

# Betty's Festive Holiday Eggnog Recipe



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In this video, Betty demonstrates how to make her Festive Holiday Eggnog. This is a drink that uses common ingredients that combine to give an uncommon taste! You'll want to keep the ingredients on hand throughout the holiday season to treat your guests to luscious nutmeg-topped eggnog!

Note: On the video, I made only one-half of the recipe for demonstration purposes, but I am giving you the full recipe below, so you will note that all amounts have been doubled, and this makes a nice amount for a punch bowl.

## Ingredients:

6 eggs  
14 oz. can sweetened condensed milk  
1 teaspoon vanilla extract  
4 cups milk  
1/2 pint heavy whipping cream (very cold)  
salt, to taste  
ground nutmeg, for sprinkling the top of the punch bowl or the top of individual servings  
light rum, to taste (if desired)

In a large mixing bowl, beat 6 eggs. Mix in 14 oz. can sweetened condensed milk, 1 teaspoon vanilla extract, 4 cups milk, and salt, to taste. Beat 1/2 pint heavy whipping cream, until soft peaks form. Gently fold the whipped cream into the egg and milk mixture. Pour into a punch bowl. Sprinkle the top with nutmeg. Chill for at least 4 hours before serving. You may add light rum, if you want an alcoholic version of eggnog. You may also sprinkle the tops of the individual servings with additional nutmeg. This is a beautiful and tasty drink that you can have all year around, but it is very special during the holiday season. I hope you enjoy it! --Betty