

Spiked Eggnog

One of our most beloved holiday events is our virtual cookies and nog parties! These delightful gathering features steaming cups of eggnog infused with a medley of warming spices and a generous splash of whiskey.

For the ultimate experience, we suggest pairing it with a freshly baked gingerbread cookie, creating a harmonious blend of flavors and holiday cheer.



Mise en Place



Shaker



Strainer



Glassware



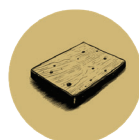
Knife



Whisk



Saucepan



Cutting Board

Ingredients

- 1 vanilla bean
- 1 cinnamon stick
- 3 cardamom pods
- 2 whole cloves
- Fresh nutmeg
- 3 cups half & half
- 6 egg yolks
- 1/2 cup sugar
- 6 oz Whiskey

Directions

- 1 Split and scrape the vanilla bean. In a medium saucepan, combine the vanilla bean, cinnamon stick, cardamom pods, cloves, a few grates of fresh nutmeg, and the half & half.
- 2 In a mixing bowl, combine the 6 egg yolks and sugar.
- 3 Once the half & half begins to simmer, slowly stream half of it into the egg mixture, stirring constantly.
- 4 Return the mixture back to the saucepan and place over a medium heat. Stir constantly with a heatproof spatula until the mixture begins to thicken and coats the back of a spoon. Strain the mixture through a mesh sieve to remove the aromatics and any egg bits.
- 5 Whisk in the whiskey. Serve warm or chill and serve later!