

MAKE IT!

Salted Maple Caramel Egnog



INGREDIENTS

- 4 eggs, yolks and whites separated
- 1 jar American Spoon Salted Maple Caramel
- 3 cups Half-and-Half, chilled
- 2 cups Bourbon or Dark Rum (or one cup of each!), chilled
- ½ teaspoon nutmeg

INSTRUCTIONS

1. Place egg yolks in the bowl of a stand mixer fitted with a whisk attachment. Whip on medium speed until fluffy and lightened in color, about a minute. Gradually add the Salted Maple Caramel and continue whisking for a minute more. With the mixer on low, add the alcohol and whisk till fully combined. Cover the mixture and refrigerate for at least one hour, or up to a couple days.

2. When ready to serve, whisk the half-and-half and nutmeg into the egg mixture. Place the reserved egg whites in a separate bowl and whisk till medium peaks form, about a minute or two. Gently fold the egg whites into the eggnog mixture.

3. Ladle into punch cups and top with a dash of nutmeg.

** Aging the egg yolks and alcohol eliminates many of the possible pathogens associated with raw eggs. However, if consuming raw eggs is a concern, pasteurized shell eggs are available at most grocery stores. Alternatively, whisk together the yolks and Salted Maple Caramel. In a separate pot, heat the half-and-half to 160 degrees. Slowly whisk in the yolk mixture. Bring back to 160 degrees and stir for a minute. Remove from the heat and chill. Once cold add the alcohol and nutmeg.

