

# Pivot Farms Scratch made Eggnog

SIMPLE RECIPE

## Ingredients

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- 6 egg yolks
- 1/2 cup sugar
- 3 cups whole milk (for a thicker version you can use heavy cream, but I think this is plenty thick)
- 1/2 tsp ground nutmeg
- Pinch of salt

## Directions

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1. Whisk the egg yolks and sugar together in a medium bowl until light and creamy.
2. In a saucepan over medium-high heat, combine the cream, milk, nutmeg and salt. Stir often until mixture reaches a bare simmer.
3. Add a big spoonful of the hot milk to the egg mixture, whisking vigorously. Repeat, adding a big spoonful at a time, to temper the eggs.
4. Once most of the hot milk has been added to the eggs, pour the mixture back into the saucepan on the stove.
5. Whisk constantly for just a few minutes, until the mixture is just slightly thickened (or until it reaches about 160 degrees F on a thermometer). It will thicken more as it cools.
6. Remove from heat and stir in 1 tsp vanilla if desired. (I think it makes it too sweet but this is different for everyone)
7. Pour the eggnog into a glass container with a lid.
8. Refrigerate until chilled. It will thicken as it cools.
9. Serve with a sprinkle of cinnamon or nutmeg, and fresh whipped cream, if desired.
10. Store homemade eggnog in the fridge for up to one week, and shake before you use.

