



There are many things to look forward to during the holidays, like the impending snow or the joy of setting up a Christmas tree. For my wife, Eggnog is a seasonal highlight. She loves it, and as soon as she spots it in the store, our fridge becomes a constant reservoir of this festive drink. Personally, I never cared for eggnog until I tried this homemade recipe.

Ingredients

- 3 cups whole or 2% milk*
- 1/2 tsp. ground clove
- 3 tsp. pure vanilla - divided
- 1 tsp. cinnamon
- 3/4 tsp. nutmeg
- 1 pinch kosher salt
- 6 large egg yolks
- 3/4 cup sugar
- 1 1/4 cup rum or 1/4 brandy (optional)
- 1 cup heavy cream*

Directions

1. In a large saucepan over medium heat, add 2 cups of milk, ground clove, 1 tsp of vanilla, cinnamon, and nutmeg. Warm for a couple of minutes, then increase the temperature to medium-high heat. Whisk consistently to incorporate dry ingredients and prevent scalding. As soon as the milk begins to boil, remove from heat and set aside.
2. In a large mixing bowl, separate egg yolks. Discard the egg whites or save for a whiskey sour or a meringue later. Add sugar and whisk in a stand mixer at medium speed until fully incorporated, and soft ridges form, resembling cake batter.
3. Turn the stand mixer to low speed and slowly incorporate the milk mixture from step 1. Adding the warm milk slowly will prevent scrambling of the eggs. Once fully incorporated, and foam begins to form, return all of it to your saucepan and place it back on the stove over medium heat.
4. Stir in your alcohol if using. Add the remaining 2 tsp of vanilla and the last cup of milk and heavy cream. Cook for an additional 3-4 minutes, continuing to stir.
5. Remove from heat and cool for a few minutes. Store in mason jars or any other container you have. Keep it in the fridge to allow the spices and flavors to blend overnight.

*Note: I didn't have whole milk when I made this and didn't want to go back to the store. I used 2% milk, and my wife preferred this to store-bought eggnog as it was not as thick.