



Drink

Davidson's Safest Choice® Classic Holiday Egg Nog

12 pasteurized shell eggs
1 lb. confectioners' sugar
½ teaspoon salt
¼ cup vanilla
4 cups evaporated milk
2 cups heavy cream

Serves: 10 - 12

Break eggs into large bowl. Beat eggs until light in color. Mix in confectioner's sugar, salt and vanilla. In a separate bowl, mix evaporated milk and water. Blend with egg mixture for 30 seconds. If desired, add in 4 cups dark rum, brandy, bourbon or rye. Cover nog closely and let ripen in the refrigerator for 24 hours. Stir again and serve sprinkled with freshly grated nutmeg or other garnishes below.

Now for the fun holiday variations ... enhance your egg nog recipes creating different flavors this holiday season including:

Chocolate Curls
Maraschino Cherries
Cinnamon sticks
Orange Slices
Extracts or flavorings
Peppermint sticks or candy canes
Flavored brandy or liqueur
Plain brandy, rum or whiskey
Fruit juice or nectar
Sherbet or ice cream
Ground Nutmeg
Whipping cream



Always look for the 

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