

## Easy as Pie (Christmas Recipe)

### Peppermint Eggnog



#### Ingredients:

6 large egg yolks  
1/2 cup sugar  
1 cup cream  
2 cups milk  
1/2 tsp nutmeg  
Pinch of salt  
1/4 tsp vanilla extract  
ground cinnamon  
Peppermint candy cane as garnish

#### Procedure:

1. Whisk the egg yolks and sugar together in a medium bowl until light and creamy.
2. In a saucepan over medium-high heat, mix the cream, milk, nutmeg and salt together. 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. Once all of the hot milk has been added to the eggs, pour the mixture back into the saucepan on the stove. Whisk constantly, until the mixture is slightly thickened, just a few minutes remove from heat and stir in the vanilla.
4. Pour the eggnog into a pitcher or other container and cover with plastic wrap. Refrigerate until chilled. It will thicken as it cools. (Optional: For a thinner, completely smooth consistency, add the entire mixture to a blender with 1 or 2 tablespoons of milk and blend until smooth.)
5. Serve with a sprinkle of cinnamon and peppermint powder, then decorate with the candy Cane