Eggnog

4 egg yolks

½c sugar

2c milk

¾t cinnamon

¼t cloves

2t nutmeg

1c heavy cream

2t vanilla

2T bourbon or whiskey

2T rum

In a mixing bowl using a hand mixer beat egg yolk until the start to pale. Slowly mix in the sugar, set aside.

In double boiler; combine milk, cream and spices, heat until hot. DO NOT allow to come to boil. Remove from heat. With hand mixer on low very slowly mix ½ of the hot milk mixture into the yolks. When the first half of the mixture is blended well, slowly add the rest of the milk. Pour mixture into a large sauce pan and slowly heat until temperature of mix reaches 160\*F; constantly stirring with a wooden spoon.

Cool for 1hr then add vanilla and liquors; mix well and serve chilled ☺