

Vanilla Rooibos Chai Egnog with Myers's Dark Rum

4 C whole milk	1/2 t ground nutmeg
1 C heavy cream	1/2 t ground cinnamon
4 T Vanilla Rooibos Chai, put into tea bags	1/4 t ground cloves
6 lg egg yolks	1/2 C Myers's Dark Rum (adjust to taste)
1/2 C granulated sugar	Whipped cream and additional ground nutmeg for garnish
1 t vanilla extract	

INFUSE THE MILK AND CREAM: In a medium saucepan, combine the milk and heavy cream. Heat over medium heat until it begins to simmer. Remove from heat and add the Vanilla Rooibos Chai tea bags. Let steep for about 10 minutes, then remove the tea bags.

PREPARE THE EGG MIXTURE: In a large bowl, whisk together the egg yolks and sugar until the mixture is pale and thick.

TEMPER THE EGGS: Slowly pour the warm milk mixture into the egg yolk mixture, whisking constantly to prevent the eggs from curdling.

COOK THE EGGNOG: Pour the mixture back into the saucepan and cook over medium heat, stirring constantly, until the mixture thickens slightly and coats the back of a spoon (about 5-7 minutes). Do not let it boil.

ADD SPICES AND VANILLA: Remove from heat and stir in the vanilla extract, ground nutmeg, ground cinnamon, and ground cloves.

COOL AND ADD RUM: Let the mixture cool to room temperature, then stir in the Myers's Dark Rum. Refrigerate until chilled.

SERVE: Serve the eggnog chilled, topped with whipped cream and a sprinkle of ground nutmeg.