**EGG NOG** BETH TROENDLE

½ CUP RUM

½ CUP COGNAC

1 QUART BEST BOURBON

15 EGGS

12 TBLS SUGAR

1 QUART OF WHOLE MILK,

1 PINT OF HALF AND HALF

1 QUART,HALF AND HALF AND 1QT. WHIPPED CREAM ( if want extra creamy)

Add yolk , sugar

IN SEPARATE BOWL MIX LIQUERS TOGETHER

VERY SLOWLY DROP BY DROP ADD LIQUIR TO EGG YOKE MIXTURE

SLOWLY ADD MILK AND HALF AND HAL

\*\*\*\*\*\*\*\*\*\*\*\* FOR EXTRA ADD QUART OF HALF AND HALF AND 1 QUART WHIPPING CREAM

EGG WHITES:

MIX IN A BOWL TO A STIFF FROTH

\*\*\*\*\*\*\* ADD EGG WHITES LAST FOLD IN

REFRIGERATE OVERNIGHT