



Recipe of the Month!

DANI'S EGGNOG

As prepared by Danielle Cowen, Summit's
Food Service Director

Yield: 4 Gallons

Good For: 9 days

Ingredients:

Egg Yolks, Pasteurized	3 Cups
Sugar, Granulated	3 Cups (Split in Half)
Whole Milk	1 Gallon
Heavy Cream	2 Quarts
Nutmeg, ground	3 Tablespoons
Egg Whites, Pasteurized	3 Pints

Method:

1. In a 20qt stand mixer, whip your egg whites until foamy. Add half of the sugar (1.5 cups) and continue whipping until stiff peaks.
 2. In an 8qt stand mixer, whip your egg yolks and the other half of the sugar (1.5 cups), until light in color and fluffy.
 3. Once both egg mixtures are ready, on speed #1, slowly add half of the milk to the egg whites. Remove from stand and take out the whisk attachment. Leave in the bowl.
 4. The egg yolks, on speed #1, add the nutmeg, and the heavy cream. Continue to mix until incorporated. Remove from the stand and take out the whisk attachment. Leave in the bowl.
 5. Using a tall hand whisk, add the rest of the milk and the egg yolk mixture to the whites. Stir until completely incorporated.
 6. Divide eggnog into two 8qt red lid Cambro's.
 7. Date and Label.
- *Eggnog should sit overnight in the walk in. It will separate. This is ok! Just stir with a whisk or rubber spatula and serve.*

Enjoy!

