

Grandmother Kathrine's *hiccup* Decadent Eggnog

Amounts of ingredients:

Big bowl #1:												
egg whites	1	2	3	4	5	6	7	8	9	10	11	12
sugar	2 tbsp	1/4 cup	6 tbsp	1/2 cup	10 tbsp	3/4 cup	14 tbsp	1 cup	1 c + 2 tbsp	1 1/4 cup	1 c + 6 tbsp	1 1/2 cups
Big bowl #2:												
egg yolks	1	2	3	4	5	6	7	8	9	10	11	12
sugar	4 tsp	8 tsp	1/4 cup	1/3 cup	7 tbsp	1/2 cup	9 tbsp	2/3 cup	3/4 cup	13 tbsp	15 tbsp	1 cup
half & half	2 tbsp	1/4 cup	6 tbsp	1/2 cup	10 tbsp	3/4 cup	14 tbsp	1 cup	1 c + 2 tbsp	1 1/4 cup	1 c + 6 tbsp	1 1/2 cups
bourbon	2 tbsp	1/4 cup	6 tbsp	1/2 cup	10 tbsp	3/4 cup	14 tbsp	1 cup	1 c + 2 tbsp	1 1/4 cup	1 c + 6 tbsp	1 1/2 cups
Small bowl:												
whipping cream	2 tbsp	1/4 cup	6 tbsp	1/2 cup	10 tbsp	3/4 cup	14 tbsp	1 cup	1 c + 2 tbsp	1 1/4 cup	1 c + 6 tbsp	1 1/2 cups

Instructions:

In big bowl #1, whip together egg whites and sugar until firm.

In the small bowl, whip whipping cream until stiff. Don't over whip.

In big bowl #2, whip egg yolks until frothy. Then add in sugar and mix until dissolved. Then gradually add in half & half and bourbon.

Fold in contents from big bowl #1 and the small bowl.

Grate some fresh nutmeg on the top and enjoy!