

Traditional Creamy Egg Nog

12 Egg Whites - $\frac{1}{2}$ C Sugar - 12 Egg Yolks - 1C sugar - $\frac{1}{4}$ ^{salt} ~~teaspoon~~

1 Quart Heavy Cream (Beaten) - 1 Qt Milk - 2 T Vanilla or Rum Extract

Beat egg whites until stiff. Beat in $\frac{1}{2}$ C sugar - Beat Egg yolks 1C sugar + salt until very light. Combine egg mix stir until thoroughly blended, Add cream - milk + Rum or Vanilla Extract. Beat well pour into Gallon jug store in Refrig
(Note) you can add liquor like Bourbon
Put Nutmeg on top in cup when serving