

Let's Make Orange Spice Egnog

From Jenni Field

What you need:

- 3 cups whole milk
- 2 cups heavy cream, divided use
- 1 cup granulated sugar
- 1/4 teaspoon kosher salt
- zest of one orange
- 3 cinnamon sticks
- 3-5 whole cloves
- 5-7 whole allspice berries
- 2 whole eggs plus 3 egg yolks
- 3/4 cup spiced rum (I used the Captain)
- 1/4 cup orange liqueur (Cointreau recommended)

What to do:

Heat milk, 1 cup of cream, sugar, salt, orange zest and spices until steaming but not boiling. Remove from heat and let steep 30 minutes-60 minutes.

When you like the flavor, strain out the spices and zest and whisk in the eggs and yolks and heat, stirring constantly, until slightly thickened but not boiling, 165F on an instant read thermometer.

Strain and stir in the spiced rum and orange liqueur.

Refrigerate overnight or up to 3 days.

Whip the last cup of cream to soft peaks and whisk into the eggnog before serving.

Other stuff to know:

Serve garnished with some freshly grated nutmeg. I also used a bit of apple pie spice since it has cinnamon and allspice in it. Enjoy straight or over ice, and try not to drink it too quickly (although so far, I have not been successful!)

