Egg Nog (Grandma Marilyn’s recipe)

Ingredients:

1 C sugar

6 eggs, separated

¾ tsp salt

12 C milk (option to make it quicker: warm milk in microwave prior to cooking)

9 Tbsp sugar

3 tsp vanilla

Whipped cream

Nutmeg

Rum (or rum flavoring) - optional

Instructions:

1. Use a BIG pot to cook this in
2. Mix 1 C sugar and 6 egg yolks together well in bottom of big pot
3. Add salt and milk, and stir over medium heat until it steams (not boils)
4. In mixing bowl, beat 6 egg whites until foamy
5. Add 9 Tbsp sugar to egg whites and continue beating until soft peaks form
6. Fold egg whites into milk mixture gradually
7. Turn off heat and add vanilla and rum (optional)
8. Serve with whipped cream and nutmeg on top
9. Serve warm or refrigerate overnight and serve cold