Egg Nog

Egg Nog from the original efishinsea.net site from 2004!



Ingredients

- **3 quarts** whole milk
- **2 1/2 cups** sugar
- **1 tbsp.** all-purpose flour
- **10** eggs (slightly beaten)
- **3 tsp.** vanilla
- Whipped cream for garnish
- Nutmeg
- Rum or brandy (to taste (optional))

Method

1. In large saucepan, combine 1 quart of milk with the sugar and flour.
2. Stir over medium heat until mixture comes to a boil. Cook 2 minutes.
3. Beat eggs in large bowl. Pour in the boiling milk mixture, whisking vigorously.
4. Return to low heat. Cook, stirring, for 5 minutes.
5. Remove from heat. Stir in the remaining milk. Cool.
6. Add vanilla and chill (30 minutes to 1 hour). Turn into punch bowl or individual serving cups. Garnish, if desired with whipped cream. Sprinkle with nutmeg. Add rum or brandy, if desired. Chill 30 minutes to an hour.

Notes

> Approx 32 servings