

# Gallucci Family Egnog Recipe



## Ingredients:

- 12 egg yolks
- 2 cups of sugar
- 2 quarts of half and half
- 1/2 pint of brandy
- 1/2 pint of rum (not spiced)
- 12 chilled egg whites
- 1 quart heavy whipping cream

## Method:

**Step 1:** Beat the yolks until foamy. While beating, add 2 cups of sugar and 2 quarts of half and half. Add in 1/2 pint of rum and 1/2 pint of brandy. More brandy than rum is best.

**Step 2:** Beat egg whites until stiff In a separate, chilled steel bowl. Then, beat whipping cream, again using a chilled, steel mixing bowl. Add 1/2 cup of sugar to the whipping cream and then fold this and the egg whites into the rest of the mixture.

**Step 3:** Add a quart to 1/2 gallon of vanilla ice cream just prior to serving. Add this one spoonful at a time. top with freshly grated nutmeg and enjoy!