

# *Santa Joe's Egg Nog Recipe*

6 Eggs  
2 Cups Heavy Cream  
1 Cup Milk  
 $\frac{3}{4}$  to 1 Cup Sugar  
1 Tablespoon Nutmeg  
 $\frac{3}{4}$  Cup Brandy  
 $\frac{3}{4}$  Cup Whiskey

Separate eggs, and set aside whites. Mix yolks well, and gradually add the cream, milk and sugar. Whip the egg whites until soft peaks form. Fold into yolk/cream mixture. Gradually add alcohol then set in refrigerator uncovered 2 hours or more before serving. You may add the nutmeg immediately, once chilled or when serving.