

Imbibe Unfiltered

FRIDAY, DECEMBER 07, 2007

Time for Egg Nog

Egg nog is one of those obligatory drinks that people expect to see at holiday parties, but there's definitely something comforting about this old standby. There are endless recipes out there, but this week, the folks at [Mt. Gay](#) partnered with bartender Jonathan Pogash at [The World Bar](#) in New York City for a little egg nog celebration of their own, so we thought we'd pass along Jonathan's recipe. Of course, egg nog often calls for bourbon and/or brandy, but this recipe is a nice twist on a classic holiday treat. If you're planning to make egg nog this year, definitely make it from scratch—homemade nog beats the pants off the store-bought stuff anyway.



The World Bar Egg Nog

10 large, grade AA eggs, separated
1 cup superfine sugar
3 cups heavy cream
2 cups Mount Gay Eclipse Rum
6 tsp. pure almond extract
6 tsp. pure vanilla extract
1 tsp. freshly grated nutmeg
1 tsp. ground cinnamon
Glass: cocktail, wine or flute
Garnish: grated nutmeg and cinnamon

Separate eggs into two bowls. Beat yolks until stiff, and beat whites with half the sugar until peaks form. Slowly fold whites and yolks together. Separately, beat cream with almond extract, vanilla and remaining sugar in a bowl until stiff. Slowly fold in cream with egg mixture. Add rum and stir gently. Refrigerate overnight, or serve immediately. Serves 18–20.