

CLINK!

Eggnog: A fresh idea

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MOUNT GAY RUM
Egg Nog

Eggnog is one of those love-it-or-hate-it holiday traditions. New York bartender Jonathan Pogash says, "drink up": It's not just for Christmas and it doesn't have to come out of a carton.

"A lot of people have had eggnog, but they haven't had it fresh," says Pogash, a consultant for Mount Gay Rum. "They buy a quart-size mix at the store and mix it with booze." What's more, "People tend to make them too strong."

Here's his lighter take on the classic -- equally at home in a martini glass or punch cup:

- **Separate** 10 large eggs (see note below).
- **Beat** the whites, gradually adding $\frac{1}{2}$ cup superfine sugar, until stiff peaks form.
- **Beat** the yolks in a second large bowl until pale yellow.
- **Fold** the whites into the yolks; set aside.
- **Whip** 3 cups heavy cream with $\frac{1}{2}$ cup superfine sugar, 2 tablespoons pure almond extract and 2 tablespoons pure vanilla extract until stiff.
- **Fold** the cream into the egg mixture.
- **Add** 2 cups rum and stir gently.
- **Serve** garnished with grated nutmeg and cinnamon.

• Makes 18 to 20 servings.

Note: Use pasteurized eggs to eliminate any risk of salmonella -- the booze doesn't kill it.