



Donated by Allen & Myra Charleston

What would the Christmas season be without our favorite drink? Sure, you could buy it already bottled at the supermarket but wouldn't this be better?

Boiled Custard Egg Nog

- 12 cups milk
- 1 1/3 cups sugar
- 1 teaspoon salt
- 1 large emu egg or 12 chicken eggs - beaten
- 2 teaspoons vanilla

Heat the milk, sugar and salt in the top of a double boiler over simmering water.

Slowly stir in the beaten egg. (Trust me, you better have that emu egg already well beaten). Cook, stirring constantly until the mixture coats the spoon, about 5 minutes.

Remove from heat immediately and stir in the vanilla. Pour into container and place in refrigerator to cool.