
Egg Nog (przepis w j.angielskim)

Dodano: 2000-01-01 00:00:00

Język: English/Angielski

Odwiedzono: 2089 razy.

12 Eggs

1 cup Sugar

1 cup Milk

2 cups Bailey's Irish Creme

6 cups Heavy Cream

In a large bowl, beat eggs until very thick and creamy. Gradually beat in sugar. Blend in milk and baileys. Whip cream in another bowl until it holds soft peaks. Stir whipped cream into egg mixture. Chill until ready to serve. When ready to serve, stir again and ladle into punch cups. Top each serving with a dusting of nutmeg. It makes about a gallon.

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