

---

# Saxhound's Egg Nog

**Servings: 18**

*assuming a 12 ounce portion.*

**1 dozen Eggs, large**

**1 quart half and half**

**1 pint heavy cream**

**1 pint light cream**

**1/2 gallon milk**

**25 5/8 ounces rum**

**25 5/8 ounces brandy**

**12 ounces bourbon**

**2 1/2 cups granulated sugar**

Separate eggs and beat whites until stiff

Beat yolks

Fold whites into yolks

Add cream, half & half, milk and sugar and stir well. Do not beat.

Add liquor and stir well

Ladle into glass jars or punch bowl for storage (don't use plastic - it might melt)

Serve in punch cups or glasses with nutmeg sprinkled on the top.

---

Per Serving (excluding unknown items): 670 Calories; 28g Fat (56.9% calories from fat); 11g Protein; 37g Carbohydrate; 0g Dietary Fiber; 230mg Cholesterol; 143mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Non-Fat Milk; 5 Fat; 2 Other Carbohydrates.