



## *Egg Nog Ice Cream*

- 2 cups 2% milk
- 5 egg yolks
- 3/4 sugar
- 1/4 cup heavy cream
- 1/4 cup bourbon
- 1 t. vanilla
- 1 t. cinnamon
- 1 t. nutmeg

1. Put milk in saucepan. Bring to boil over medium heat. (This takes about 12-13 minutes.)

2. While the milk is heating, whip yolks & sugar in mixer for 2 minutes. Dribble hot milk into eggs, a few tablespoons at a time, keeping the mixer going constantly.

3. Pour the egg/milk mixture back into the pan and put over medium-low heat. Stir with a wooden spoon or heat resistant spatula until the mixture reaches 170°F. Immediately pour through a strainer into a bowl or large container. Allow to cool to luke warm (about 30 minutes) then cover with plastic wrap and refrigerate until completely chilled, about 2 hours.

4. When you're ready to freeze the ice cream, stir the heavy cream, bourbon, spices & vanilla into custard and freeze in an ice cream maker. (This takes about 20 minutes.) Remove ice cream from bowl and place in freezer container to harden-off for at least 1 hour or more.

### Chocolate Covered Peanuts:

1. Heat chocolate in microwave-proof dish in 30 second bursts. When chocolate is melted, add peanuts. Make sure the peanuts are completely coated with chocolate. Then pour onto a parchment lined tray, spread out into a single-layer and place in refrigerator to cool.

### Fudge Swirl Sauce:

1. Whisk the sugar, corn syrup, water, and cocoa powder in a medium saucepan, over medium heat. Once the cocoa powder is dissolved and smooth, switch to using a heat-resistant spatula. Stir constantly, until the mixture begins to boil. Boil for 1 minute, stirring constantly. Remove from the heat, stir in the vanilla, and let cool at room temperature for 30 minutes. Then pour into a container and refrigerate and mixture is totally cold.