

---

# Egg Nog II

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**6 eggs**

**3/4 cup sugar**

**8 to 10 tablespoons bourbon**

**2 cups whipping cream**

Separate the eggs. In a bowl, beat the egg yolks and add the sugar, one tablespoon at a time, until thoroughly dissolved.

Add the bourbon a little at a time, beating constantly.

Beat the egg whites until they are very frothy. Whip the cream. Add the egg yolk mixture to the cream. Add the egg whites last.

Stir well and serve.

Yield: 4 to 6 servings

## **Beverages**

---

*Per Serving (excluding unknown items): 3222 Calories; 206g Fat (68.5% calories from fat); 47g Protein; 166g Carbohydrate; 0g Dietary Fiber; 1925mg Cholesterol; 603mg Sodium. Exchanges: 5 Lean Meat; 1 1/2 Non-Fat Milk; 37 1/2 Fat; 10 Other Carbohydrates.*