



Christine's Knock You On Your Ass Eggnog!

- 12 Eggs, Separated
- 1 1/2 Cups Sugar
- 1 Quart Of Apple Brandy Or Rum
- 2 Quarts Of Milk
- 1 Pint Light Cream
- 1 Pint Heavy Cream
- Nutmeg

Blend egg yolks with sugar, add brandy or rum. Add milk and light cream. Beat egg whites to soft peak. Whip heavy cream until fluffy. Fold egg whites and whipped cream into yolk mixture. Chill, and serve with sprinkled nutmeg.

Yield...40 servings (Yikes)



"You Better Watch Your Ass Santa!"