

SICKLES MARKET
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Eggnog
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2 cups milk
¾ cup sugar
Pinch salt
1 vanilla bean, split lengthwise
4 eggs, separated
1 cup bourbon
2 oz. dark rum
1 cup cold heavy cream
Freshly grated nutmeg

1. Pour milk, ½ cup of the sugar, and salt into a medium heavy-bottomed saucepan. Scrape seeds from vanilla bean into pan, then add pod. Heat over medium heat, stirring until sugar has dissolved, about 10 minutes.
2. Whisk egg yolks in a mixing bowl until well mixed. Slowly whisk 1 cup of the hot milk into yolks. Gradually add egg-milk mixture back into the saucepan, stirring constantly with a wooden spoon until thickened, about 5 minutes. Strain and set aside to cool. Add bourbon and rum, cover, and refrigerate eggnog until cold.
3. Whisk egg whites in a mixing bowl until frothy, then gradually add remaining ¼ cup sugar, whisking continuously until stiff (not dry) peaks form. In another bowl, whisk cream until soft peaks form. Fold whites and cream into eggnog. Pour into cups and sprinkle with nutmeg.

Serves 6