



Eggnog Recipes

Ambassador's Morning Lift

Ingredients:

32 oz. Purity Eggnog, 3 oz. Rum, 6 oz. Cognac, 3 oz. Creme de Cacao (Brown).

Directions:

Combine in large punch bowl and serve. Shake some nutmeg on top of each serving. Brandy or Bourbon may be used instead of Cognac.

Almond Eggnog French Toast

Ingredients:

2 cups of Purity Eggnog
2 Large eggs
2 tablespoons of brandy
1/2 cup slivered almonds
Butter for cooking
Some powdered sugar
8-10 slices of French bread

Directions:

Mix Purity Eggnog, eggs, and brandy and pour into a shallow baking dish.
Melt a generous amount of butter in a griddle or skillet over medium-low heat or to 325 degrees F .
Lightly dip and coat each slice, once.
Cook, covered for about 4 minutes for the first side.
Turn over, lightly sprinkle slivered almonds on each slice and cook second side for 4 minutes.
Just before serving. Lightly dust with powdered sugar.

Eggnog Orange Punch

Ingredients:

1 quart Purity Eggnog
1 can (12 ounces) frozen orange juice, thawed
1 can (12 ounces) ginger ale, chilled.

Directions:

In a pitcher, stir Purity Eggnog and orange juice concentrate until well mixed. Pour in ginger ale and stir gently.

Home for the Holidays Eggnog Cheesecake

Ingredients:

Crust -

1 cup graham cracker crumbs
2 tablespoons sugar
3 tablespoons melted butter
1/4 teaspoon ground nutmeg

Filling -

(3) 8 ounce packages of softened cream cheese
1 cup Sugar
3 tablespoons all-purpose flour
2 eggs, lightly beaten
3/4 cup Purity Eggnog
2 tablespoons rum

Directions:

Preheat oven to 325 degrees F

Combine crumbs, 2 tablespoons sugar, nutmeg and butter; press into bottom of 9" springform pan.

Bake in preheated oven for 10 minutes. Place on a wire rack to cool.

Preheat oven to 425 degrees F

In food processor, combine cream cheese, 1 cup sugar, flour, and Eggnog until well blended.

Blend in eggs, rum and nutmeg. Pour mixture into cooled crust.

Bake in 425 degree F oven for 10 minutes.

Reduce heat to 250 and continue to bake for 45 minutes, or until center of cake is just firm and looks dull.

Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.

Best to cool 1 hour and refrigerate overnight.

Eggnog Rice Pudding

Ingredients:

- 2 1/4 cups Purity Eggnog
- 5 teaspoons cornstarch
- 2 cups cooked long grain rice

- 1/2 cup finely chopped red and green candied cherries
- 1/4 teaspoon salt

Directions:

Place 2 cups of Purity Eggnog in a heavy saucepan.

Combine the cornstarch and remaining Purity Eggnog until smooth; add to pan. Bring to a boil, stirring constantly; boil for 1-2 minutes.

Remove from the heat; stir in rice, cherries, vanilla, and salt. Spoon into dishes. Chill 2-3 hours.

Eggnog Quick Bread

Serving Size : 16

Ingredients:

- 2 eggs
- 1 cup sugar
- 1 cup Purity Eggnog
- 1/2 cup butter or margarine -- melted
- 2 teaspoons rum extract
- 1 teaspoon vanilla
- 2 1/4 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg

Directions:

Heat oven to 350 degrees.

Grease bottom only of 9x5 inch loaf pan.

Beat eggs in large bowl.

Add sugar, Purity Eggnog, margarine, rum extract, and vanilla; blend well. Lightly spoon flour into measuring cup; level off.

Add flour, baking powder, salt and nutmeg; stirring just until dry ingredients are moistened.

Pour into greased pan.

Bake for 45 to 50 minutes.

Cool in pan for 10 minutes then remove.

Cool completely.

You can double this but not any larger. For a change, pick your favorite chocolate quick bread recipe and marble together.