

Peppermint Eggnog

Adapted from the recipe for [Peppermint Eggnog](#) on the Martha Stewart website.

Serves 4 to 6

This eggnog may be spiked for those looking to get a little jolly!

4 cups whole milk
6 large [NestFresh](#) eggs
2 large [NestFresh](#) egg yolks
½ cup granulated sugar
1 tablespoon pure vanilla extract
½ teaspoon pure peppermint extract
¼ teaspoon kosher salt
1 cup heavy cream
3 ounces white chocolate, coarsely chopped
3 peppermint candy canes, crushed
Special equipment: thermometer, fine mesh strainer, hand-held mixer or whisk

In a large bowl, make an ice bath (ice cubes with water). In a medium saucepan, heat the milk and sugar over medium heat until small bubbles start to form around the edge of the pan and the sugar has completely dissolved; stir occasionally. Meanwhile, whisk the eggs, the vanilla and peppermint extracts, and salt together in a large bowl.

Carefully pour about 1/3 of the hot milk mixture over the eggs while whisking. Whisk to make sure the mixture is combined and then continue to slowly add the hot milk while whisking constantly. Return the milk and egg mixture to the saucepan and set over medium-low heat.

Whisking constantly heat the mixture until it begins to thicken and lightly coats the back of a spoon, between 160 and 170 degrees F. Immediately remove the mixture from the heat and strain through a fine mesh strainer into a clean metal bowl. Place the mixture, in its metal bowl, in the ice bath and whisk for about a minute before allowing it to cool to room temperature. Cover and chill in the refrigerator for at least 6 hours but as long as overnight.

When ready to serve, beat the heavy cream in a clean, metal bowl until soft peaks form. Whisk the cream into the eggnog.

Melt the chocolate in a double-boiler or in a microwave (cook in 30 seconds bursts stirring after each time). Place the crushed peppermint in a small bowl. Dip the rim of each glass in the melted chocolate to coat and then dip it into the peppermint mixture to form a candied rim. Allow to cool briefly before pouring the chilled peppermint eggnog into the glass.