

# Samuel Adams “Merry Maker” Egg Nog

Recipe from “Eat, Drink and Be Merry for Charity” Event Held November 22nd, 2013 at the Chicago Marriott Downtown Magnificent Mile. For more recipes, visit our website at [www.harvestchicago.com](http://www.harvestchicago.com)

Serves 8

Eggs, separated 6 each

Sugar ½ cup + 1 Tbsp

Whole Milk 2 ½ cups

Heavy Cream 1 ½ cups

Vanilla Extract 1 tsp.

Samuel Adams Merry Makers Gingerbread Stout 10 oz.

Cinnamon 1 tsp.

Ginger 2 tsp.

Molasses 3 tsp.

## Method:

1. Whisk the 6 egg yolks with a ½ cup of sugar on high with an electrical mixer until yolks lighten in color and double in size.
2. Turn the mixer down and add the milk, cream, vanilla, Merry Maker, cinnamon, ginger and molasses. Set aside.
3. In a clean mixing bowl, whisk the 6 egg whites with an electrical mixer, gradually adding the tablespoon of sugar until stiff peaks. Fold the stiff egg whites into the egg yolk/milk mixture.
4. Chill and serve.



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