Peppermint Eggnog
(www.thefarmgirlrecipes.blogspot.com)

6 large eggs
2 large egg yolks
1/2 cup sugar
2 Tbsp more sugar
1/4 tsp salt
1/2 tsp pure peppermint extract
1 Tbsp pure vanilla extract
4 cups whole milk
12 peppermint candy canes, broken into pieces
3 ounces white chocolate, coarsely chopped
1/2 cup heavy cream
Peppermint sticks, for garnish

1. Prepare an ice-water bath; set aside. Whisk together eggs, egg yolks, sugar, salt, and the extracts in large saucepan over medium-low heat until combined. Pour in milk slowly, whisking until fully incorporated. Raise heat to medium. Cook, whisking constantly, until mixture registers 160 degrees on an instant-read thermometer and is thick enough to coat the back of a spoon, 30 to 35 minutes.

2. Pour milk mixture through a fine sieve into a medium bowl. Set bowl in ice-water bath; let mixture cool completely. Transfer custard to an airtight container, and refrigerate at least 4 hours or up to overnight.

3. Pulse candy canes in a food processor until finely crushed. Sift in a strainer to discard dust. Transfer to a shallow dish.

4. Melt chocolate in a heatproof bowl set over a pan of simmering water. Let cool 5 minutes. Dip rim of each cup into melted chocolate, then crushed peppermint. Refrigerate until set, about 5 minutes.

5. Remove custard from refrigerator; set aside. Put 1/2 c. cream into the bowl of an electric mixer fitted with the whisk attachment; mix on medium speed until stiff peaks form. Fold into cold custard until combined. Fill cups with eggnog. Sprinkle with crushed peppermint, and garnish with peppermint sticks; serve and enjoy!