

## Peppermint Eggnog

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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!