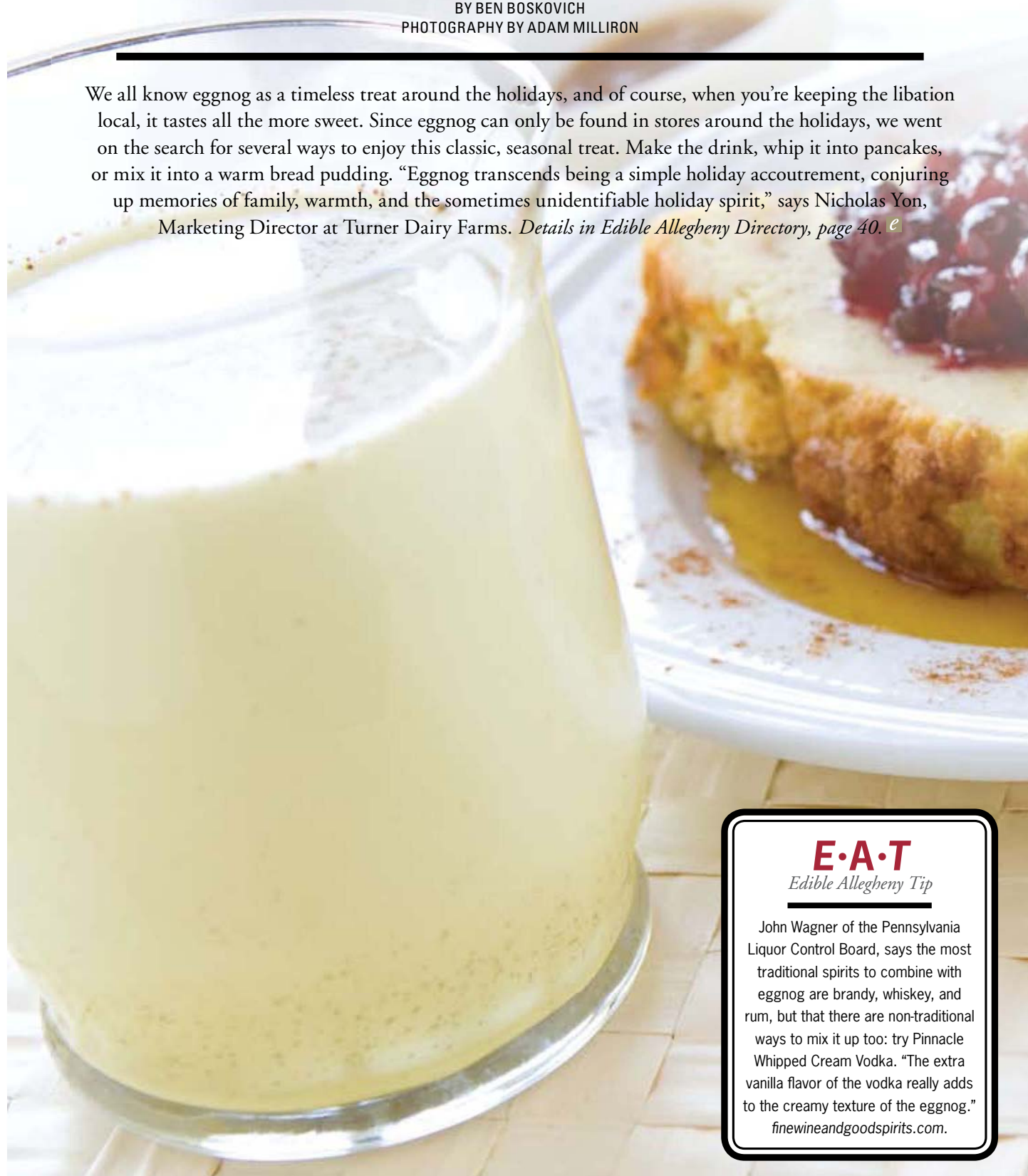


# WINTER CLASSIC

Warm up with this cold-weather cocktail

BY BEN BOSKOVICH  
PHOTOGRAPHY BY ADAM MILLIRON

We all know eggnog as a timeless treat around the holidays, and of course, when you're keeping the libation local, it tastes all the more sweet. Since eggnog can only be found in stores around the holidays, we went on the search for several ways to enjoy this classic, seasonal treat. Make the drink, whip it into pancakes, or mix it into a warm bread pudding. "Eggnog transcends being a simple holiday accoutrement, conjuring up memories of family, warmth, and the sometimes unidentifiable holiday spirit," says Nicholas Yon, Marketing Director at Turner Dairy Farms. *Details in Edible Allegheny Directory, page 40.*



**E·A·T**  
*Edible Allegheny Tip*

John Wagner of the Pennsylvania Liquor Control Board, says the most traditional spirits to combine with eggnog are brandy, whiskey, and rum, but that there are non-traditional ways to mix it up too: try Pinnacle Whipped Cream Vodka. "The extra vanilla flavor of the vodka really adds to the creamy texture of the eggnog." [finewineandgoodspirits.com](http://finewineandgoodspirits.com).

## HOMEMADE EGGNOG

BY TURNER DAIRY FARMS  
Servings: 6-7 cups

### INGREDIENTS:

- 4 egg yolks
- 1/3 cup sugar, plus 1 tablespoon
- 1 pint Turner Dairy Farms whole milk
- 1 cup Turner Dairy Farms heavy cream
- 3 ounces bourbon (or rum)
- 1 teaspoon freshly grated nutmeg
- 4 egg whites\*

### DIRECTIONS:

1. In the bowl of a stand mixer, beat the egg yolks until they lighten in color, gradually adding 1/3 cup of sugar and continue to beat until it is completely dissolved.
2. Add the milk, cream, bourbon, and nutmeg, and stir to combine. Set aside.
3. Place the egg whites in the bowl of a stand mixer and beat to soft peaks. With the mixer still running gradually add the tablespoon of sugar and beat until stiff peaks form.
4. Whisk the egg whites into the mixture, chill, and serve.

Turner Dairy Farms, 1049 Jefferson Road, Penn Hills. 412.372.2211. [turnerdairy.net](http://turnerdairy.net).

## EGGNOG PANCAKES

BY TURNER DAIRY FARMS  
Servings: 12 pancakes

### INGREDIENTS:

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 2 eggs
- 1 1/2 cups eggnog\*
- 2 tablespoons butter, melted

**\*DON'T WANT TO MAKE IT YOURSELF?** Want to steer clear of raw eggs? Turner Dairy also makes eggnog in quart or half-gallon offerings. Keep it non-alcoholic or spike it to your taste.

### DIRECTIONS:

1. In a bowl, combine the flour, baking powder, salt, and nutmeg.
2. In another bowl, beat eggs, eggnog, and butter; stir into dry ingredients, just until moistened.
3. Pour batter, 1/4 cup at a time, onto a lightly greased, hot griddle. Turn when bubbles form on top, and cook until second side is golden brown.

What do you make with eggnog? Share your recipes on **Edible Allegheny's Facebook Page!**

## EGGNOG BREAD PUDDING

BY CHEF KELLY JAMES, SUGAR CAFÉ  
Servings: 12

### INGREDIENTS:

- 3 cups heavy cream
- 1/2 cup sugar, plus 3 tablespoons
- 2 teaspoons nutmeg
- Pinch salt
- 12 egg yolks
- 1/2 cup brandy
- 1 1/2 loaves of brioche

### DIRECTIONS:

1. Place the heavy cream, 1/2 cup of sugar, and nutmeg in a saucepan, and heat until the mixture begins to steam.
2. Remove from the heat, and set aside. In a large mixing bowl, combine the egg yolks, salt, and 3 tablespoons of sugar. Whisk until the yolks are thick and light in color.
3. Slowly add the cream mixture to the yolks while whisking, and stir in the brandy.
4. Cut the brioche into cubes and pour the cream mixture over the brioche cubes.
5. Let the cubes soak for 20 minutes. Spray a 9" x 5" x 3" loaf pan with non-stick spray, and line the bottom with parchment paper. Pour the mixture into the loaf pan, and cover the top tightly with foil.
6. Bake at 325° for 35 to 45 minutes or until the center is firm to the touch. Let cool, unmold, and slice.
7. Plate with the cranberry compote.

## CRANBERRY COMPOTE

- INGREDIENTS:**
- 1 cup fresh cranberries
  - 1/2 cup sugar
  - 1/2 cup brandy

### DIRECTIONS:

Combine ingredients in a saucepan, and simmer for 20 minutes or until the syrup thickens, stirring consistently. Let cool slightly, and serve over bread pudding.

Sugar Café, 1517 Potomac Ave., Dormont. 412.341.1090. [sugarcafepittsburgh.com](http://sugarcafepittsburgh.com).

**TIP!**  
The bread pudding is wonderful served warm with ice cream and ginger caramel sauce.

