

# PUMPKIN EGGNOG

- 1¼ cup bourbon
  - 1 cup aged rum
  - 1 cup cream
  - 1 cup whole milk
  - 8 egg yolks (or 6 whole eggs)
  - 1 cup pumpkin puree (not pumpkin pie mix) - just over half of a 15 oz can.
  - 1 cup cinnamon syrup
  - ½ cup ginger syrup
  - grated nutmeg
1. Combine the cream, milk, eggs, pumpkin and syrups in a mixing bowl and blend with an immersion blender, or blend in a blender, until completely smooth.
  2. Add spirits and stir them in. Great fresh nutmeg on top, stir that in as well.
  3. Refrigerate for at least 4 hours, ideally longer. Even days, weeks.
  4. To serve, pour into small wine glasses or punch cups and grate nutmeg on top. And maybe a few shakes of pumpkin spice blend.

