

# A Cheeky Little Eggnog

Makes 6 cups / serves 4–6

Rompope is a Mexican eggnog made from cooked custard infused with spices and blended with almonds. I am allergic to using a blender, so I avoid that part, but many recipes I found use sweetened condensed milk instead of sugar, which I love. I would drink straight sweetened condensed milk if it didn't make me feel so sick. Adding alcohol should help!

---

## Ingredients

6 large egg yolks  
1 14-ounce can sweetened condensed milk  
1 cup whole milk  
3 cups heavy cream, divided  
Pinch kosher salt  
 $\frac{1}{8}$  teaspoon freshly grated or ground nutmeg, plus more  
 $\frac{1}{8}$  teaspoon ground cinnamon, plus more  
Freshly ground black pepper  
 $\frac{3}{4}$  cup dark rum

## Preparation

1. Whisk egg yolks and sweetened condensed milk together in a large bowl. Slowly whisk in milk, 1 cup heavy cream,  $\frac{1}{8}$  teaspoon nutmeg,  $\frac{1}{8}$  teaspoon cinnamon and a few grinds of black pepper. Season with a pinch of salt season with more spices if you like—This will largely depend on your preferences. Remember, you can always add more but you can't take away. Start slow.
2. Whisk in rum and let chill overnight (eggnog will thicken).
3. When ready to serve, in a medium bowl with a whisk (or hand mixer/stand mixer), whip the remaining 2 cups heavy cream until you have nice soft peaks. No need to season this with sugar, but if you want, a little powdered sugar is the way to go. Top eggnog with an unmodest amount of whipped cream.

**DO AHEAD:** Eggnog can be made and chilled 3 days ahead. Serve cold.