

“Noah’s” Eggnog

Serves 12-18 | 35 minutes

Love it or hate it, eggnog is a classic so tied to the winter holidays that to ignore it would be foolish. But we’re avowed nog-heads, and every year for the last decade or so, just after Thanksgiving, we get together with pals and make (ahem) EIGHT GALLONS of our favorite sweet, creamy, rich, and boozy holiday treat. And with a history dating back to the 13th century, eggnog-related drinks can be found in many cultures across the globe; Ponche Crema in Venezuela and Trinidad, Coquito in Puerto Rico, Rompopo in Mexico, and the countless regional variations found throughout Europe. Our recipe comes from our pal Nick Wood, owner of Bunk Sandwiches, former New Orleanian, and fellow eggnog lover. The Crescent City is famous for its cocktail culture, and Nick learned this recipe decades ago during his stint at one of New Orleans’ most legendary restaurants. He’s since shared with Wellspent co-owner Noah Cable, and their now decades-long tradition of post-Thanksgiving nogmaking is the stuff of Portland legend. We’ve modified the recipe to make it a bit more manageable (the original calls for 120 eggs!), but it still makes a batch big enough to fuel your upcoming holiday parties.

5oz Tia Maria

2.5oz Old Grandad Bourbon

2.5oz California Brandy

2 ½ cups Confectioners Sugar

5 ½ cups Heavy Cream, divided

3 ¼ cups Half & Half

12 eggs

Step 1 Separate egg yolks from whites.

Step 2 Using a mixer, cream together yolks and sugar.

Step 3 Add 2 ¾ cups cream to the egg mixture; beat until soft peaks form.

Step 4 In a separate container, combine all of the alcohol with all of the Half & Half.

Step 5 Add 2 ¾ cups of Cream to the liquor mixture.

Step 6 Add the egg, cream, and sugar mixture to the liquor, cream, and half & half mixture; stir to combine, and chill thoroughly.

Step 7 To serve, ladle chilled eggnog into teacups; garnish with freshly grated nutmeg or cinnamon. Kept in a tightly sealed jar, it will last for at least a few weeks in the refrigerator, though the adventurous may opt to keep it for months (aged eggnog is a “thing”).