

Nogliness (a.k.a. Eggnog)

A properly extravagant-style solution for the Holidays. Some people like to add a little more spirit to the following recipe, remembering Mark Twain's observation that "too much of anything is bad, but too much whiskey is just enough." Bill "Gramps" Merline is (no surprise) of this opinion, and insists that all the "or's" in the recipe be replaced by "and's." Warning from the Tucson Fire Department: no smoking within 50–100 meters, either during manufacture or consumption. Be sure to douse all pilot lights and/or fireplaces in the house before even *thinking* about beginning construction.

Separate the yolks and whites from a dozen eggs. Save both components. Beat the yolks until light in color, after removing eggshells from the bowl.

Gradually beat in 1# confectioner's sugar. Then add very slowly, whilst stirring: 2 cups dark rum, brandy, bourbon, or rye. These liquors may each form the basic ingredient of the nog or may be combined to taste. Let the mixture stand covered for 1 hour to "pickle" and dispel the "eggy" taste. Then add, beating constantly, constantly: 2–4 cups of liquor(s) chosen 2 quarts of whipping cream 1 cup peach brandy

Refrigerate covered for 3 hours. Now comes the part with the egg whites. Beat the shit out of them until stiff (the eggs, not the cooks), but not dry. Fold them lightly into the rest of the swill. Serve your nice nog sprinkled with grated nutmeg.

The nog is potent. Keep away from stoves, fireplaces, smokers (the human type, that is) whilst quaffing. Go slow; most people pass out after a couple of mugs. If it weren't for the sickly sweetness acting as a safety valve, the EPA and FDA would have banned this stuff years ago. Currently, Morton/Thiokol is testing nog as a possible next-generation fuel for the Shuttle.