



THE ART OF THE HOST

RECIPES AND
RULES FOR
FLAWLESS
ENTERTAINING

ALEX HITZ





Beverly Hills Egg-Nog

12 to 16 servings

12 eggs, separated
2½ cups sugar
1 teaspoon plus a pinch salt, divided
1 teaspoon pure vanilla extract
4 cups (1 quart) excellent-quality bourbon
3 cups heavy cream
Ground nutmeg and cinnamon, for garnish

In the bowl of an electric stand mixer fitted with the whisk attachment, combine the egg yolks, sugar, 1 teaspoon of the salt, the vanilla, and bourbon, and beat them together on medium speed until they are light and fluffy, approximately 3 minutes. Transfer the mixture to a bowl, and stir in the heavy cream, but do not whip it.

Clean and dry the stand mixer's bowl, and add the egg whites. Whip the egg whites on medium speed with the remaining pinch of salt until soft peaks form. Fold the egg whites carefully into the egg yolk mixture and refrigerate the egg-nog covered for at least 4 hours, and up to 3 days, before serving it cold.



*Why not go absolutely nuts on Christmas cookies?
Food stylist Torie Cox decorated these. Aren't they fab?*