

## Eggnog Ice Cream

<http://userealbutter.com/2013/12/11/eggnog-ice-cream-recipe/>  
from [Simply Recipes](#)

2 cups heavy cream  
1 cup milk  
1 vanilla bean, split and seeds scraped  
4 whole cloves  
1 tsp grated nutmeg (freshly grated is best)  
1/4 tsp ground cinnamon  
pinch salt  
2/3 cup sugar  
6 egg yolks  
1 tsp vanilla extract  
2 tbsps rum, bourbon, or brandy

Place 1 cup of the cream, the milk, the vanilla bean pod and seeds, cloves, nutmeg, cinnamon, and salt into a medium saucepan. Heat the milk and cream until steaming, but not yet boiling. Remove from heat. Stir in the sugar until dissolved. Cover with a tight-fitting lid and let steep for 30 minutes. Remove the vanilla bean pod and the cloves. Pour the remaining cup of cream into a large bowl with a sieve set over it. In a medium bowl, whisk the egg yolks to break them up. Ladle 1/2 cup of the hot milk-cream into the yolks until blended. Repeat with another 1/2 cup of the milk-cream. Scrape the egg yolk mixture into the saucepan with the hot milk-cream, stirring to incorporate. Set the pan over medium heat, stirring constantly and scraping the bottom until the custard thickens to a nappe consistency (coats the back of spoon and leaves a strip when you run your finger across the spoon). Strain the custard into the cream in the large bowl. Stir in the vanilla extract and the rum (or bourbon or brandy). Chill the custard completely. Churn chilled custard in your ice cream machine according to the manufacturer's instructions. Makes a quart.