

CLASSIC TOM & JERRY HOLIDAY DRINK

INGREDIENTS

6 eggs (separated)
2¼ cups sugar
Salt, pinch
1 tsp vanilla extract
1 cup powdered milk
Boiling water
Rum, brandy or whiskey
Nutmeg

INSTRUCTIONS

This is a two-step process: (1) making the batter, which should be done ahead to time and stored in the refrigerator until ready to use and (2) preparing the warm drink.

BATTER

In a small bowl, beat the egg yolks until thick and light yellow. Set aside.

In a large bowl, beat egg whites until stiff peaks form. Use a rubber spatula to fold slowly ½ cup of sugar into the egg whites.

Use spatula to fold the egg yolks into the egg whites & sugar mixture. Add the remaining 1¾ cups of sugar, a pinch of salt and the vanilla extract. Use spatula to fold in the powdered milk.

Store covered in the refrigerator and use as needed. The batter will keep up to one week. It will likely separate a bit, so stir it up slowly with a spatula before preparing the drink.

DRINK

In a large mug, place 1 to 3 tbsps (more is better). Add boiling water until cup is ¾ full. Add 1 ounce of rum, brandy or whiskey to the cup.

Stir well until blended. Sprinkle top with nutmeg or other seasonal spices (allspice, cinnamon, etc.)

Enjoy!