

MING'S EGGNOG

GLASS: YOUR FAVORITE MUG GARNISH: STAR ANISE AND/OR CINNAMON STICK DRINK RIGHT AFTER THE BIG HOLIDAY MEAL.

INGREDIENTS

Items marked with a * are included in our Baijiu Cocktail Box.

1/2 cups Ming River Baijiu *

1/2 cup Dark Rum

1/2 cup Pineapple Juice

1 cup Coconut Cream

3 cups Coconut Milk

10 Egg Yolks

1/2 tsp Vanilla

Nutmeg

DIRECTIONS

- 1. Combine coconut milk, vanilla, and cinnamon together in saucepan. Slowly bring to a boil then lower heat.
- 2. Whisk egg yolks until fluffy and add to saucepan. Heat on medium low, stirring until thick.
- 3. Let cool then stir in Ming River Baijiu, dark rum, coconut cream, pineapple juice, and nutmeg.
- 4. Refrigerate and serve.
- 5. Garnish with nutmeg sprinkle, and star anise and/or cinnamon stick.