

AMERICAN EGG BOARD CULINARY LIBRARY



ST. NICK'S CHOCOLATE EGGNOG MARTINI

Total Time: 50 minutes
Cook Time: 20 minutes
Prep Time: 30 minutes

INGREDIENTS

3	large eggs
2 Tbsp	granulated sugar
2 cups	whole milk, divided
1 tsp.	vanilla extract
¼ cup	chocolate syrup
¾ cup	vanilla vodka, chilled
1 Tbsp	freshly grated nutmeg (for garnish)

Yields: **6 servings**

INSTRUCTIONS

1. In a medium heavy bottom saucepan, beat eggs and sugar until blended. Stir in 1 cup milk.
2. Cook over low heat, stirring continuously, until mixture just coats the back of a spoon, about 15-20 minutes, or until temperature reaches 160°F, but do not allow to boil.
3. Remove from heat, then stir in remaining milk and vanilla. Strain into a bowl, then refrigerate until completely chilled.
4. Place chocolate syrup in a shallow plate. Dip rim of 6 martini glasses into chocolate

syrup to coat rims. Refrigerate to chill.

5. In a pitcher, stir together vodka, chocolate liqueur and eggnog.
6. Serve in chilled martini glasses and top with grated nutmeg. Refrigerate leftovers up to 3 days.

TIP

- To make 1 serving, combine about 2 ounces eggnog, 1-ounce vodka and 1-ounce chocolate liqueur in a martini shaker over ice. Pour into a chilled martini glass.

NUTRITION INFORMATION

Per serving: 1/6 of recipe

Food Component	Unit	Rounded
Calories		200
Total Fat	(g)	4.5
Saturated Fat	g	2
Cholesterol	(mg)	100
Poly Fat	g	0.5
Mono Fat	g	1.5
Sodium	mg	80
Total Carbohydrate	g	17
Sugar	g	15
Dietary Fiber	g	<1
Protein	g	6
Vitamin A	mcg	80
Calcium	mg	110
Iron	mg	0.8
Vitamin D	mcg	1.5
Folate	µg	15
Choline	mg	90
Potassium	mg	180