



## Easy Egg Egnog

Amount	Measurement	PrepType	Ingredient	Comments
12	medium	separated	eggs	
4	tablespoons		sugar	
500	milliliters		whisky	
6	ounces		brandy	(may substitute rum)
1	quart	whipped	cream	
	garnish		nutmeg	

1. Beat yolks, work in sugar until dissolved. Slowly add whiskey, milk brandy or rum, and lightly whipped cream. Beat white of eggs very stiff and add to mixture. Chill.

2. Serve in punch glasses, grate nutmeg on top.

Yield: 36 - 4oz servings

## Fish House Punch

Amount	Measurement	PrepType	Ingredient	Comments
2	cups		sugar	
1	cup liquid		lemon juice	
2	bottles		gold label rum	(750ml bottles)
1	bottle		peach flavored brandy	(750ml bottle)
1	liter		soda	
1	quart		water	

1. Dissolve sugar in lemon juice in a punch bowl. Add rum, peach brandy and water. Stir well.

2. Allow mixture to stand several hours, stirring from time to time. Before serving, add a block of ice and the soda. Stir.

Yield: 36 - 4oz servings

## Bride's Bowl

Amount	Measurement	PrepType	Ingredient	Comments
½	whole	peeled	pineapple	
1/3	cup		sugar	
1	cup liquid		lemon juice	
2	cups liquid		pineapple juice	(unsweetened)
1½	bottles		gold label rum	(750-ml bottles)
2	liters		soda	
1	pint	sliced	strawberries	

1. Peel and slice half of whole pineapple into wedge-shaped pieces, discarding core and put in large pitcher with sugar, lemon juice, pineapple juice and rum. Chill for 2 hours.

2. Put block of ice in punch bowl and pour rum-pineapple mix over ice. Just before serving add soda and strawberries, washed, hulled and sliced.