



COOKING CLASSES
AT SUR LA TABLE

FOCUS SERIES
MIXOLOGY
EGGNOG

WITH SUR LA TABLE CHEF

MENU:
CLASSIC EGGNOG
MILK PUNCH
COQUITO
DAIRY-FREE EGGNOG

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Classic Eggnog

- 6 large eggs
- Granulated sugar
- Kosher salt
- 8 ounces aged rum
- 16 ounces half and half
- 16 ounces whole milk
- 1 nutmeg pod (for grating)

Milk Punch

- 1 ½ ounces whole milk
- 1 ounce cognac or brandy
- 1 ounce aged rum
- Granulated sugar
- 1 nutmeg pod (for grating)
- Ice

Coquito

- 1, 14 ounce can sweetened condensed milk
- 1, 15 ounce can cream of coconut such as Coco Lopez or Goya
- 1, 12 ounce can coconut milk
- 2 teaspoons vanilla bean paste or extract
- 10 whole cinnamon sticks
- 1 nutmeg pod (for grating)
- 16 ounces aged rum
- Ice

Dairy-Free Eggnog

- 4 large eggs
- 2 ounces maple syrup, or honey
- 16 ounces unsweetened almond milk
- 1, 14 ounce can coconut milk
- 6 ounces dark rum, whiskey, or brandy
- 1 teaspoon vanilla bean paste, or extract
- 1 teaspoon freshly ground cinnamon
- 1 nutmeg pod (for grating)

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Tools

- 2 large mixing bowls
- 2 balloon whisks
- 1 sauce whisk
- Stand or hand mixer (optional)
- Microplane grater
- Measuring cups
- Measuring spoons
- Liquid measuring cups
- Medium saucepan with cover
- Silicon spatula
- Strainer
- Ladle

Barware

- Jigger
- Cocktail shaker
- Ice tongs

Glassware

- Punchbowl, or pitcher
- Serving ladle
- Punch cups
- Rocks/Old Fashioned glass
- Cocktail glasses

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be mixing along
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.

Milk Punch

1. Prepare and cool simple syrup.

Coquito

1. Steep the spices and infuse for 30 minutes.

Dairy-free Eggnog

1. Separate yolks from egg whites.

CLASSIC EGGNOG

Yield: 8 to 10 servings

Eggnog first became popular during colonial times. Rum was the favorite spirit of the early Americans. Over the years, whiskey and brandy have been used as substitutes for rum.

6 large, pasteurized eggs

1 cup granulated sugar

1/2 teaspoon kosher salt

8 ounces aged rum

16 ounces half and half

16 ounces whole milk

Freshly grated nutmeg for garnish

1. To a large mixing bowl add eggs, beat with a whisk until pale and frothy. Alternatively, a stand or hand mixer will make quick work of this. Add sugar and salt, continue to beat until mixture has thickened and holds ribbons.
2. Add rum, half and half, and milk, stir to combine. Transfer to refrigerator to chill at least 1 hour.
3. To serve: Transfer eggnog to a punch bowl or pitcher, serve in punch cups and garnish with freshly grated nutmeg. Keep eggnog well chilled.

Recipe variations:

Try substituting brandy or whiskey for the rum or try a mix of all three.

MILK PUNCH

Yield: 1 cocktail

This cocktail has been around since the nineteenth-century, and keeps its popularity as a classic brunch cocktail served in Brennan's in New Orleans

1 1/2 ounces whole milk
1 ounce cognac or brandy
1 ounce aged rum
3/4 ounce simple syrup, recipe included

Freshly grated nutmeg to garnish

1. To a shaker add milk, cognac, rum, and simple syrup. Add a handful of ice, top the shaker with cap and shake until well chilled, about 30 seconds.
2. Strain into a rocks glass filled halfway with ice, or with one large ice cube. Garnish with freshly grated nutmeg.

Recipe variations:

Try using maple syrup or a warm spice infused simple syrup for a holiday feel.

Simple syrup

(Makes 3/4 cup)

1/2 cup granulated sugar
1/2 cup water

1. **To prepare simple syrup:** To a small saucepan over medium heat, heat water and sugar until the sugar has dissolved and the mixture begins to simmer. Remove from heat and cool completely.

COQUITO

Yield: 8 to 10 servings

Known to many Americans and the Puerto Rican version of eggnog. This cocktail is sweet and packs a punch, great for any festive gathering. This punch-style cocktail is delicious when made 2 hours before serving it but is really best when made 2 to 3 days ahead of time. This can also be kept in the refrigerator for a month, it will separate, so just whisk well to bring it all back together before serving.

- 1, 14 ounce can sweetened condensed milk*
- 1, 15 ounce can cream of coconut such as Coco Lopez or Goya*
- 1, 12 ounce can coconut milk*
- 2 teaspoons vanilla bean paste or extract*
- 2 whole cinnamon sticks*
- 1/2 teaspoon freshly grated nutmeg*
- 16 ounces aged rum*

Freshly grated nutmeg and whole cinnamon sticks for garnish

1. **Steep the spices:** to a large saucepan set over medium-low heat add sweetened condensed milk, cream of coconut, coconut milk, vanilla, cinnamon sticks, and grated nutmeg. Whisk gently to combine and bring to a simmer while stirring often. Once the mixture simmers, cover saucepan and remove from heat. Set aside to infuse for 30 minutes.
2. Strain mixture into a punch bowl or pitcher and add rum. Stir to combine and transfer to refrigerator for a minimum of 2 hours, but up to one month (see headnote).
3. **To serve:** Ladle cocktail into festive glasses neat, or over ice. Garnish with freshly grated nutmeg and a cinnamon stick.

DAIRY-FREE EGGNOG

Yield: 4 to 6 servings

While this cocktail still contains eggs (it is eggnog), this mixture will satisfy any palate. This recipe can be made up to 3 days in advance, it will separate, so please whisk, or blend it before serving.

4 large egg yolks from pasteurized eggs
2 ounces maple syrup, or honey
16 ounces unsweetened almond milk
1, 14 ounce can coconut milk
6 ounces dark rum, whiskey, or brandy
1 teaspoon vanilla bean paste or extract
1 teaspoon freshly ground cinnamon
1 teaspoon freshly grated nutmeg, plus more for garnish

1. To a large mixing bowl add egg yolks, beat with a whisk until pale and frothy. Alternatively, a stand or hand mixer will make quick work of this. Add sweetener and continue to beat until mixture has thickened and holds ribbons.
2. Add almond milk, coconut milk, rum, vanilla, cinnamon, and nutmeg. Whisk again until completely incorporated. Taste and adjust seasoning with sweetener and rum.
3. Transfer to refrigerator for at least 1 hour. Transfer to a serving bowl or pitcher. Serve in punch glasses and garnish with freshly grated nutmeg