Bake up... continued from page 8.

If you're in a hurry to serve eggaog, use one quart commercial eggnog. Heat to simmer, stirring constantly Add rum (or not, as desired) and top with meringue as prepared below. To serve cold, pour directly from container, topping with meringue. A recipe for eggnog that takes a little longer is:

3 vggs, separated 4 c. light cream % c. sugar

% c. sugar 1 c. light rum 2 tsp. vanilla extract

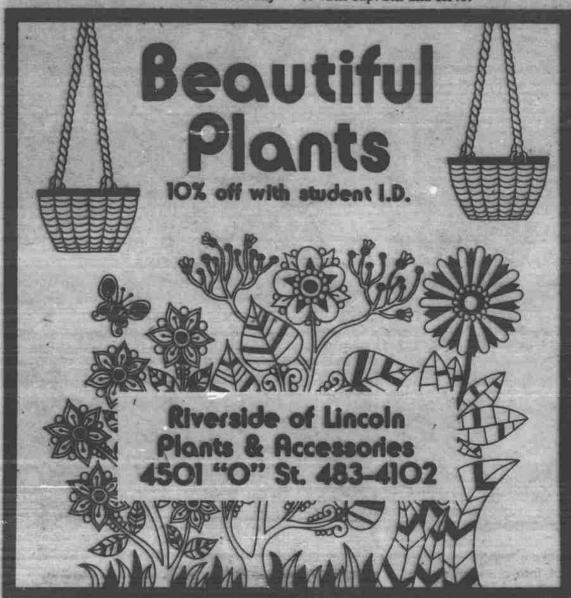
In a large electric mixer bowl, beat yolks at high speed until thick and lemoncolored. In a large saucepan, heat cream with one half cup sugar, stirring until sugar dissolves and mixture simmers. Gradually pour mixture over yolks, beating constantly. Stir in rum and vanilla.

In a small electric mixer bowl, beat egg white until frothy. Add remaining sugar, beating constantly until a thick meringue is formed. Serve hot topped with meringue and nutmeg. Makes about five-and-a-half cups.

Hot Buttered rum is easy to prepare for unexpected guests.
6 oz. Jamaica Rum

6 oz. Jamaica Rum 4 lumps of sugar 4 small slices butter 16 cloves

This serves four. Boil enough water for four cups. Combine one and a half ounces of rum in each cup of water. Add one lump of sugar, one slice of butter and four cloves to each cup. Stir and serve.



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