SUPERGREENS! eggnog



cook time:	prep time:	featured product:
20	**15**	**SUPERGREENS!**

add some cheer to your cup with this SUPERGREENS! eggnog recipe! enjoy a holiday classic with a bit less guilt. you'll feel good about taking a swig of this drink, thanks to a nutritional boost from our SUPERGREENS! cozy up with a big mug during the holiday season, or add some fun in the form of brandy, cognac, dark rum, or bourbon at your next holiday event!

ingredients

12 servings

1 package (5 oz) **organicgirl© SUPERGREENS!**?
8 cups half-and-half
8 egg yolks
1 cup powdered sugar
½ teaspoon nutmeg, plus more for garnish
½ teaspoon cinnamon
¼ teaspoon fine sea salt
2 teaspoons vanilla
1 cup brandy, cognac, dark rum, or bourbon, optional

substitutions

? *substitute with* **baby spinach**

directions

1. in a blender combine ½ the half-and-half and ½ the greens. blend until completely smooth, then strain through a fine-mesh strainer into a medium saucepan. repeat with remaining half-and-half and greens. gently heat over medium until steaming but not boiling.

2. in a medium bowl whisk together yolks, sugar, nutmeg, cinnamon, and salt. pour ½ of steaming half-and-half into yolks, whisking constantly. slowly pour yolk mixture back into saucepan with remaining half-and-half, whisking constantly.

3. heat until mixture thickens slightly and reaches 180°F. remove from heat and whisk in vanilla. if using, stir in liquor.

4. cover and refrigerate until completely cooled. serve dusted with nutmeg.