

BOURBON HAZELNUT EGGNOG

- 7 eggs - or just the yolks
- 2 cups toasted hazelnut bourbon
- 1 cup vanilla syrup (or simple syrup) or $\frac{2}{3}$ cup sugar
- 1 cup heavy cream
- 1 cup whole milk
- 1 tablespoon vanilla extract - optional

In a mixing bowl or serving pitcher, thoroughly whisk or blend the eggs, cream, milk, and syrup together. Add the bourbon, stirring continuously. Refrigerate for at least 2 hours, ideally longer, or put in the freezer for an hour or so. Pour into small wine glasses or punch cups. Garnish with some crushed candy cane bits, if desired.

Toasted Hazelnut-Infused Bourbon

- 1 cups blanched hazelnuts
 - 2 cups bourbon
1. Preheat the oven to 350 degrees Fahrenheit. Spread the hazelnuts on a baking pan.
 2. Toast hazelnuts for 8-10 minutes, or until they are pleasantly fragrant and turn a light brown. Keep an eye on them. Once they start to turn dark brown they'll quickly burn.
 3. Immediately combine the hazelnuts and bourbon in a covered container and infuse let sit at room temperature for a minimum of 3 days. At this point the infusion is usable, but leave the nuts in and let the infusion continue for at least a week, it will become increasingly flavorful.

**Note: If you use equal parts hazelnuts and bourbon and combine them right after the hazelnuts come out of the oven, the infusion will be ready in 24 hours.

