



BALTIMORE EGG NOG

In a shaker: one fresh egg, a teaspoon (4 g) of sugar, half a glass (1 oz/30 ml) each of Madeira wine and bourbon whiskey, one glass (2 oz/60 ml) of milk; shake well, strain into a tumbler, serve with grated nutmeg.

EGG NOG

In a shaker: one fresh egg, a teaspoon (4 g) of sugar, half a glass (1 oz/30 ml) each of brandy and rum, one glass (1 oz/30 ml) of milk; shake well, strain into a tumbler, and serve with grated nutmeg if desired.

EGG NOG—HOT

In a heated tumbler: a teaspoon (4 g) of sugar, one egg yolk, half a glass (1 oz/30 ml) each of rum and brandy; stir until ingredients are well mixed, add boiling milk to fill tumbler while stirring, and serve with grated nutmeg if desired.

*Egg Nogs (hot or cold) may be made with brandy, gin, rum, sherry, or whiskey.

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