



Deborah's Ignitable Danger-nog

My dearest Deborah graced me with this drink, and let me tell you, it should come with a warning label – DO NOT DRINK AROUND OPEN FLAMES! She suggests that the brandy and dark rum portions should be “serious booze” and the Frangelico and Buttershots “shortish pours”. My experience tells me to admonish imbibers to pace themselves...

<i>Separate</i>	1 doz	Eggs	Into whites and yolks
<i>Combine</i>	1 doz	Yolks, gently whisked	
	1 t.	Vanilla	
	1+ C.	Brandy	
	1+ C.	Myers' dark rum	
	1/2 C.	Frangelico	
	1/2 C.	Buttershots	
	1 C.	White sugar	
<i>Whip together</i>	1 doz.	Egg whites	
	1/2 C.	Powdered sugar	Into medium-to-stiff meringue
<i>Whip together</i>	1 C.	Heavy cream	
	1/3 C.	Sugar, optional	Until soft peaks form
<i>Fold together</i>		All ingredients
<i>Sprinkle with</i>		Nutmeg, freshly grated	