

Recipe Courtesy of INDIANA CORN MARKETING COUNCIL



Facts

- In 2021, Indiana ranked 5th in the nation for total corn production.
- The majority of the corn you see growing in Indiana fields is not the sweet corn on the cob you might enjoy here at the Indiana State Fair. The corn you see is field corn (or dent corn). It is primarily used as feed for livestock, converted into Ethanol for fuel, or processed for into products like corn syrup or corn starch.
- Thanks to modern farming and ag science practices, corn farmers have gone from harvesting just over 20 bushels per acre in 1930 to almost 180 bushels per acre now!



INDIANA
STATE FAIR





INGREDIENTS

- 12 eggs
- 1 quart Heavy whipping cream
- 4 cups Sugar
- ½ pint (at least) of favorite Bourbon (example: Hotel Tango)
- 1 quart Milk

INSTRUCTIONS

1. Separate the yolks and the whites from the dozen eggs.
2. Whisk the egg whites until they are stiff and form a peak.
3. To make the whipped cream, use an electric mixer, to mix the heavy whipping cream and gradually add in 2 cups of sugar in a large bowl, keep mixing until it forms ridges and is stiff.
4. In a separate bowl, use an electric mixer to whip the egg yolks and slowly add in the remaining 2 cups of sugar and bourbon.
5. Combine the egg mixtures by slowly folding in the egg yolk mixture into the egg white's mixture.
6. Once they are combined slowly mix in the egg mixture into the whipped cream, making sure to scrape the edges of the bowl to incorporate all the ingredients and it will form a substance with a thick consistency.
7. Gradually mix in milk until desired consistency is reached.
8. For up to 2 weeks, eggnog can be stored in a container in the refrigerator.