

# 5 ideas for/EGGNOG

It's as festive as tinsel, and just as hard to get rid of when the party's over. But this drinkable custard can make sweets (and even a savory sauce) in a snap. Use 1 to 2½ cups of leftover 'nog, canned or fresh.

**1 RUM RAISIN RICE PUDDING** In sm. bowl, soak ¼ c. raisins in 1 Tbsp. dark rum. In 4-qt. saucepan, heat 2½ c. eggnog, 2 c. low-fat (1%) milk, ½ c. long-grain rice, and ¼ tsp. salt to boiling. Reduce heat to low, cover, and simmer 55 minutes or until tender, stirring occasionally. Stir in raisin mixture. Cool to serve. Serves 4.

**2 SWEET & HOT SHRIMP** In 12-in. skillet, heat 1 Tbsp. vegetable oil and 2 Tbsp. red curry paste on medium 1 minute, stirring. Stir in 1 c. eggnog; heat to boiling. Add 1 lb. med. shelled and deveined shrimp; cook 4 minutes or until pink, stirring occasionally. Stir in ½ tsp. freshly grated lime peel, 1 Tbsp. fresh lime juice, and ¼ tsp. salt. Serves 4.

**3 TOFFEE PANNA COTTA** In cup, sprinkle 2 tsp. unflavored gelatin over 2 Tbsp. cold water. In 2-qt. saucepan, heat 2 c. eggnog until just bubbling. Remove from heat; stir in gelatin to dissolve. Divide among 6 (4-oz.) custard cups. Refrigerate until set, at least 4 hours. In 2-qt. saucepan, heat ¼ c. brown sugar and 2 Tbsp. butter on medium until bubbling, stirring. Stir in 2 Tbsp. eggnog, pinch salt, and ½ c. toasted chopped walnuts. Spoon over panna cotta. Serves 6.

**4 HOLIDAY TRIFLE** In lg. bowl, beat 1½ c. heavy cream until stiff peaks form; fold in ½ c. eggnog. Cut 10- to 11-oz. pound cake into ½-in. cubes. In 4-qt. trifle bowl, layer half of cake; ½ c. eggnog; 12 oz. frozen raspberries, thawed; and half of cream mixture. Repeat layers. Top with ½ c. sliced almonds, toasted. Serves 8.

**5 ROASTED FRENCH TOAST** Preheat oven to 400°F. Butter 18" by 12" jelly-roll pan. Arrange 8 slices hearty white bread in single layer on one side. Arrange 1 Granny Smith apple, cored and thinly sliced, on other side; dot with 1 Tbsp. butter. In bowl, whisk 2 c. eggnog and 2 lg. eggs. Slowly pour over bread to soak. Roast 25 minutes or until browned. Serves 4.

