

Creamy Dreamy Eggnog ~ Making your own eggnog is so easy and you can reap the benefits of raw dairy and pastured egg yolks while enjoying the rich flavor of real maple syrup and fresh spices.



Ingredients

- 1 1/2 cups raw milk
- 2 cups raw cream
- 9 farm fresh egg yolks
- 1/4 cup maple syrup (more to taste)
- 1 teaspoon real vanilla extract
- 1 tablespoon ground cinnamon
- lots and lots of fresh ground nutmeg (Grate in at least 1/2 teaspoon)

Instructions

Place all ingredients in a blender or a large bowl. Blend or whisk until very smooth and a bit frothy.

Set in the refrigerator for at least 1 hour and preferably overnight to chill thoroughly and allow flavors to blend.

Serve chilled. Store in the refrigerator for up to 2 days.

Holiday Labaneh Balls ~ these little gems are made with homemade yogurt cheese rolled in colorful herbs and spices. You can serve them with a fresh sliced baguette, or pita slices. Everyone will have fun choosing their favorites and spreading them onto the bread...it's perfect for your holiday party!



Ingredients

Labaneh Balls from SlakMarket Farm
You can gather an assortment of the following...
Fresh Chopped Herbs,
Colorful Spices,
Finely Chopped Fresh or Dried Fruits,
Finely Chopped Nuts
Or anything else you can dream up!

Instructions

These balls are ready to roll! When you are ready, roll them in a topping of your choice!