

Elizabethan Posset

Hidalgo is recommended for the sherry. *Sandamans* is recommended for the Madeira. *Fladgate* is recommended for the tawny port.

Ingredients

10 eggs

1/2 cup sugar

4 cups milk

1 tsp. ground nutmeg

pinch of salt

1 1/2 cups sherry **or** Madeira **or** tawny port
water

Utensils

measuring cup

measuring spoons

mixing bowl

electric mixer

flour sifter

cookpot **or** microwave-
safe bowl

teakettle

mugs

Heat water in a tea kettle and pour it into the mugs to warm them. In a mixing bowl beat the eggs until they are frothy. Heat the milk in a cookpot on the stove over low heat or in a microwave-safe bowl in a microwave oven. Beat the wine into the egg mixture. Sift the sugar, salt, and nutmeg into the hot milk. Pour the milk into the egg mixture and briskly beat the mixture. Makes 8 to 10 drinks.