

## Eggnog Pie

### For the Custard:

2 large eggs  
4 egg yolks  
1<sup>3</sup>/<sub>4</sub> cups milk  
¼ cup heavy cream  
½ cup sugar  
2 teaspoons vanilla  
1-2 tablespoons dark rum  
Pinch salt  
Fresh-grated nutmeg  
Softened butter

### For the Shell:

1 package graham crackers (9 large crackers)  
¼ cup sugar  
6 tablespoons chilled butter  
Fresh-grated nutmeg

Preheat oven to 350°. Break the crackers into pieces and place in the bowl of a food processor. Process until fine crumbs result. Add the sugar and a generous grating of nutmeg. Process until blended. Add the chilled butter, and pulse until the butter is well incorporated.

Pour the crumbs into a 9-inch pie plate, and press into place with another pie plate. Bake for 5 minutes, then chill the shell.

In a saucepan, bring the milk and cream just to the scalding point. Remove from the heat. In a large bowl, beat the eggs, egg yolks, and salt until light and lemon colored. Gradually beat in sugar. Beat the scalded liquid into the egg mixture. Stir in the vanilla, the rum and a generous grating of nutmeg.

Heat the oven to 300°. Very heavily butter another 9-inch pie plate. Pour the custard into the pie plate and place the pie in a larger pan of boiling water to a level about <sup>2</sup>/<sub>3</sub> up the sides of the pie plate.

Bake for 25-30 minutes, until the center of the custard barely jiggles. Lift the pie plate out of the water bath and set on a rack. Heavily grate more nutmeg over the top of the custard. Allow the custard to cool to room temperature, being certain that it is fully set.

Run a sharp knife around the edges of the custard to loosen it. Gently slide the custard into the chilled graham-cracker shell. Smooth out the top if necessary with a spatula. Chill for several hours before serving.