

Photo: Brandon Amato

DRINKS Wylie & Rum

Wylie & Rum's Jamaican eggnog

By Sarra Sedghi · Rough Draft Atlanta, 12/22/2025

Serves 6 to 8

Ingredients

- [ ] 7 egg yolks
- [ ] 1 1/2 cups heavy cream
- [ ] 1/2 cup whole milk
- [ ] 1/2 cup sweetened condensed milk
- [ ] 1/4 cup Jamaican rum (white or dark)
- [ ] 1/4 cup bourbon
- [ ] 1/2 cup dark brown sugar
- [ ] 1/2 tsp vanilla
- [ ] 1/4 tsp nutmeg
- [ ] 1/4 tsp cinnamon
- [ ] Zest of 1/2 lime

Directions

1. Separate the eggs and set the yolks aside. Whisk yolks and brown sugar together until slightly thick in a large mixing bowl.
2. Add whole milk, heavy cream, and nutmeg to a large saucepan over medium heat. Bring to warm, but do not boil.
3. Carefully pour egg yolks into the warm milk mixture in the saucepan. Mix, then add mixture to a mixing bowl and add condensed milk. Bring the mixer to medium.
4. Drizzle in the rum and bourbon and add vanilla, spices, and lime zest. Mix on medium until smooth, about 1 to 2 minutes.
5. Pour eggnog into a serving pitcher and chill until cold, between 2 and 4 hours, or overnight.
6. Serve with whipped topping and a cinnamon stick garnish.
7. Store leftover eggnog in an airtight container. (Properly stored, eggnog will last 3 to 5 days in the refrigerator, or up to 6 months in the freezer.)

The story

Happy Holidays! This week, we're sharing Wylie & Rum's Jamaican eggnog recipe.

"Eggnog was my first alcoholic beverage my mom let me try," said Wylie & Rum executive chef Brian Jones. "Every Christmas Eve, my mom would buy a carton of eggnog and we would watch *Charlie Brown Christmas*."

Oft-used spices in Jamaica — cinnamon, nutmeg, and vanilla — resonate with the drink Jones always enjoys during the holidays. Adding rum is a natural fit. "The rum highlights the spices and vanilla, and sets a cold drink on fire," Jones said.

You can easily source all of the necessary ingredients from your local grocery store, but will find higher-quality spices at a farmers market or international market. By the way, here are a few ideas for using up the egg whites you'll get making this.

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