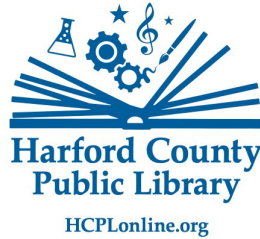




in  
partnership  
with



and



Our Common Table  
NEW CHESAPEAKE  
KITCHEN  
with John Shields

## ***MOM GILLIGAN'S HOMEMADE HOLIDAY IRISH CREAM***

**MAKES ABOUT 3 QUARTS**

*Stays fresh, refrigerated for up to 3 months*

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### **INGREDIENTS**

Equivalent of 8 eggs  
(either pasteurized or Energy Egg Replacer)  
1 can (14-ounce) sweetened condensed  
milk  
1 teaspoon vanilla extract  
¼ teaspoon almond extract  
⅓ cup chocolate syrup  
1 cup light rum  
1 cup Crème de Cacao  
2 cups vodka  
1 quarts of half & half  
1 cup heavy whipping cream

### **DIRECTIONS**

- 1** | Mix all the ingredients together well.  
Serve either: over ice, chilled, warm, in  
coffee, or in hot chocolate