

# Wallace & Davis

Tom & Jerry is an early 1800's Christmas cocktail tradition for two characters in a London holiday play, who were not a cat and mouse. It was a wonderfully warm brandy & rum whipped nog, served at holiday parties in themed ceramic punch bowl & cups that you can still find in antique shops. It was the first truly amazing holiday classic cocktail I learned while working at an amazing place. To celebrate this year, I created this variation with bourbon & coconut milk and named it for two of my favorite Christmas movie characters cause SNOW! was too short.

## **Batter**

6 eggs (yolks and whites separated)  
¼ tsp cream of tartar  
1 pound granulated white sugar  
1 oz Blackstrap rum  
3 tablespoons vanilla extract  
¾ teaspoon ground cinnamon  
¼ teaspoon ground allspice  
½ teaspoon ground nutmeg  
¾ teaspoon ground ginger  
2 dashes Angostura bitters

## **Milk mixture**

30 oz unsweetened coconut milk  
20 oz unsweetened almond milk  
10 oz heavy cream

## **Alcohol per drink**

1 ounce añejo rum  
1 ounce Bourbon

## **Garnish**

Whole nutmeg  
Spice grate or microplane  
Shredded coconut (unsweet or sweetened)

## **PREPARATION**

1. Make the batter: In a bowl, beat egg yolks until they are as thin as water. While beating, gradually add sugar, rum, vanilla, spices and bitters. In a separate bowl, beat egg whites until stiff with cream of tartar. Fold into yolk mixture. If not using immediately, refrigerate batter.
2. Combine milks & cream. If not using immediately refrigerate.
3. To serve: In a small saucepan, heat 6 oz of milk mixture per drink to a boil and immediately remove from heat, but keep warm. Meanwhile, warm a roughly 10-ounce coffee mug for each serving you are making in the oven on your warm setting. Pour in 2 ounces batter for each drink into warmed mugs. Add 1 ounce rum and 1 ounce bourbon. Fill with heated milk, stirring briskly with a small whisk while adding, so batter and milk are well mixed. Dust with fresh grated nutmeg and shredded coconut.