

Hot or Cold Cereal with Eggnog



TIPS:

1. Using eggnog instead of milk is a quick & easy way to add rich winter holiday flavor to your favorite hot or cold cereal.

2. You'll see a few sample added ingredients in this recipe (fresh berries, dried cranberries, yogurt and freshly made whipped cream) you can use for added variety. As always, your taste and imagination are your only limits.

Preparation Time: 2-7 minutes, depending on choice of ingredients and whether you're having the cereal hot or cold

Needed
(per person)

Favorite Cold Cereal (I'm using a whole grain muesli cereal)

Eggnog (I'm using a light vanilla eggnog)

Optional Toppings (I'm using fresh blackberries and blueberries, plain yogurt, whipped cream and dried cranberries)

Microwave Oven Safe Bowl (only if you're warming the cereal)

Tablespoon



1. Pour your favorite cereal into a bowl – use a microwave oven safe bowl if you're planning to warm the cereal in a microwave oven.



Add a good splash of eggnog.



2. If you're having the cereal cold, skip to step 3. Otherwise, put the bowl in the middle of the microwave oven and warm the cereal with eggnog using HIGH heat or 100% power for at least 1 minute.



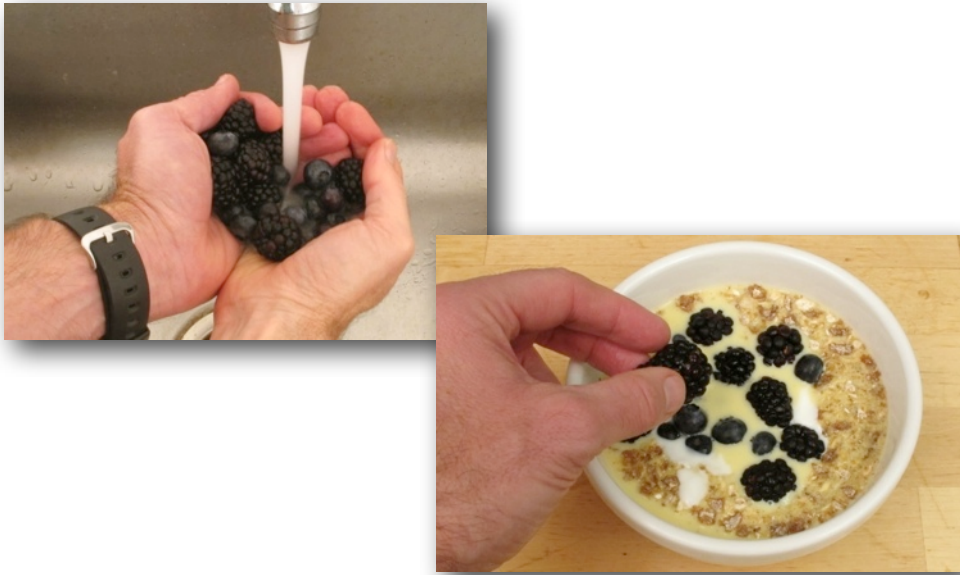
After warming, carefully remove the bowl from the microwave oven, and either have the warm cereal with eggnog as is or with your choice or a combination of added ingredients as shown in step 3.

3. Here are some sample optional ingredients you can add to hot or cold cereal with eggnog:

Yogurt (I'm using plain yogurt but any yogurt will work)



Fresh berries – after giving them a quick rinse with cold tap water (I'm using fresh blackberries and blueberries, but any berries will work)



Whipped cream (I'm using freshly made whipped cream, but a good squirt of your favorite canned whipped cream will work fine)



Dried fruit (I'm using dried cranberries but any dried fruit will work)



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