

# Eggnog

One ½ Gallon of Eggnog was just short of filling 4 medium trays\*

[Live Life Simple's: HARVESTRIGHT-- 🧑‍🍳 Freeze Dried Egg Nog 🧑‍🍳 ..Enjoy it all Year!](#)

## Ingredients:

½ Gallon Eggnog



## Directions:

1. Put trays in Freezer or Freeze Dryer First
2. Add Eggnog to trays
3. Freeze until solid if freezing first
4. Freeze Dry
5. I would powder this before storing.
6. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** My cycle time was about 27½ hours.

**Rehydration:** Add cold water slowly, mix well, and repeat until you hit desired consistency, I used a 1 C Powder ¾ C Water ratio for water and powder. You may want to use a milk frother to help mix this.



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray