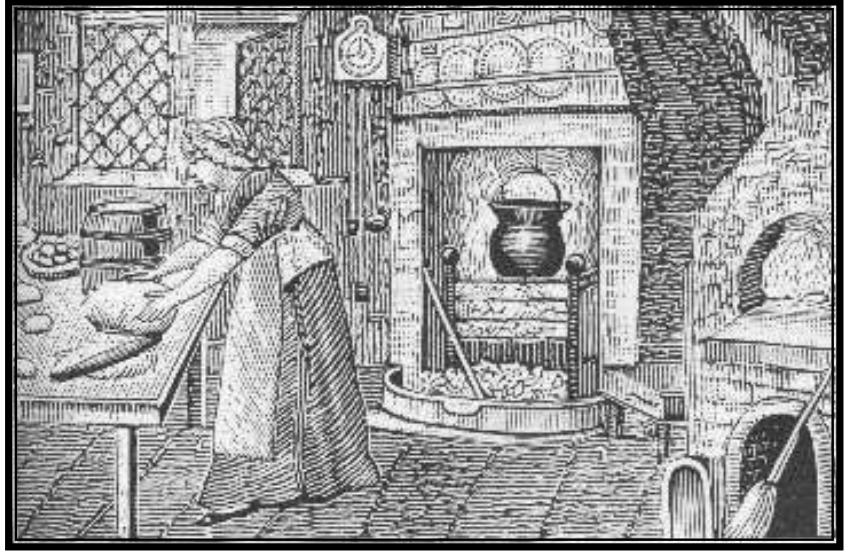




The Olde Scots Kitchin



Het Pint

Ingredients

2.4lt (4pt) mild ale
1 teasp grated nutmeg
115g (4oz) sugar
3-eggs
300ml (½pt)-Whisky

Directions

Put the ale into a heavy saucepan. Add the nutmeg, and bring to **just below** boiling point. (If it boils, the alcoholic content is considerably lowered).

Stir in the sugar and let it dissolve.

Beat the eggs very-well, and add them gradually to the- beer, stirring all the time so that it doesn't curdle,

then add the Whisky, and heat up, **but on no account boil.**

Pour the liquid from the saucepan into heated-tankards,. Back and forth so that it becomes clear and sparkling.