

Chocolate or Vanilla Ice Cream with Quick Rum Sauce©

Ingredients:

4 oz.	Kerry Gold™ Irish Butter
1/4 cup	cream
3/4 cup	brown sugar, light or dark
2 Tbsp.	rum, light or dark
1 tsp.	vanilla extract
1 tsp.	rum extract

Method:

In a pot, melt butter and add cream and brown sugar. Heat and stir with a whisk until all sugar is melted. Add rum, vanilla and rum extract.

Serve over ice cream. Or, serve hot, warm or cold as a dip for strawberries, apples, pound cake, etc.

Hint: Leftover rum sauce? Keeps in the refrigerator forever!

