

## Buttered Rum Sauce

3/4 cup whipping cream

3 Tbs. Captain Morgans  
Spiced Dark Rum

3/4 cup granulated sugar

1/2 tsp. pure vanilla extract

1/4 cup butter

1 cinnamon stick

Combine cream and sugar in an 8" Dutch oven; stir to mix. Add cinnamon stick. Cook using 10-12 briquettes bottom until mixture comes to a low boil, then reduce briquettes to 6 on bottom. Continue cooking for 1 to 2 minutes until sauce thickens slightly. Remove sauce from heat and stir in butter, rum, and vanilla. Use sauce warm.

Yield: About 1 cup