

Make mine a... **BANANAS & RUM SAUCE!**

Serves Four

Ingredients:

4 medium firm, ripe bananas, peeled and split lengthwise
2 tablespoons butter
5 tablespoons of light brown sugar
500ml MAUDS vanilla ice cream, softened
1 to 2 tablespoons light rum

Preparation:

1. Melt butter in a large pan over low heat. Add sugar and stir until melted.
2. Add bananas; sauté for about 10 minutes, until just tender, turning once.
3. In a medium bowl, stir together ice cream and rum.
4. Remove bananas to a serving dish, spooning the brown sugar juices over them.
5. Serve with the ice cream and rum sauce.