

RUM SAUCE

SOURCE: JWF

INGREDIENTS:

1 C sugar
2 TBS cornstarch
1/4 tsp salt
2 C boiling water
4 TBS butter
3 TBS rum (and/or bourbon)

DIRECTIONS:

Mix sugar, cornstarch + salt - gradually add boiling water - cook over low heat till thick and clear. Add butter + rum - blend thoroughly.

Especially good over bread pudding!