

DESSERTS (SAUCES AND TOPPING) No.K 003 00
RUM SAUCE

Yield 100

Portion 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
130 cal	12 g	0 g	9 g	25 mg	101 mg	18 mg

Ingredient

BUTTER
 SUGAR,BROWN,PACKED
 MILK,NONFAT,DRY
 WATER
 FLAVORING,RUM

Weight

2-1/2 lbs
 2-3/4 lbs
 1-1/4 oz
 1 lbs
 1-7/8 oz

Measure

1 qts 1 cup
 2 qts 1/2 cup
 1/2 cup
 2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Melt butter or margarine; add brown sugar. Cook on low heat for 2 minutes, stirring constantly.
- 2 Reconstitute milk; add to sugar mixture. Cook, stirring constantly, until mixture comes to a boil.
- 3 Remove immediately from heat; cool 10 minutes.
- 4 Add rum flavoring; stir until well blended.