From the Our Lady of Peace Kitchen



Ingredients:

2/3 cup brown sugar
1/4 cup unsalted butter
Cornstarch to tighten
Cup of dark rum
Banana wheels (peeled and sliced lengthwise and crosswise)
Vanilla ice cream

Directions:

Over low heat, melt butter, add sugar, and stir. Bring sauce to a simmer and add rum. You can ignite the rum or continue to cook off the alcohol.

Add cornstarch if too thin.

Scoop ice cream into a sundae cup, add banana wheels, pour sauce over the dish, and enjoy!