Rum Sauce III

The Essential Southern Living Cookbook Start to Finish Time: 5 minutes

2 cans (14 ounce ea) sweetened condensed milk

2 tablespoons dark rum

1 tablespoon vanilla extract

 $Pour \ the \ condensed \ milk \ into \ a \ small \ sauce pan. \ Cook \ over \ medium \ heat \ until \ hot, \ stirring \ often. \ Remove \ from \ the \ heat.$

Stir in the rum and vanilla. Serve warm.

Yield: 2 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 2065 Calories; 53g Fat (23.7% calories from fat); 48g Protein; 337g Carbohydrate; 0g Dietary Fiber; 207mg Cholesterol; 778mg Sodium. Exchanges: 11 Fat; 22 Other Carbohydrates.