

From the kitchen of Mrs. Saint Nick



HOT BUTTERED RUM

Ingredients

2 cups granulated sugar

2 cups brown sugar

2 cups butter

4 cups vanilla ice cream

rum

water

Directions

Combine sugar, brown sugar and butter in a 2-quart saucepan. Cook over low heat, stirring occasionally, until butter is melted (6-8 min).

Combine cooked mixture with ice-cream in a large mixing bowl, and beat at medium speed, scraping bowl often until smooth (1-2 min). Store in your freezer.

For each serving, add two to four tablespoons of the mixture into a mug, 2 tablespoons rum and fill with boiling water. Sprinkle with nutmeg.

Store unused mix in your freezer and take out when needed. This recipe can be easily doubled for a party.

<http://mrssaintnick.wordpress.com>

