



Recipes

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Pineapple Rum-ba Sauce

Serves 1

Ingredients:

- 8 oz. Sugar
- 8 oz. Dark Brown Sugar , firmly packed
- 4 oz. Water
- 4 oz. frozen Pineapple Juice Concentrate, thawed
- 2 oz. Butter , unsalted
- 3 oz. Dark Rum

Directions:

1. Combine first 5 ingredients in heavy medium heat until sugar dissolves. Lightly boil until reduced to 1 cup, about 10 minutes. Cool to lukewarm.
2. Mix in rum. Keep covered and refrigerate. Reheat to lukewarm and whisk before serving.