

SAUTÉED PINEAPPLE WITH PECAN RUM SAUCE

$\frac{3}{4}$ cup instant flour (Wonder brand)
20 rings pineapple (fresh or canned juice reserved)
 $\frac{3}{4}$ cup dark rum
 $\frac{3}{4}$ cups packed brown sugar
 $\frac{3}{4}$ cup chopped toasted pecans
6 tbsp butter
3 tbsp peanut oil
Juice of one lemon
 $\frac{3}{4}$ cup heavy cream
Vanilla Ice Cream

Put flour in a plate.

Mix $\frac{3}{4}$ cup pineapple juice, rum, sugar, juice of one lemon, and nuts and set aside.

Pat pineapple dry, dredge in flour and put on wire rack.

Heat butter in skillet over medium heat, when it begins to brown increase heat to medium high; add pineapple rings to skillet and sauté till brown on one side 3-4 minutes, turn and repeat.

Remove rings and add rum mixture to skillet and reduce till syrupy, about 2-3 minutes.

Remove from heat, stir in cream.

When ready to serve, add rings back to skillet, reheat and serve over ice cream.