Fried Sweet Plantains Foster with Ice Cream

Ingredients

2 plantains, very ripe (all or mostly black)
2 tsp butter
2 tb brown sugar, packed
1 oz dark rum (or use water)
¼ C water
¼ ts cinnamon
vanilla ice cream

Instructions

1. Cut plantains into ¼" thick slices
2. Melt butter in frying pan on medium heat, and fry plantains for 1 minute on each side.
3. Mix rum, water, brown sugar and cinnamon, then pour into frying pan.
4. Bring to boil, then simmer for a few minutes, until plantains are soft.
5. Remove plantains. Continue cooking sauce if needed.
6. Serve plantains and sauce over vanilla ice cream.