

Bananas Foster

April 28, 2022

 RECIPE SAVED

Ingredients

4 servings

2 bananas, peeled

1 tablespoon fresh lemon juice

2 tablespoons unsalted butter

$\frac{1}{4}$ cup dark brown sugar

$\frac{1}{8}$ teaspoon ground cinnamon

2 tablespoons banana liqueur

$\frac{1}{4}$ cup white rum

1 pint vanilla ice cream

Step 1

Slice the bananas in half lengthwise and brush with the lemon juice. Melt the butter with the sugar in a flat chafing dish or 10-inch skillet. Add the bananas and sauté until just tender. Sprinkle with the cinnamon.

Step 2

Remove from the heat and add liqueur and rum. Carefully ignite with a long match. Use a large long-handled spoon to baste the bananas with the warm liquid until the flame burns out.

Step 3

Divide the ice cream among four dishes. Top each one with a banana half and some of the sauce. Serve immediately.



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