Banana’s Foster (Grandpa Maurice’s recipe)

Instructions:

5-6 bananas, sliced lengthwise in quarters

½ C butter (1 stick)

1/3 C brown sugar

¼ C cream (optional)

2 Tbsp Banana Liqueur (optional)

¼ C Rum

Vanilla Ice Cream

Ingredients:

1. Melt butter in large frying pan
2. Add brown sugar and cook until caramelized
3. Add cream (optional) and bananas
4. Cook until bananas are softened and coated in the sauce
5. Heat Rum (and optional liqueur) and then pour over bananas
6. Flambe (light on fire) the rum and let the alcohol burn off
7. Serve over vanilla ice cream!