

BANANAS FOSTER

Serves 4

Ingredients:

- 8 tbsp. butter, cut into cubes
- ½ cup brown sugar
- ½ tsp. ground cinnamon
- 4 ripe bananas, peeled and cut lengthwise into halves
- ¼ cup Myers rum
- 1 pint vanilla ice cream

Instructions:

1. In a large saute pan, melt the butter. Stir in the brown sugar and cinnamon.
2. Add the bananas and baste them with the syrup for 2 minutes.
3. Pull the saute pan off the burner. Carefully add the rum.
4. Place the pan back on the stove and shake the pan a couple of times. The pan should flame, if not, ignite the pan with a match.
5. Shake the pan back and forth until the flame dies, basting the bananas continuously.
6. Place 2 scoops of ice cream in a bowl and ladle sauce over the top.

