

NEW ORLEANS

CAJUN / CREOLE

Bananas Foster

- 4 Bananas
- ¼ C Butter
- 1 C Brown Sugar
- ½ t Cinnamon
- ¼ C Banana Liqueur
- ¼ C Dark Rum
- 4 Scoops Vanilla Iced Cream



BRENNANs of New Orleans

Circa 2015

1. Cut Bananas in half lengthwise, then halved again.
2. Combine Butter, Sugar & Cinnamon in a flambé pan.
3. Over Low heat, cook, stirring, until the Sugar dissolves.
4. Stir in Banana Liqueur; add Bananas to pan.
5. When Bananas soften and brown, carefully add Rum.
6. Cook sauce until Rum is hot, then tip pan slightly and ignite the Rum; after flame subsides, lift Bananas out of pan and place pieces over each portion of Iced Cream.
7. Spoon warm sauce over top of Iced Cream.

