

Banana's Foster

Ed Holland, Chef/President, Treat American-Myron Green

Serves: 2 persons

Ingredients:

2 Tbsp. Whole Butter
6 Tbsp. Brown Sugar
1½ oz. Banana Liqueur
1 Banana, quartered
1½ oz. Bacardi 151, Rum
Dash Cinnamon
2 scoops Vanilla Ice Cream

Method:

Melt butter in a crepe or sauté pan over medium heat, add brown sugar and banana liqueur. Cook slowly for several minutes until sugar dissolves and begins to make a smooth caramel sauce. Add quartered bananas and cover with caramel. Add rum slowly close to the edge and flame. Lightly sprinkle or dust cinnamon over flame for sparkle affect. Let cook for 1 minute until well combined and heated. Spoon over individual servings of ice cream.