

Bourbon Glazed Bananas Foster



One skillet, one delicious dessert

Serves 4

1/4c butter

1/4c bourbon ~
recommend Knob Creek

4 scoops Graeter's
cinnamon ice cream

1c brown sugar

4 bananas, sliced

1/4c pecans, for garnish

Melt butter in large skillet. Whisk in brown sugar and cook, stirring constantly, until sugar is melted and mixture is creamy. Slowly add bourbon and cook 2 minutes, stirring constantly.

Add bananas to skillet and carefully stir, spooning sauce over bananas until they are softly cooked, about 3~4 minutes.

Place ice cream in individual bowls, top with bananas and sauce. Garnish with pecans and serve immediately.

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