

Rum Glazed Bananas Foster



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 4

1/4c butter

1/4c rum ~ recommend
Captain Morgan Spiced

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 rum 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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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