THE REAL DEAL
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Bananas Foster

Recipe By JOHN GIFALDI

INGREDIENTS:

- ☐ **1 oz. butter**
- ☐ **½ cup light brown sugar**
- ☐ **¼ tsp. cinnamon**
- ☐ **1½ oz. aged rum**
- ☐ **½ banana, per person**
- ☐ **ice cream**

DIRECTIONS:

1. Combine butter, sugar, and cinnamon in a flambe pan.
2. As the sauce starts to cook, peel and add the bananas to the pan.
3. Cook the bananas until they begin to soften (about 1-2 minutes)
4. Tilt back the pan to slightly heat the far edge. Once hot, carefully add the rum and tilt the pan toward the flame to ignite the rum.
5. Stir the sauce to ensure that all of the alcohol cooks out.
6. Serve cooked bananas over ice cream and top with the sauce in the pan.

Did you make this recipe?

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