

## **Bananas Foster**

*Courtesy of Brennan's Restaurant*

### *Ingredients:*

1/2 cup (1 stick) butter  
1 cup brown sugar  
1/2 teaspoon cinnamon (a really nice touch; the cinnamon is there but subtle)  
1/4 cup banana liqueur (I still think this could be optional!)  
4 slightly under-ripe bananas cut in half lengthwise, then halved again  
1/4 cup dark rum  
vanilla ice cream

### *Instructions:*

In a stainless-steel flambé pan or skillet combine the butter, brown sugar, and cinnamon. Place the pan over low heat and cook, stirring, until the brown sugar dissolves. Stir in the banana liqueur; then place the bananas in the pan.

When the banana pieces soften and begin to brown carefully add the rum. Continue to cook the sauce until the rum is hot; then remove it from the flame, tip the pan slightly, and ignite the rum. (I used a long lighter for this; be careful!)

When the flames subside, serve the bananas over ice cream and ladle sauce over all.

Serves 4.