

Commander's Palace Bananas Foster (10 servings)



Ingredients:

2½ sticks unsalted Butter

1 cup Brown Sugar

10 ripe Bananas, peeled and sliced lengthwise

1 cup light or dark Rum

Vanilla Ice Cream

Directions:

Melt butter in a flat chafing dish or skillet.

Add brown sugar and stir until sugar is melted and sauce thickens.

Add bananas and sauté until tender, about 3 minutes on each side.

Sprinkle with cinnamon.

Pour banana liqueur and rum over bananas, shake pan to distribute the liquid and tip slightly against the stove flame to ignite.

You can also do this with a match (be sure to have an extinguisher handy, just in case).

Baste bananas with the flaming sauce using a large spoon until flames die out.

Serve immediately over the ice cream.