



BANANAS FOSTER AT SUNSET STATION

PEEL AND CUT IN HALF LENGTH WISE:

4 FIRM RIPE BANANAS.

CUT THEM INTO 4 PIECES

IN LARGE, HEAVY SKILLET, MELT:

2 TABLESPOONS OF BUTTER.

PLACE THE BANANAS IN THE SKILLET CUT SIDE DOWN.

COOK OVER LOW HEAT FOR 5 MINUTES, AND THEN TURN WITH A SPATULA AND COOK FOR ANOTHER 5 MINUTES, JUST UNTIL FORK TENDER - DON'T OVER COOK.

SPRINKLE WITH:

3 TABLESPOONS LIGHT BROWN SUGAR.

¼ TEASPOON GROUND CINNAMON.

1/8 TEASPOON GROUND NUTMEG.

TRANSFER THE BANANAS TO A HEATPROOF SERVING DISH AND ARRANGE IN A SINGLE LAYER.

ADD TO THE SKILLET:

½ CUP OF DARK RUM

1 TABLESPOON BRANDY - OPTIONAL GRAND MARNIER

OVER MEDIUM HEAT, USE A SPATULA TO LOOSEN CARAMELIZED BITS WHILE THE SPIRITS HEAT. IGNITE WITH A LONG WOODEN MATCH, AND THEN POUR OVER THE BANANAS.

SPOON OVER VANILLA ICE CREAM.

