



New Orleans Banana's Foster

On my annual food tour of New Orleans, I make sure everyone has a "Typical" New Orleans breakfast at Brennan's where this dessert was made famous.

Yield: 6 servings

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| 6 scoops | vanilla ice cream | 1 tsp | vanilla extract |
| 1/4 cup | unsalted butter | 3 large | bananas, quartered |
| 3/4 cup | brown sugar, packed | 1/2 cup | rum, light |
| 1/2 cup | banana liqueur | 1/2 tsp | ground cinnamon |

1. Take ice cream and place each scoop in a large bowl, Set in freezer until ready to use
2. In a large skillet, on medium heat, melt butter, add brown sugar, blending to form a creamy paste. Let this mixture caramelize over heat, approximately five minutes. Stir in banana liqueur, vanilla, bananas and rum. Heat and ignite. Agitate to keep flame burning, add a few pinches of cinnamon to the flame.
3. Let the flames go out and spoon over vanilla ice cream.