



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

6 scoops	vanilla ice cream (high quality)
1/4 cup	unsalted butter
3/4 cup	brown sugar, packed
1/2 cup	banana liqueur
1 tsp	vanilla extract
3 large	bananas, quartered
1/2 cup	rum, light
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.