

Recipe: Grilled Bananas

All right, let us start.

Time 🕒

Preparation: 5 mins

Grill time: 10 mins

Ingredients

- 4 bananas
- 2 tablespoons cane sugar
- 2 tablespoons liqueur e.g. Cointreau
- Vanilla ice cream, for serving

Directions

- Place the bananas on grill and grill it over medium heat for about 10 minutes or until grill marks appear.
- Remove the bananas from grill and cut it in half lengthwise, leaving the peel on.
- Drizzle the cane sugar on the cut sides of the bananas.
- Sprinkle the bananas with liqueur and flambé.
- Serve immediately with vanilla ice cream and a glass with sweet rum e.g. Centenario 25 Años (Costa Rica), if desired.

