

## GRILLED BANANA SUNDAYS



### INGREDIENTS

For the Coconut Caramel:

1 cup sugar  
6 tablespoons water  
1 cup coconut milk  
1 ounce butter

Garnish:

dark chocolate shavings

For the bananas:

2 each bananas, firm and ripe  
1 tablespoon sugar  
1/2 teaspoon fresh ground California chili powder  
1/2 teaspoon cinnamon

1. To make the coconut caramel sauce, add the water and sugar to a sauce pan. Bring to a boil, brush the sides of the pan with water, and cook over medium heat until the syrup is a golden amber color. When the syrup starts to change color watch it carefully, burnt sugar is a huge mess to clean. When the amber color is achieved remove the pan from the heat, add the coconut milk and stir to combine. Be careful when adding the coconut milk to the sugar, the milk will boil instantly, add slowly and make sure the pan will not overflow. Remove from the stove and stir in the butter. Allow to cool and store in a sealed container until needed.

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### DIRECTIONS CONTINUED

2. For the bananas, cut the tips off of both ends of the bananas, and slice in half lengthwise. Mix the sugar, chili powder, and cinnamon to combine. Coat the cut side of the bananas with the cinnamon-chili sugar. Allow to sit for about 5 minutes before grilling. The grill should be a fairly low heat or the sugar will burn. Oil the grates well, place the bananas cut side down, when grill marks have developed, rotate the bananas 90° to make cross marks. Remove the bananas from the grill peel the skin off and cut each half into 6 pieces.

3. To assemble the Sundays, place a scoop of vanilla ice cream in a small bowl, place the warm banana chunks (1/2 of a banana, 6 pieces per person) on top of the ice cream. Drizzle the cooled coconut caramel on top of the bananas and ice cream. Garnish with shaved chocolate.

Notes: Do not use store bought chili powder, it has a very different flavor. If you do not want to grind your own chili powder, just omit it from the recipe.

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