

Bananas Foster



Active Time: 25 minutes

Serves: 4

Ingredients

- ¼ cup (½ stick) butter
- 1 cup brown sugar
- 3 tbsp. [Gustare 18-Year Traditional Balsamic Vinegar](#)
- ½ tsp. cinnamon
- ¼ cup banana liqueur
- 4 bananas, firm; two quartered and the other two sliced in rounds
- ¼ cup dark spiced rum
- Vanilla bean ice cream

Directions

1. Cook and stir butter, brown sugar, 18-Year Traditional balsamic, and cinnamon over low heat, until sugar dissolves.
2. Add banana liqueur, followed by the bananas.
3. Add rum and continue to cook just long enough to ensure that rum is hot but bananas remain firm and maintain textural integrity.
4. Remove from heat and puree soup until smooth.
5. Ignite rum, using torch or fire-light stick. Allow to burn and subside.
6. Spoon warm bananas and sauce over vanilla bean ice cream. Enjoy!