

Caramelo Covered-Dish Luncheon

Mexican Fried Bananas

Recipe adapted from Cooks.com
copies

Distribute only 10

Serves 6-12

Shopping list:

- 6 bananas
- butter
- brown sugar
- 3 oranges
- orange rind
- sour cream
- powdered sugar

Ingredients:

- 6 bananas
- 6 tablespoons butter
- 1½ brown sugar
- Juice of 3 oranges
- 4½ teaspoons orange rind, finely grated
- ¾ cup sour cream
- ¾ powdered sugar

Method:

1. Cut bananas lengthwise and then half once.
2. Heat butter in a frying pan and carefully fry bananas until golden.
3. Mix together orange juice, rind and brown sugar. Pour over bananas and simmer for 10 minutes over medium heat. Transfer to serving platter.
4. Mix sour cream and powdered sugar. *Pour over bananas just before serving.*