



Ingredients

3-4 green bananas, green meaning very firm

Brown sugar

Butter

What To Do:

Melt some butter in a heavy skillet, add some brown sugar, and banana halves that have been sliced lengthwise. Sauté over medium-high heat, being careful to not burn sugar. Bananas should get a dark brown color from the sugar and from the heat. Turn several times to ensure even color on both sides. Add butter and sugar as necessary to make a thick glaze.

If you don't trust yourself to do this stovetop, place slices of bananas in a casserole dish, top with butter and brown sugar and bake at 350 degrees until butter and sugar melt and form a good glaze.