

Breakfast Banana Relish

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Ingredients:

2 lb barely ripe bananas
4 tablespoons of Unsalted butter.
 $\frac{3}{4}$ cup of Firmly packed brown sugar.
Juice of 1 lemon.
Juice and zest of one orange.
3 oz Raisins, pre soaked in 2 tbsp of rum.
1 cup of chopped Toasted pecans.
Freshly grated nutmeg and cinnamon to taste.

Preparation:

In a large skillet, melt the butter and then add the brown sugar.

Cook over low heat until the sugar melts and begins to bubble.

Peel bananas and cut in half lengthwise. Make slices across each slice so each piece of banana is about $\frac{1}{2}$ by $\frac{1}{2}$ inch.

Turn the heat up and add the sliced bananas to the sugar and butter mixture.

Add the remaining ingredients, including the rum in which the raisins were soaked, and bring to vigorous simmer.

Serve immediately.