

Jamaican Bananas

- 4 ripe bananas
- 3 tablespoons butter (unsalted)
- 3 tablespoons light brown sugar
- 2 tablespoons Tennessee Gourmet® Snappy Pepper Jelly
- 3 tablespoons Meyers (dark) Fruit Rum
- 4 scoops premium vanilla bean ice cream

Peel the bananas and cut them into ¼ inch thick slices. Place the bananas in a moderately hot skillet with the butter and brown sugar. When the butter is melted, add the pepper jelly and toss the bananas around to coat them. Add the rum to pan and carefully deglaze.

Place a scoop of ice cream onto the center of 4 bowls. Arrange the bananas around the ice cream. Pour the remaining glaze over the mixture.