

Tropical Baked Bananas



PREPARATION TIME

10 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

almond cookies



Fresh ginger is the least expensive when purchased at an Asian grocery store.

Go ahead and stock up on this pungent spice. Whole gingerroot freezes perfectly for up to 2 months.

SHOPPING LIST

- orange juice • lime • bananas
- fresh ginger • coconut

ON HAND

- butter • brown sugar
- ground cloves

INGREDIENTS

- 4 tablespoons butter, softened
- 1/3 cup light brown sugar
- 1/4 teaspoon ground cloves
- 1 1/2 teaspoons orange or pineapple juice
- 1 1/2 tablespoons lime juice
- 1 teaspoon minced fresh ginger
- 6 firm bananas, peeled, sliced in half lengthwise
- 1/3 cup shredded coconut

SERVES 6

COOK'N *Express*

• The simplest way to mince ginger is to use a grater. No need to peel the root—simply rub it against the grater. The flesh will go through the holes and the peel will remain behind.

Make Ahead

Prepare the butter mixture up to 4 hours before baking. Cover; keep at room temperature until ready to use.

♦ VARIATION

For a Caribbean flavor, add 2 tablespoons rum or 1/2 teaspoon rum extract to the brown sugar.

- 1 Preheat oven to 375°F. Grease a medium baking dish. Mix butter and brown sugar in a small bowl until smooth.



- 2 Add cloves, orange juice, lime juice and ginger to bowl.



- 3 Place bananas in prepared dish. Spread seasoned butter over bananas.



- 4 Sprinkle coconut evenly over bananas. Bake until topping bubbles and bananas are cooked through, about 10 minutes.