

# Grand Marnier Glazed Bananas

*with Tangerine Orange Honey Pecans, Citrus Sugar Whipped Cream  
& Vanilla Bean Ice Cream, Orange Olive Oil, Chardonnay Finishing Sea Salt*

*A refreshing citrus and dramatic twist to the classic Bananas Foster dessert*

**SERVES:** 6-8

**PREP TIME:** 5 minutes

**COOKING TIME:** 8 minutes

**TOTAL TIME:** 13 minutes

## INGREDIENTS

- 7 bananas, very firm, peels not bruised
  - 2 oranges, zested then juiced (½ cup juice needed)
  - ½ cup Grand Marnier (orange-scented cognac liquor)
  - ½ tsp. vanilla extract
  - 3 Tbsp. unsalted butter
  - ½ cup GC Napa Valley Natural Orange Infused Honey
  - 1 quart light vanilla bean ice cream or frozen non-fat vanilla yogurt
  - 4 Tbsp. GC Napa Valley Natural Orange Olive Oil
  - 2 tsp. GC Napa Valley Chardonnay Finishing Sea Salt
  - 1/3 cup GC Napa Valley Natural Tangerine Orange Honey Pecans, coarsely chopped
- See recipe: Citrus Sugar Whipped Cream



## TO PREPARE

- Prepare ice cream scoops in advance and keep frozen until ready to use.
- Prepare Citrus Sugar Whipped Cream. Keep refrigerated until ready to use.
- Peel bananas, cut in half lengthwise, then cut in 1" pieces.
- In a measuring cup mix orange juice, Grand Marnier and vanilla extract.
- Melt butter in a large skillet over medium heat. Add Orange Infused Honey, above citrus mixture and 1/8 tsp. Chardonnay Finishing Sea Salt. Cook until mixture is syrupy and gently bubbling, 1-3 minutes, stirring frequently.
- Add bananas. Cook for 1-3 minutes just until bananas are heated through, basting frequently with the syrup (do not overcook as the bananas will turn mushy). Serve immediately.

## TO SERVE

Serve Grand Marnier Glazed Bananas topped with Tangerine Honey Pecans and Citrus Sugar Whipped Cream alongside a scoop of vanilla bean ice cream. Top ice cream with a drizzle of Orange Olive Oil, dusting of orange zest, and pinch of Chardonnay Finishing Sea Salt.

## SHOPPING LIST

- 7 bananas, very firm, peels not bruised
- 2 large naval oranges
- 1 small bottle 375 ml. Grand Marnier (orange-scented cognac liquor)
- 3 Tbsp. (1.5 oz.) unsalted butter
- 1 quart light vanilla bean ice cream or frozen non-fat vanilla yogurt

**FROM YOUR PANTRY**  
Vanilla extract

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