



OREGON
WINE

BANANAS FOSTER

By Chef Deb Serkoian of Wilfs Restaurant & Bar in Portland, OR

Serves 2

INGREDIENTS

- 1 banana
- 4 tablespoons butter
- 3 tablespoons brown sugar
- 3 tablespoons banana liquor
- 1 tablespoon brandy

PREPARATION

STEP 1

Cut the banana in half lengthwise and set aside. Melt the butter in a sauté pan and add the brown sugar, stirring with a fork.

STEP 2

Lay the banana in the pan without breaking it and add the banana liquor, stirring around the banana for one minute. Add the brandy and without using a utensil roll the liquid around in the pan to bubble and caramelize.

STEP 3

Remove the banana to the serving dish (with optional but recommended ice cream). Pour remaining liquid over top and serve immediately.

PAIR WITH OREGON VIOGNIER

Viognier's oily sweetness and subtle tropical flavors will accentuate the rich brown sugar and butter while pulling out the natural fruitiness of the banana.