

SPICED BANANA CHOCOLATE SUNDAES



If you think regular chocolate sundaes are good, wait until you try one with buttery, spice-dusted grilled bananas. Be sure to start with ripe but fairly firm bananas so they are easy to maneuver on the grill, and buy the best chocolate your budget will allow for a top-notch sauce.



SAUCE

½ cup heavy whipping cream

3 ounces semisweet chocolate, finely chopped

¼ cup (½ stick) unsalted butter

½ teaspoon ground cinnamon

¼ teaspoon ground ginger

⅛ teaspoon ground cloves

4 ripe but firm bananas, peeled

1 pint vanilla ice cream

SERVES 4 TO 6

1. Prepare the grill for direct cooking over medium heat (350° to 450°F).
2. In a small saucepan over medium-high heat on the stove, bring the cream to a simmer. Remove the pan from the heat and immediately add the chocolate. Stir until the chocolate melts and the mixture is dark and smooth. Set aside.
3. In a large skillet over medium heat on the stove, melt the butter. Add the cinnamon, ginger, and cloves and stir to mix. Remove from the heat, place the bananas in the skillet, and brush them on all sides with the butter mixture.
4. Brush the cooking grates clean. Gently pick the bananas out of the skillet and place over **direct medium heat**. Grill, with the lid closed, until warm and well marked but not too soft, 2 to 3 minutes, gently turning once. Transfer the bananas to a cutting board and cut crosswise on the diagonal into ½-inch-thick slices.
5. Reheat the chocolate sauce over medium heat on the stove. In dessert bowls or sundae glasses, layer the ice cream, warm banana slices and chocolate sauce. Serve immediately.

