

Banana Fritters with Chocolate Rum Sauce (US Virgin Islands)

Recipe by Chef Winston Williams.

Preparation time: 15 minutes
Serves 6

Ingredients

Fritters

2 ripe bananas
2 tbsp milk
2 eggs
1 tbsp butter, melted
1 cup all-purpose flour

3 tbsp white sugar
1 tsp baking powder
1/2 tsp salt
1/4 tsp ground cinnamon
Oil, for frying

Chocolate Rum Sauce

8 oz semi-sweet chocolate, chips or chopped
4 oz evaporated milk, heated
1/2 tbsp dark rum (or more)

Steps

For Fritters

1. In a large bowl, mash the bananas.
2. Mix in milk, eggs, and butter until smooth.
3. Add flour, sugar, baking powder, salt, and cinnamon into the banana mixture.
4. Fold in all ingredients.
5. Heat oil to 350°F. Drop a spoonful of batter into hot oil and cook until brown, about 3-8 minutes.
6. Drain fritters on a paper towel and serve with chocolate rum sauce (drizzle or dip).

For Chocolate Rum Sauce

7. Heat milk in the microwave; do not boil.
8. Pour in chocolate and stir until chocolate is completely melted.
9. Stir in the rum.

