

Bananas in Sweet Coconut Cream

Adapted from Simple Thai Food by Leela Punyaratabandhu

Serves 2

Ingredients:

2 semi-ripe bananas

½ cup coconut milk

½ cup water

¼ cups granulated sugar

2 pinches of salt

Directions:

1. Peel the bananas, halve them lengthwise, and cut each half crosswise into 2 inch pieces.
2. In a saucepan, combine the bananas, coconut milk, water, 2 Tbsp of the sugar, and salt, and bring to a boil over medium heat, stirring occasionally. Lower heat and simmer until the bananas have softened but are not mushy, about 2 to 3 minutes. Remove the pan from heat.
3. Taste to see if the sauce needs more sugar. If so, add the remaining 2 Tbsp of sugar. Stir the sauce gently until the sugar dissolves.
4. Serve the bananas slightly warm, or chilled.