

Grilled Bananas with Agavero Tequila Liqueur

Unique and fun, Banana Liqueur can be used instead

Serves 4

4 large ripe bananas

4 tablespoons Agavero Tequila Liqueur

1 teaspoon vanilla bean paste

4 teaspoons cinnamon sugar

1-white chocolate bar, broken in to small pieces

Whipped cream or vanilla ice cream

Cut off top and bottom of banana exposing only a little banana flesh.

Slice one side of banana peel all the way through, exposing the banana itself. Pour a one tablespoon Agavero into each banana.

Using the back of a teaspoon, add 3 small dots of vanilla bean paste evenly spread on the banana.

Then add cinnamon sugar and 2 small pieces of white chocolate to each banana.

Wrap with foil, slit upwards and place on medium grill (300°-325°) for 10-15 minutes or until chocolate is melted.

Eat in skin or scoop into a bowl. Top with whipped cream or ice cream if desired.