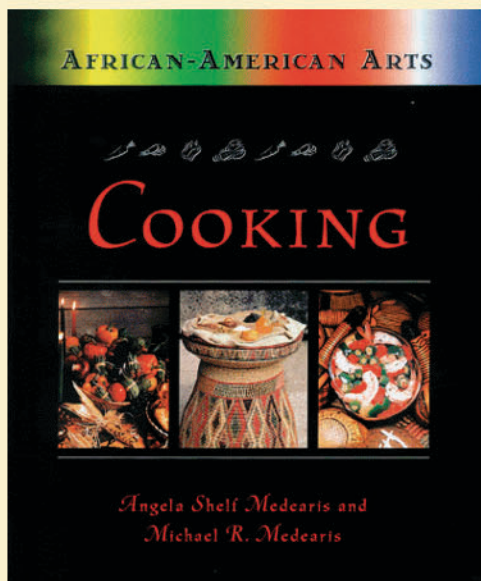


TANZANIAN Baked Bananas



4 large, ripe un-peeled bananas
2 tablespoons melted butter
3 tablespoons brown sugar
1 teaspoon freshly squeezed lemon juice

Directions:

Preheat oven to 425 degrees. Cut off ends of the bananas. Put un-peeled bananas on an ungreased cookie sheet and bake for 15 minutes or until the skins bursts and turns black. Peel the bananas and compost the skins. Cut bananas lengthwise and put on a separate plate. Mix the butter, brown sugar and lemon together. Drizzle this over the bananas and ENJOY!

More recipes can be found in
Angela Shelf Medearis' book:
African American Arts: Cooking

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