

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Kluay Tod (Thai Fried Bananas)

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

A great snack or dessert, often found on street vendor carts all over Thailand. If you're too rushed (or tired) to make any other dessert, try this one...

4 fresh, firm bananas (not over-ripe, but avoid green)

2 Tbsp butter

4-6 Tbsp dark brown sugar

juice of 2 limes (2 oz)

Peel bananas and slice lengthwise. Cross-cut slices in the middle, effectively quartering each banana.

Heat butter in a wok or large, low frying pan over medium heat until it bubbles, but don't brown or scorch. Add bananas and brown on all sides until golden and soft. Sprinkle in sugar and stir until sugar dissolves and thickens to a syrup. Transfer to a shallow bowl, sprinkle with lime juice and serve.

Yield: Two to four servings (One for my uncle Irving)

Preparation time: 5 minutes

Cooking time: 5 minutes

