

# Caramelized bananas on the BBQ

## Recipe for 2

### Description

A recipe that is simple, delicious and efficient at bringing happiness.

### Note

Don't hesitate to try other fruits on the grill, it brings them a unique flavor.

### Ingredients

#### Bananas

- 2 Unit(s) Banana
- 2 Tbsp Maple syrup
- 2 Tbsp Brown sugar
- 2 Tbsp Sugar
- 1 Unit(s) Lemon zests
- 1 Pinch(es) Salt

### Preparation

- Preparation time **15 mins**
- Preheat your **BBQ** at **375.00 F°**

#### Material

- 1 pair of tongs
- 1 brush
- 2 mixing bowls
- 1 knife and cutting board
- 1 zester
- 1 BBQ

#### Bananas

Cut the bananas in half vertically, keeping the skin. Then, mix the sugar, brown sugar and lemon zests in a small mixing bowl.

With your brush, lay some maple syrup on the flesh of the bananas generously and sprinkle the sugar mixture on as well.

Once the grill is hot enough,, place the bananas on the grill skin side down. Once the sugar caramelizes, turn the bananas and continue cooking them until the skin starts detaching.

**Bon appétit!**