

banana bacon oatmeal



Serves 4

Ingredients:

- 24 oz of hot, cooked oatmeal
- 2.7 oz salted caramel bananas foster topping, hot
- 1 slice crispy bacon, chopped

Instructions:

Prepare oatmeal, salted caramel bananas foster topping and bacon according to recipe instructions. Combine ingredients. Mix thoroughly until well-blended. Serve hot.

salted caramel bananas foster topping



Ingredients:

- 1 cups banana, peeled & diced
- 0.1 teaspoon ground cinnamon
- 0.3 kosher salt
- 1.8 tablespoon light brown sugar
- 1.5 tablespoon margarine

Instructions:

Cut peeled bananas in half and slice lengthwise. In a sauce pan, melt margarine. Add banana slices, brown sugar, salt and cinnamon to the melted margarine. Mix well to coat bananas. Evenly spread bananas on a parchment lined sheet pan. Roast in preheated 400°F oven for 8-10 minutes or until light golden brown. Serve over hot oatmeal.



 Metz Time & Location
CELLAR MANAGEMENT

