



Carolina 'Nana Pudding

Ingredients:

- 7 large bananas (firm with a touch of green)
- 6 fresh eggs
- 4 cups whole milk
- 1/2 cup sugar
- 1/2 tsp. salt
- Dash of nutmeg
- 1 1/2 tsp. Grand Mariner
- 1 box vanilla wafers
- 1 pint whipping cream
- 1 tbsp. sugar

9x12 Pyrex dish

Makes: 4 servings
Prep Time: 4 hours - Overnight
Cook Time: 40 minutes

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Carolina 'Nana Pudding

Ingredients:

1. In the top of a double boiler, beat the eggs lightly.
2. lend in 1/4 cup of the sugar, the salt, and all of the milk.
3. In a large saucepan, cook over boiling water, stirring until the mixture coats a metal spoon.
4. Remove the pan from the heat and stir in the liquor.
5. Set the bowl aside to cool.
6. In the bottom of a Pyrex dish, arrange the vanilla wafers in an overlapping pattern.
7. Top this layer with 1/4-inch banana slices.
8. Cover the bananas with a layer of custard, repeat cookies and bananas, repeat and then repeat again with the custard as the final (top) layer.
9. Cover tightly with plastic wrap and refrigerate at least 4 hours, but overnight is better.
10. Just before serving, whip the cream with the remaining 1 tablespoon of sugar and spread the whipped cream over the pudding.

Recipe courtesy of Rick Browne, www.barbecueamerica.com

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