



The Dan Patrick Show Super Bowl Sunday

Recipe and photo from traegergrills.com



Ingredients

Bourbon Ice Cream:

- 1 cup HEAVY CREAM
- 2 cups HALF-AND-HALF
- 2 TSP BOURBON
- 1 BEAN OR 1 TBSP EXTRACT SEEDS FROM 1 VANILLA BEAN OR VANILLA EXTRACT
- 2/3 CUP GRANULATED SUGAR

Banana Split:

- 4 RIPE, BUT STILL FIRM BANANAS, UNPEELED, SPLIT LENGTHWISE
- 2 tbsp MAPLE SYRUP
- 1 TSP CINNAMON

TOPPINGS:

- JARRED CHOCOLATE, BUTTERSCOTCH, PINEAPPLE, OR STRAWBERRY ICE CREAM TOPPINGS
- CHOPPED NUTS
- SWEETENED WHIPPED CREAM
- 4 MARASCHINO CHERRIES

Preparation

When ready to cook, start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Combine the heavy cream and half-and-half in an aluminum roasting pan. Place them in the Traeger and smoke for 45 minutes. Once the cream mixture has smoked, remove it from the grill, add the bourbon, vanilla, sugar, and salt. Stir until it is fully dissolved, and chill in the refrigerator for 1 hour. Pour into an ice cream maker until it reaches a soft serve consistency. Next, put it into a plastic container and place in the freezer for at least 1 hour, or until you are ready to assemble the banana splits. Increase the temperature on the grill to 450 degrees F and preheat, lid closed for 10-15 minutes.

Line a baking sheet with parchment or aluminum foil and place bananas on the baking sheet cut side up. Sprinkle with cinnamon and drizzle with maple syrup. Place baking sheet on the grill grate and cook 10-15 minutes until bananas begin to brown. Remove bananas from the grill and assemble banana sundaes with your choice of toppings. Enjoy!

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West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872
East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872
Derby: K15 & 71st Derby, KS 67037 | 316.788.1122