



# Real Jamaican Jerk An' Ting Recipes

## RJJ&T Original Recipe: Ripe Banana Fritters

- 2 ripe bananas
- 3 tbsp. brown sugar
- 2 eggs
- 1 tsp. vanilla
- ½ tsp. nutmeg
- Pinch of salt
- 3 tbsp. flour
- Oil for frying



1. Crush the ripe bananas and add brown sugar.
2. Whisk eggs and add vanilla and nutmeg. Add the mixture to the crushed bananas
3. Mix salt and flour and add to banana mixture
4. Heat frying pan with oil, use a spoon to scoop the mixture and drop in oil.
5. Fry with low or moderate heat until brown.
6. Sprinkle finished ripe banana fritters with icing sugar and serve.

Perfect for dessert!

Enjoy in Real Jamaican Style, straight from Iva's Kitchen!

[www.realjamaicanjerk.com](http://www.realjamaicanjerk.com)

Serving Real Jamaican Food in Real Jamaican Style