



Grilled Smoked Bananas with Dark Chocolate and Toasted Hazelnuts

Ingredients:

1 cup	Pecan wood chips, soaked in water
4 small	Bananas, semi-ripe
½ tsp	Sea salt
2-3 Tbsp.	Dark chocolate, chopped fine
4-6 tsp.	Hazelnuts, chopped, toasted
Optional	Vanilla ice cream

Method of Preparation:

1. Prepare grill for indirect grilling by lighting hardwood charcoal then positioning it to one side. If using a gas burner or electric grill, leave one burner off and turn another burner to medium and one to low. Remove pecan chips from water and spread out on a paper towel; let air dry for 5 minutes.
2. Slice the peel of each banana down the middle with a small knife and remove the top half of the peel leaving the entire banana to sit in the peel like a boat. Make several small slits in the banana then grill for 1-2 minutes over the coals. Move bananas to the indirect grilling area, away from the coals (or over the unlit burner). When hardwood coals have just past their burning peak (medium heat with medium glowing embers), sprinkle wood chips over the coals; as they start to smoke, cover the grill. Smoke bananas for 3-5 minutes. If using an electric/gas grill, fill a smoker box with the pecan chips and place the box over the medium burner. Let chips ignite and begin to smoke then cover grill.
3. Remove cover of grill and sprinkle each banana with salt, then add chocolate and nuts.
4. To serve, place a banana on each plate and garnish with one scoop of vanilla ice cream.