

Betty's Version of Elvis's Grilled Peanut Butter-Banana Sandwich Recipe



Uploaded on 31 Mar 2009

In this video, Betty demonstrates how to make her version of Elvis Presley's famous Grilled Peanut Butter and Banana recipe. It is sweet and salty, crispy and chewy--a delight, with even a luscious side dip!

Ingredients;

- 2 slices white or whole wheat bread
- 4 tablespoons butter, softened to room temperature
- 1 ripe banana (not over-ripe)
- 1 tablespoon mayonnaise
- 2 tablespoons peanut butter
- 2 slices crisp, cooked bacon (optional)
- 1/4 cup brown sugar

Spread one side of each of two slices of bread with butter. This will use about 1 tablespoon butter. Place both slices of bread, butter side down, on a hot grill or skillet, and let it brown on the under side. Place the two slices of bread, browned side up, on a sandwich or cutting board. Spread one slice of the browned bread with 1 tablespoon of mayonnaise. Spread the other slice of browned bread with 2 tablespoons peanut butter. Peel a banana, and cut it in half crosswise. Cut each half into long, even slices of banana. Arrange these slices of banana on top of the spread peanut butter. Break the two slices of bacon in half, and arrange the four halves on top of the sliced banana. Now, cover the peanut butter-banana-bacon side with the other slice of bread, with the mayonnaise against the bacon. Spread softened butter on the upper side of the sandwich, place it butter side down in a skillet, and spread softened butter on the last of the four sides of the bread. Turn on the heat under the skillet, and cook slowly, until all flavors are blended, and the sandwich is brown on both sides. Remove from the skillet, and place it on a cutting board, and cut semi-diagonally into two pieces. Place on a serving dish.

Garnish:

Mix your leftover softened butter with about 1/4 cup brown sugar. Mash it with a fork until well-blended. Place the mixture alongside the peanut butter and banana sandwich, and use it for dipping the sandwich. It's wonderful! Thank ya! Thank ya very much!