



CAROLINA 'NANA PUDDING *9x12 Pyrex dish*

- 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 Marinier
- 1 box vanilla wafers
- 1 pint whipping cream
- 1 tablespoon sugar

In the top of a double boiler, beat the eggs lightly, then blend in 1/4 cup of the sugar, the salt, and all of the milk. In a large saucepan, cook over boiling water, stirring until the mixture coats a metal spoon. Remove the pan from the heat and stir in the liquor. Set the bowl aside to cool.

In the bottom of a Pyrex dish, arrange the vanilla wafers in an overlapping pattern. Top this layer with 1/4-inch banana slices.

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.

Cover tightly with plastic wrap and refrigerate at least 4 hours, but overnight is better.

Just before serving, whip the cream with the remaining 1 tablespoon of sugar and spread the whipped cream over the pudding.

Serves 4-6

