

Elvis Presley's Fried Peanut Butter and Banana Sandwich

Ingredients

- 1 small ripe banana
- 2 slices of white bread (lightly toasted)
- creamy peanut butter
- butter

Instructions

1. Mash or slice the banana.
2. Lightly toast the bread, and then spread the peanut butter on one side, the banana and peanut butter on the other and sandwich together.
3. Melt the butter in a skillet. I will sometimes butter the outside of the toast like making a grilled cheese sandwich, but not necessary.
4. Fry the sandwich in the melted butter on the skillet, turning once or until each side is golden brown.
5. Remove to plate, cut the sandwich in half on the diagonal and eat. Serves 1.

This sandwich when I first heard of it sounded disgusting... and given how large Elvis got in the years before his death from eating these I figured it was not only disgusting but highly fattening. I was only correct about the highly fattening part. But curiosity got the better of me and I had to try it. Oh, my, goodness! I finally understood why Elvis loved them so much... they are so very good. The banana and the peanut butter somehow melt together to form a completely different flavor than peanut butter and bananas. Its truly hard to describe this, other than it is so delicious you have to try it.

*I am of course not a huge fan of Elvis himself, but there is something so American about him that you really can't be an American without liking Elvis. It's ironic to me that people categorize themselves as either "early Elvis" or "Vegas Elvis" fans... but that says alot about what an iconic figure he was to us. I of course grew up listening to Elvis music as most people my age did. The one vivid memory I have of him however was when he died. I remember mom saved the newspaper announcing his death and chronicling his life. I think she still has it tucked away somewhere, probably worth some money at this point. But my only tribute to *the man is this sandwich.*

***it's a hunka, hunka burning love!*

Courtesy of Amanda Cherry-Haus, Belton, Missouri

Return to ArmadilloPepper.com Recipes