

FRIED BANANAS

Serve these with baked Virginia ham, broiled ham, or any roast meat, and see how much they add to the enjoyment of the meal. Remove skins from bananas, cut in half lengthwise and crosswise; sprinkle with salt and a little lemon juice. Beat an egg and dip each slice of banana first in flour, then in the egg; roll in fine cracker crumbs and fry in deep hot fat until a light brown. Drain on brown paper; dust lightly with powdered sugar and serve at once.