Yield 100
Portion 1 Each

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 361 cal | 53 g | 5 g | 16 g | 30 mg | 110 mg | 132 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| BANANA,FRESH |  |  |  | 13 lbs |  | 20 lbs |
| JUICE,ORANGE |  |  |  | 1-1/8 lbs | 2 cup |  |
| ICE CREAM,VANILLA |  |  |  | 15-1/8 lbs | 3 gal 1 qts |  |
| ICE CREAM TOPPING,FUDGE |  |  |  | 8-5/8 lbs | 3 qts 1 cup |  |
| WHIPPED TOPPING, 12 OZ CAN |  |  |  | $1-1 / 4 \mathrm{lbs}$ | 2 qts |  |
| PECANS,CHOPPED |  |  |  | 8 oz |  |  |
| CHERRIES,MARASCHINO,SLICED |  |  |  | 1-1/8 lbs | 2 cup |  |

## Method

1 Peel and slice bananas lengthwise into quarters; place on pan.
2 Pour juice over bananas; cover with waxed paper; refrigerate until ready to serve.
3 Make banana splits to order. Place $1 / 2$ cup ice cream in soup bowl. Drain 2 banana quarters; place 1 on each side of ice cream. Ladle 2 tablespoons of topping over ice cream. Top with 1 tablespoon whipped topping, 1 teaspoon chopped pecans and $1 / 2$ maraschino cherry.

## Notes

1 In Step 3, Chocolate Sauce, Recipe No. K 005 00, or Butterscotch, Fudge, Marshmallow, Pineapple, or Strawberry Topping, or Whipped Topping, Recipe No. K 00200 may be used.

