

MONKEY BUTTER

5 medium-size perfectly ripe bananas (no brown spots)

20 oz. can of crushed pineapple, not drained.

1/4 cup shredded coconut

3 cups of white sugar

3 Tbsp bottled lemon juice

Peel and slice bananas, then add all ingredients to a heavy saucepan.

Bring to a boil, stirring often, and then reduce to a simmer. Cook until thick. As the mixture thickens, stir constantly until desired thickness is achieved.

When thick, spoon mixture immediately into hot sterilized jars, apply heated lids and rings, and process in a boiling water bath for 15 minutes.

Other fruits can be added, particularly topical fruits such as mango. The monkey butter will take on a pink hue, once canned, but most people find it doesn't last long enough to warrant canning. :)