

# Baked Sweet Plantains

## Ingredients:

4 medium plantains -- very ripe  
1/2 cup dry white wine -- or light rum  
1/4 cup dry sherry  
1/4 cup packed brown sugar  
4 tablespoons butter -- salted  
ground cinnamon -- to taste  
ground nutmeg -- to taste

## Directions:

Preheat the oven to 350°.

Arrange the plantains in an ovenproof casserole, pour the wine, sherry, and sugar over them, and sprinkle with butter and cinnamon.

Cover the plantains and bake 20 to 25 minutes.

Uncover, turn the plantains over, baste, and bake, uncovered, until golden brown on top, another 15 minutes.

Serve hot.