

7 ways to seduce your man with a special dinner for two.

It's that special night-Valentine's Day, Anniversary, birthday or just the day off. You're in the mood and you're ready to show your boyfriend/husband just what you have cooked up in the kitchen, and beyond. Don't have the cooking chops to pull it off? That's cool. Here's a recipe that he will be salivating over all night, prepared for two, but with the man in mind. You're going to be busy, but all of that action in the kitchen could lead to action elsewhere.



Barbecued Baby Back Ribs

Is he a meat lover? This recipe will do the trick. Ever seen a guy turn down ribs? If you want maximum flavor, be sure to marinate it over night. Then just throw it in the oven and let it do its thing. How easy is that?

Ingredients:

- 2 racks pork baby back ribs (4 pounds worth)
- 1 divided cup barbecue sauce

Directions:

Preheat oven to 375° F. Place each rib on aluminum foil, big enough to completely wrap the rib. Completely cover the rib with barbecue sauce and wrap it up. Put on a rimmed baking sheet, stick it in the oven for an hour, or until you can poke it with a fork. Unwrap the ribs and put them back on the baking sheet. Brush on the rest of the barbecue sauce and preheat the broiler. Broil for 5 minutes, or until that sauce starts to brown. Cut that rack into individual ribs and eat. He'll have the best ribs he's ever had.

Cook Together

This is all about foreplay. You're slicing and he's dicing. You tease; he pokes, trying to make your partner screw-up.

Set the mood

Eat in front of the TV? No way! Turn everything off, including the lights. Bring on the flowers, music and candles.

Fill him up

But don't overdo it. Leave room for the awesome desert that comes next. After that, you don't want him thinking about food. You want him thinking about you.

Drink, but don't get carried away

Wine's a great aphrodisiac because it loosens you up for what's to follow.



Romantic Desert-Bananas Foster

No man can resist bananas foster! Set it on fire for a great sexy atmosphere (perfect for the pyromaniac.)

Ingredients:

- 1/4 Cup butter
- 1 Cup brown sugar
- 1/2 tsp. cinnamon

4 bananas
1/4 Cup dark rum
1/4 Cup banana liqueur
vanilla ice cream

Directions:

Peel bananas, cut in half, lengthwise, then halve those. Get a large skillet and mix butter, brown sugar, and cinnamon over med-low heat. Stir until all the sugar has dissolved. Put in the bananas. Sauté, stirring slowly, only until banana pieces start to cook and slightly brown. Add dark rum and banana liqueur. Heat for 30 seconds to one minute. Tilt the skillet just a little. Use a long-handled lighter and ignite the rum and liqueur. Shake easily just to spread the flames around. When flames stop, serve one banana, which is 4 pieces, with one or two scoops of ice cream, or whatever amount you like. Add lots of warm sauce. Serve it before it melts. This will serve 4, but why not go for it all yourselves.

Serve Coffee

After a great meal, dark coffee can pick up a sluggish body and mind for what's to follow.

Your man is now full and satisfied. Well, almost. ;)