

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Dried Asian Pear & Honey BBQ Sauce

Ingredients:

2 cups Ketchup
2 cups dried Asian Pears (approximately 5 oz.)
¼ cup diced yellow onion
½ cup Apple Cider Vinegar
1 ½ cups Apple Cider (or Asian Pear cider)
½ tsp. Garlic Powder
½ cup packed brown sugar
2 Tbsp. Asian Pear Blossom Honey
Kosher Salt, to taste

Directions:

Place all ingredients in a medium-sized saucepot. (cont'd)

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Turn heat to medium, stir, and bring to a slow boil, stirring occasionally. When mixture comes to a boil, reduce heat and simmer for approximately 20 minutes, stirring occasionally, until onions and Asian Pears soften.

Remove from heat. Allow to cool slightly. VERY CAREFULLY place mixture into a food processor. This may have to be done in batches. Use the food processor to puree the BBQ sauce. Once all of the sauce is pureed, return to the pot. Stir to combine. If necessary, adjust the honey, cider vinegar, and salt to your liking. The sauce may be very thick. You can thin it out with a little water until it reaches your desired consistency.

This sweet and tangy BBQ sauce goes great with roast pork, and pairs well with Cilantro -Chef Terry

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