

Heather Rodale's Asian Pear Pie Recipe made with Subarashii Kudamono Asian Pears

Filling for one 9-inch single crust pie (no top crust)

5 cups of peeled and thinly sliced Asian pears
 $\frac{3}{4}$ teaspoon vanilla added to the pears

Mix the following ingredients, then toss with the pears

$\frac{1}{2}$ cup dark packed dark brown sugar
3 Tablespoons of corn starch
1 Tablespoon cinnamon



Arrange pears in an unbaked piecrust

Sprinkle the top with nutmeg (not more than $\frac{1}{4}$ teaspoon)
5-6 small pats of butter (approx 2 Tablespoons) placed on top of pie

Bake at 425 until golden brown 35 – 45 minutes.

Modifications:

Asian pears can be substituted for most apple pie or crisp recipes. Some varieties of Asian pears contain more juice so more cornstarch will be needed if using a juicier variety of fruit.

For a deep dish Asian Pear pie, increase the amounts to:

7 cups of Asian pears
1 teaspoon vanilla
1 $\frac{1}{4}$ cup packed dark brown sugar
5 Tablespoons cornstarch
1 $\frac{1}{2}$ Tablespoons cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
6-7 pats of butter