

Subarashii Kudamono Nashi Mitopai (Asian Pear & Meat Pie Appetizer)

Ingredients:

Prepared pie dough
1 ½ Tbsp. Olive Oil
1 ½ c. fresh Subarashii Kudamono JunoSan Asian Pears, small diced
1 ½ c. sliced mushrooms
2 c. Cooked chicken, diced
1 ½ c. Chicken Stock
1 Tbsp. Fresh Parsley, chopped
Salt and Pepper, to taste
Slurry, See note below.

Directions:

- Preheat oven to 350 F.
- Place a medium size sauté pan over medium-high heat. Add the olive oil and continue to heat.
- When the oil is hot, add the mushrooms, and sauté until they start to take on just a little color. Add the JunoSan Asian Pear and continue to sauté until lightly browned on all sides.
- Add the cooked chicken and stir to combine. Add the chicken stock, and season with salt and pepper. Allow to come to a boil.
- Add slurry, starting with 2 Tbsp. and allowing it to come to a boil. If you need more, add a little bit at a time until it reaches the desired thickness. Remember that it must come to a boil to thicken, so don't add too much at a time.
- Divide the chicken and Asian Pear mixture evenly among 4 six ounce ramekins.
- Using a round cutter, cut a piece of pie dough out that just fits the top of the ramekins. Press firmly around the edges to seal to the ramekins, then poke a hole in each piece of pie dough to allow steam to escape. Bake for 30-35 mins, until golden brown and bubbling.

NOTE:

“Slurry” is a mixture of cornstarch and cold water. You want to mix enough cornstarch in so that it reaches the color of milk. This will thicken the chicken stock into a gravy, but it must come to a full boil to thicken fully. A little bit goes a long way, so start with a little, then add as you go.