

Subarashii Kudamono Recipe Cards

Please print and cut along the dotted lines to add these 6" x 4" recipe cards to your collection.



SUBARASHII
KUDAMONO.
GOURMET

ASIAN
PEARS

Subarashii Kudamono

Dried Asian Pear & Veggie Salad

- 1/2 cup reconstituted dried Asian Pears
- 1 can (15 oz) white corn
- 1 fresh kiwi
- 3 large fresh mint leaves
- 1/3 teaspoon dill

To reconstitute the dried Asian Pears, soak in warm water for a few minutes until plump and soft. Chop into small chunks.

Drain liquid from corn; sprinkle dill onto corn; toss and let sit.

www.wonderfulfruit.com

www.winesofsubarashii.com



SUBARASHII
KUDAMONO.
GOURMET

ASIAN
PEARS

Subarashii Kudamono

Dried Asian Pear & Veggie Salad (continued):

Peel, slice and 1/8 cut the kiwi. Chop/mince the mint leaves.

Toss everything together and serve.

Best enjoyed freshly made.

Serves 2 to 4.

www.wonderfulfruit.com

www.winesofsubarashii.com