

Subarashii Kudamono

Asian Pear Glaze

3 tablespoons cornstarch

2 cups apple cider (or if available Asian Pear
cider) or Apple Juice

2 tablespoons butter

1 cup finely chopped Subarashii Kudamono Dried
Asian Pears

Over low heat, stir cornstarch and cider in small sauce pan, gradually pouring in cider.

Add butter and chopped Asian Pears.

Cook, stirring constantly, over medium heat, until sauce thickens and boils.

Continue stirring, letting sauce boil and continue to stir one minute as it boils.

Remove from stove.

Drizzle sauce warm over ham, turkey, porkloin or pork chops.

Serves about 8.