

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Dried Asian Pear Infused Baked Ham

1 ham (no bone, un-sliced, pre-cooked/pre-packaged) approx 4 lbs
½ cup fresh basil
1/8 teaspoon ground cloves
1/3 pound dried asian pears

Reconstitute dried asian pears slightly (soak in warm water for few minutes, then drain). Gently puree dried pears, basil and cloves in a food processor until pears are the consistency of a paste.

Cut long, deep criss-crossed lines atop the ham. Pack the pear paste into the grooves.

Bake the ham, based on exact weight, per the instructions on the package. Slice or cube and serve.

- chef laurie

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