

## Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Dried Asian Pear-de-Gallo (tortilla chip dip)

1 cup Subarashii Kudamono dried Asian Pears    ¾ cup warm water  
1 teaspoon Texas Pete's regular hot sauce    1 slice lemon

Reconstitute the dried Asian Pears: soak in warm water until soft. Drain water. Chop pears into small chunks (similar size to tomato chunks used in pico-de-gallo); use a food processor on low setting if you don't wish to hand chop. Put chopped, moist pears in a bowl.

Squeeze juice from the slice of lemon. Stir. Sprinkle 1 teaspoon of hot sauce; stir. Let sit for a few minutes. Serve with tortilla chips\*.

Suggest: 'The Better Chip' corn chips (they have a delicious corn bread flavor and the chips have a nice, hearty crunch to them).

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