

## Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO.  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Haute Pear Spread (pronounced "hot")

- 1 cup Subarashii Kudamono dried Asian pears, diced
- ¼ cup Subarashii Kudamono Asian Pear Spread
- 2 tablespoons ginger syrup  
(try syrup from The Ginger People, available at Williams Sonoma)
- ½ teaspoon ground cumin, or to taste  
(we suggest, Williams Sonoma brand cumin)
- ½ teaspoon salt  
(we suggest Williams Sonoma brand salt)
- ¼ teaspoon freshly ground black pepper  
(we suggest Williams Sonoma brand pepper)
- ½ cup water

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### Subarashii Kudamono

#### Haute Pear Spread (continued):

Combine ingredients in a small non-stick pan and cook over medium heat until well blended and most of water is absorbed, 5-7 minutes.

Makes approximately one and a half cups.

Serve warm. Enjoy over crackers (we like Fine English Water Crackers produced by The Fine Cheese Co. and available at Williams Sonoma), with cheese, Also terrific in a peanut butter sandwich, in oatmeal, etc.

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