

Asian Pear Sauce

2 Cups Asian Pears, peeled and diced

2 Tbs. Sugar

Juice from 1/2 small lemon

- Place diced pears in heavy 2 qt. pot.
- Add sugar and lemon juice, stirring well. Let stand 10 minutes.
- Cook over low heat for 10-15 minutes or until pears are soft.
Boil off juice that may have been released.
- Mash pears or coarsely puree, as desired.
- Serve topped with a light sprinkling of cinnamon, nutmeg, and/or ginger.



SUBARASHII
KUDAMONO®

GOURMET

ASIAN
PEARS

Serving Suggestions:

- Topping for pancakes, crepes or ice cream.
- Sauce for pork, ham or duck.