

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Hoagies with Hearty Green & Roast Pork (serves 4)

Ingredients:

Quick Pickled Asian Pears:

½ cup plain white vinegar	1 teaspoon salt
¼ cup cold water	½ teaspoon sugar
1 large or 2 small Subarashii Kudamono Asian Pears	

Greens:

1 tablespoon olive oil	2 cloves garlic, minced
½ teaspoon red pepper flakes	½ teaspoon salt
¼ teaspoon pepper	
12-16 ounces kale, spinach, collards etc., your choice	

4 hoagie rolls
4 tablespoons butter, softened (or substitute w/ small amount of oil or cheese)
12 ounces roasted and sliced pork, pulled pork or sliced deli pork
4 ounces thinly sliced pancetta

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Quick Pickled Asian Pears:

Combine vinegar, water, salt and sugar in a small bowl. Stir until salt and sugar are dissolved. Peel and core pears and slice ¼ inch thick. Add pears to vinegar mixture and stir. If pears are not submerged, add more water until they are. Set aside in refrigerator for 15 to 20 minutes.

Greens:

Meanwhile, wash greens and remove tough stems. Dry thoroughly. Heat oil in large skillet over medium-high heat. Add garlic and red pepper flakes, stir and sauté 1 minute. Add greens, salt and pepper. Using tongs, turn greens in pan until wilted and tender, about 10 minutes. If garlic or greens begin to brown, add a few tablespoons water to the pan. When cooked, remove from heat and set aside.

Assembly:

Cut open hoagie rolls and toast. Drain pears and pat dry. Spread each roll with 1 tablespoon butter. Evenly divide pork, pear slices, pancetta and greens among rolls.

- chef leslie

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