

Subarashii Kudamono Recipe Cards

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**SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS**

Subarashii Kudamono

Asian Pear & Chipotle Chutney

12 oz. Dried pears
2 Tablespoons olive oil
1 Tablespoons fenugreek seeds
1 Tablespoons mustard seeds
5 Bay leaves
2 Tablespoons cumin
1 Tablespoon coriander
2 Tablespoons chopped garlic
2 teaspoons black pepper
1 ½ cup apple cider vinegar
7 cups water
3 Tablespoons ground ginger
1/8 cup chipotle pepper (canned)
tt salt

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In a pot, heat oil over low heat. Add fenugreek seeds, mustard seeds and bay leaves. Cook until slightly toasted. Pull pan from the heat and add the cumin, coriander and chopped garlic. Stir in and return to heat. Add the vinegar and water. Place the pears and all other ingredients to the pot (except salt). Be sure the pears are covered by liquid and simmer for 2 hours.

Place the mixture in a food processor or blender and puree to desired texture. Add salt to taste. (And more black pepper if desired.)

- from Chef Laurie

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