

Subarashii Kudamono Recipe Cards

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**SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS**

Subarashii Kudamono

Asian Pear BBQ Sauce

- 1 cup Ketchup
- 3 Tbsp. Subarashii Kudamono Asian Pear Spread
- 2 Tbsp. Granulated Sugar
- 2 Tsp. Soy Sauce
- ¼ Tsp. Onion Powder
- ¼ Tsp. Garlic Powder

Combine all ingredients in a small saucepan. Place on stove top over Low-Medium heat. Stir consistently with a spoon or heat-resistant rubber spatula. Heat until the mixture bubbles slightly and the sugar has completely dissolved. Remove from the heat and cool. Store in the refrigerator for up to 2 weeks for the flavors to steep.

This BBQ Sauce “pears” well with ribs, pork shoulder, and chicken.

-chef terry

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