

## Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Asian Pear & Smoked Bacon Jam

##### Ingredients:

- ¼ lb. Thick Cut Smoked Bacon, medium dice
- ½ c. yellow onion, small dice
- 1 c. Fresh, Subarashii Kudamono Asian Pear, medium dice
- 3 Tbsp. Subarashii Kudamono Asian Pear Blossom Honey (orange blossom will suffice in a pinch)

##### Directions:

Use a thick bottomed pan. Cast iron works very well for this recipe.

Saute the diced bacon over medium heat until crispy and most of the fat has rendered out and almost translucent.

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Pour out the crispy bacon and drain the bacon fat, reserving 1 ½ Tbsp. of hot bacon fat and returning it to the pan.

Add the onions and sauté until soft and almost translucent. Add the diced Asian pear and continue cooking, stirring often until the pears begin to soften slightly.

Return the drained bacon to the pan and stir. Add the honey and cook for a minute, then pour out into a bowl.

##### Serving suggestions:

- Makes a wonderful topping for warm brie.
- Serve over top of roasted chicken breast.

-chef terry

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