

Subarashii Kudamono Recipe Cards

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**SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS**

Subarashii Kudamono

Asian Pear Honey & Vinegar Drizzle (reduction sauce)

Ingredients:

1 tablespoon of plain, Aged Asian Pear Vinegar
1/4 cup of Asian Pear Blossom Honey

Steps:

Heat over medium heat until bubble(212 degrees);
Set aside cool.

Drizzle over fresh Asian Pear slices, or fresh vegetables, grilled poultry,
fish, or meats.

-chef heather

www.wonderfulfruit.com

www.winesofsubarashii.com



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