

Asian Pear Stuffing

Evelyn Bitner of Brock & Company



½ pound butter, softened

1 1/3 cups sugar

8 Eggs, beaten

2 Cups diced Subarashii Kudamono Asian Pears

1 tsp. Poultry seasoning

1 tsp. Salt

6 cups bread cubes

Cream together the butter & sugar. Add the eggs and mix thoroughly. Add the diced Asian Pears to the butter, sugar & eggs. Mix the bread cubes into the other ingredients.

Bake uncovered in a greased 9"x 13" pan at 350° for 30-40 minutes.