

## Subarashii Kudamono Dried Asian Pear Roux

A twist on a classic Ham sauce recipe with our dried Asian Pears. Enjoy drizzled over slices of baked Ham for springtime holidays...

1 quart apple cider  
2 oz. butter  
2 oz. All Purpose Flour  
1 ½ cups diced Subarashii Kudamono Dried Asian Pears (About 4 oz.)  
1 tablespoon Subarashii Kudamono Asian Pear Dessert wine  
¼ cup brown sugar

In a small saucepan, heat apple cider to a simmer.

In a small saute pan, melt butter. When melted, add flour, wine & sugar and combine thoroughly.

Return to heat. If possible, use a heat-proof silicone spatula, stirring constantly. BE CAREFUL—as the flour and butter mixture cooks, it will become VERY hot. Cook over medium heat until it reaches a rich, brown color, almost as dark as the cider.

Immediately remove from heat and pour into a medium metal or heat-proof bowl. Allow to cool slightly, then begin whisking a little of the cider into the bowl at a time, until about half the cider has been whisked in.

Pour the cider/flour/butter mixture into the saucepan and stir. Continue to simmer while stirring in a figure-8 motion. Allow the mixture to thicken slightly, then add the dried Asian pears. Stir and simmer, allow it to reduce to proper consistency, while stirring occasionally.

Serves 4 to 8 people depending upon number of ham slices.

*Note: if serving a large scale dinner or buffet, use 1 gallon of cider, 8 oz. of butter, ½ cup wine, 1 cup sugar, 8 oz. of flour, and 1 lb. of dried Asian pears. The process is the same.*