

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
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Subarashii Kudamono

Guacamole with Aged Asian Pear Wine Vinegar

Ingredients

- 2 avocados, peeled and pitted
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4 tablespoons Subarashii Kudamono Asian Pear Wine Vinegar (plain)
- ¼ cup finely diced red bell peppers
- ¼ cup thinly sliced scallions
- ¼ cup chopped cilantro

Directions

Place avocados, salt and pepper in medium bowl. Break up avocados with a fork. Add vinegar and continue mashing until desired consistency is reached. Stir in bell peppers, scallions and cilantro. Enjoy. Serves 4.

-Chef Leslie

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