

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Subarashii Kudamono Asian Pear & Wild Rice Salad with Pumpkin Dressing

Ingredients:

- 1 cup coarsely chopped pecans
- 2- 6 oz. packages long grain & wild rice mix, prepared according to package directions and cooled
- 2 Subarashii Kudamono Asian Pears, chopped
- 2 cups chopped celery
- 1½ cups sliced scallions
- ½ cup of canned pumpkin (or you could use canned butternut squash)
- ½ cup Subarashii Kudamono Asian Pear Aged Wine Vinegar, plain
- 2 tablespoons Subarashii Kudamono Asian Pear Honey
- 1 tablespoon fresh thyme leaves
- 1 teaspoon salt
- ½ teaspoon pepper
- 2/3 cup extra virgin olive oil

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Directions:

Place a non-stick skillet over medium heat and add pecans. Toast, stirring often, until fragrant and a shade darker, 2-3 minutes. Remove from heat and cool.

Combine pecans, rice, pears, celery and scallions in a large bowl. Set aside.

In a medium bowl, whisk together the pumpkin, vinegar, honey, thyme, salt and pepper. Once thoroughly blended, add oil in a slow, steady stream while whisking.

Add dressing to rice mixture and toss to combine. Serve or refrigerate for up to 2 days, Bring back to room temperature before serving.

Options: To make a heartier meal, the salad can be served over greens with sliced chicken or seasoned cubed tofu over top.

Serves 8-10 as a side dish, 4 as a meal

-Chef Leslie

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