

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Subarashii Kudamono Winter Potato Salad

Serves 4-6

Ingredients

- 2 pounds waxy or new potatoes, peeled, if desired, and cut into bite sized chunks
- 1 teaspoon salt
- 3 tablespoons Subarashii Kudamono Aged, Asian Pear Wine Vinegar (Plain)
- 1 tablespoon finely diced fresh ginger
- 1 tablespoon finely diced garlic
- ¾ cup mayonnaise
- ½ cup thinly sliced scallions, plus more for garnish

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Directions

Place potatoes into a large heavy-bottomed pot. Cover with cold water and salt. Place over high heat and bring to a boil. Reduce heat to a simmer and gently simmer until potatoes are fork tender. Drain potatoes thoroughly. Toss with vinegar in a large bowl and set aside to cool.

Meanwhile, place ginger and garlic into a small, microwave safe dish. Add one teaspoon water and microwave on high until vegetables are soft, 1-2 minutes. Set aside to cool. Add ginger, garlic, scallions and mayonnaise to potatoes and toss to combine. Chill well.

Check seasoning and add salt and pepper, if desired. Serve with garnish of thinly sliced scallion.

– Chef Leslie

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