

Baked Spiced Asian Pears



**SUBARASHII
KUDAMONO®**

GOURMET

**ASIAN
PEARS**

2 Cups Asian pears
2 Tbs. Sugar
1 Tsp. Vanilla
Several dashes Cinnamon
Several dashes Nutmeg
Juice from 1/2 lemon

- Preheat oven to 400°.
- Toss sliced pears with rest of ingredients. Let stand 10 minutes
- Line glass pan with thin coating of bland oil or vegetable oil spray.
- Place mixture in rows in glass pan.
- Bake for 15 minutes until almost cooked but still firm.
- To brown top, broil for 5 minutes.

Other Options:

- Cook with raisins or currants.
- Flavor with Ginger.

Serving Suggestions:

- As a dessert.
- As an accompaniment to ham, pork or duck.