

Subarashii Kudamono Recipe Cards

Please print and cut along the dotted lines to add these 6" x 4" recipe cards to your collection.



SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Dried Asian Pear Saute with Snow Peas

Ingredients:

- 2 pats of butter
- 1/3 cup (heaping) Subarashii Kudamono dried Asian Pears
- 1/4 cup Subarashii Kudamono Asian Pear Dessert Wine
- 1 1/2 cup fresh snow peas
- 4 cubes crystallized ginger
(if cubes are large – chop into smaller pieces)

www.wonderfulfruit.com

www.winesofsubarashii.com



SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Steps:

On low, melt butter in large frying pan, stir in wine. Sit dried pears in mixture, stirring them until softened by the warm liquid.

Add ginger pieces, keep stirring.

Add snow peas, increase to medium heat, stirring & tossing peas continually.

If wine/butter mixture starts to boil off, okay to add another 1/4 cup wine. When snow peas are are cooked to your taste (suggest al dente), serve and enjoy!

Serves 4 to 6.

www.wonderfulfruit.com

www.winesofsubarashii.com