

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Wonderful Fruit Mélange

Ingredients

- 2 red grapefruit
- 2 large Subarashii Kudamono Asian Pears, fresh
- 1 pint blueberries
- 1/8 teaspoon salt
- ½ tablespoon sugar
- ¼ cup Subarashii Kudamono Asian Pear Dessert Wine (optional)

www.wonderfulfruit.com

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Directions

Cut rind from grapefruits and section over a large bowl to catch any juices. Cut segments in half and add back to bowl. Peel, core and chop pears and add to grapefruit. Add blueberries.

Sprinkle fruit with salt and mix well. Add sugar and wine, stir to combine. Cover and place in the refrigerator one hour to allow flavors to blend.

Serve on its own, over ice cream, pound cake and/or with whipped cream.

Serves 4.

– Chef Lesle

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