

## Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO.  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Braised Beef Tips with Dried Asian Pears

##### Ingredients:

- 2 tbsp. olive oil
- 2 lbs. beef, cut into 1 in. cubes
- 4 cups sliced crimini mushrooms
- 2 cups julienned onions
- 4 ½ oz. (about 40 pieces) Subarashii Dried Asian Pears, julienned
- 1 garlic clove, minced
- 1/3 cup dry red (local if possible) wine
- 1 ½ cup beef stock
- 2 tbsp. soy sauce
- ¼ tsp onion salt
- 2 tbsp. cornstarch
- ¼ cup water

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In a large heavy bottomed pot, heat oil and brown beef cubes on all sides. Carefully remove the beef cubes from the pot with a slotted spoon, put in a bowl and set aside.

Add mushrooms, onions, dried Asian Pears and garlic to pot. Saute until the mushrooms become tender and the onions become translucent, stirring frequently. Deglaze with the red wine, add back the beef cubes with any juices along with the beef stock, soy sauce and onion salt.

Heat to boiling. Reduce heat to a simmer, cover and slowly braise for about 1 hour, or until the beef is tender.

Blend the cornstarch with the water. Stir gradually into the beef mixture. Stir constantly and bring back to a boil for the mixture to thicken. Remove from heat.

Serve over cooked rice or egg noodles. Serves 4.

- Chef Terrv

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