

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Noodle Bowl

Ingredients:

- 1 8oz. package rice vermicelli noodles
- 12-16 oz. beef tenderloin
- 2 Tbsp. Hoisin Sauce
- ¼ cup Subarashii Kudamono Asian Pear Table Wine (Sherry will suffice)
- 1 Tbsp. Sesame Oil
- 2 Tbsp. Asian Pear or Rice Wine Vinegar
- 1 green bell pepper, julienned
- 1 red bell pepper, julienned
- 1 red onion, julienned
- 2 Baby Bok Choy, cleaned and cut into one-inch sections
- 1 large Subarashii Kudamono Fresh Asian Pear, medium dice
- 2 quarts beef broth

Garnish options: fresh cilantro, Asian Pear Slices, hard-boiled egg, lime wedge

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Steps:

Prepare rice noodles according to package directions Thinly slice the beef tenderloin against the grain into small strips. Combine the hoisin sauce, Asian Pear wine, vinegar, and sesame oil in a bowl. Add the beef strips and toss to coat. Cover and place in the fridge to marinate for 15-20 minutes.

Sauté the bell peppers quickly, until they are just cooked through. They should retain a little firmness. Repeat with the onions, then the bok choy, then the diced Asian Pear. Put each element in a separate bowl for later. Bring the beef broth to a boil. Place 2 oz. of rice noodles in each of 4 soup bowls. Place some of the bell peppers over the noodles on one side of the bowl, then moving clockwise, place some onions, some bok choy, then some Asian pears. Take 3-4 ounces of the beef strips and place it in each of the serving bowls, tucking it down below the edge of the noodles.

Pour 2 cups of boiling beef broth over each of the bowls, making sure that the beef pieces are completely submerged. The beef broth will cook the beef strips and warm the rice noodles. Garnish with your choice of accompaniments.

Serves four.

- Chef Terry

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