

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Stuffing with Cranberries and Thyme

Ingredients

- 12 cups white bread (about 1 pound), or 12 cups prepackaged, dry bread cubes
- 6 tablespoons unsalted butter
- 1 cup chopped onion
- 2 fresh Subarashii Kudamono Asian pears, peeled, cored and chopped
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 1 tablespoon chopped fresh thyme or 1 teaspoon dried
- ¾ cup dried and sweetened cranberries
- 1½ cups hot chicken, turkey or vegetable broth

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Directions

- Preheat oven to 350 degrees. Grease 13x9 baking pan.
- Cut bread into half inch cubes and toast in oven for 5-7 minutes or until slightly golden. (If using prepared bread cubes, skip this step) Place bread cubes into large bowl.
- Melt butter in medium skillet over medium-high heat. Add onion and Asian pear, sautéing until onions are translucent 5-7 minutes. Turn off heat, add salt, pepper and thyme, stirring to combine.
- Pour onion/Asian pear mixture, cranberries and broth over bread cubes, stirring to combine. Transfer to baking pan and cover with greased foil.
- Bake 30 minutes, remove foil and bake another 15 minutes or until top is browned.

Serves 6 to 8.

- Chef Lesle

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