

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Spread BBQ Sauce

Yield: 3/4 cup (1 cup if adding brown sugar and ketchup)

4 tsp apple cider vinegar
4 tsp Worcestershire sauce
2 tsp Dijon mustard
3 TB plus 1 tsp Asian Pear Spread

Wisk ingredients together in a small non-reactive (stainless steel) saucepan, and simmer over low heat for approximately 5 minutes, stirring often.

(more)

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For a smoother, sweeter, more classic tasting BBQ Sauce, add

1 tsp light brown sugar
4 tsp ketchup

to the saucepan and continue with preparation as instructed above.

Serving Ideas:

Brush sauce over your favorite grilled meats in the last 5 minutes of cooking.

Sauce can be used as a dip or as a topping on burgers or sandwiches.

- Chef Karlene

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