



Recipes

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Sweet Rice Wine & Asian Pear Vinaigrette

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

- 1 each Asian Pear , peeled , quartered and cored
- 1/2 cup Mirin (syrupy rice wine)
- 1/2 cup Oil
- 1 Tbsp. Sesame Oil
- 1 each Garlic Clove , crushed
- 1/4 cup Rice Vinegar
- 2 tsp. Soy Sauce
- 1 tsp. Ground Mustard
- 1/2 tsp. Five Spice Powder

Directions:

1. Place pear in a small sauce pan with the wine and cook over medium heat, turning the pear to be sure it cooks evenly, until most of the wine has absorbed or evaporated and the pear is soft, transfer to food processor or blender, add remaining ingredients and blend until smooth. Reserve chilled.