

Kohlrabi

“Harvested small, it’s mild and sweet, like a young turnip, and altogether pleasant... Kohlrabi can be prepared any way turnips are. It’s delicious sliced into thin wedges and sprinkled with salt or grated into salads. To cook, cut it in quarters, rounds, or matchsticks then steam or roast it. Kohlrabi goes well with butter, sour cream, dill mustard, and horseradish. A pound will serve 4.”

- Deborah Madison, Vegetarian Cooking for Everyone

Kohlrabi with Horseradish

4 - 5 kohlrabi, about 1 lb., peeled
2 - 4 tablespoons crème fraîche or sour cream
Prepared horseradish in vinegar
2 teaspoons chopped dill

Slice the kohlrabi into julienne strips or wedges. Steam until tender, 5 to 8 minutes, then remove to a bowl and toss with the remaining ingredients. Season with salt & pepper to taste.