

Kohlrabi

- Remove tops & roots, wash, peel, and cut to desired size.
- Eat raw, roasted, steamed, or stir-fried. Add to soups, sauté with garlic and oil, grate and add to a fritter, or pickle.
- Take your time eating (good for 2 weeks-1 month)

Remove leaves and store the bulb wrapped in plastic in the fridge.

To freeze: peel the bulb and cube. Blanch 2-3 min, cool and dry. Freeze in plastic bag.

