



Another delicious recipe
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PARMESAN-BAKED KOHLRABI

SERVES 3 TO 4

Sometimes it is hard to know what to do with kohlrabi, a bulbous vegetable that looks like it's from another planet. It has a pleasant, mild flavor reminiscent of broccoli stems. Most folks enjoy it raw with a sprinkle of salt, but this recipe offers a savory take on eggplant Parmesan but with kohlrabi rounds instead.

1½ tablespoons melted butter

2 tablespoons bread crumbs

Kosher salt

3 medium kohlrabis, peeled and cut into ¼-inch-thick rounds

2 tablespoons grated Parmesan cheese

Freshly ground black pepper

1. Preheat the oven to 350°F.
2. Lightly grease an 8-inch pan with ½ tablespoon of the butter and dust with ½ tablespoon of the bread crumbs.
3. In a large pot over medium-high heat, bring 6 cups of water and ½ teaspoon of salt to a boil. Add the kohlrabi slices and cook until they turn just tender, about 7 minutes. Drain.

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4. Place the kohlrabi in the prepared pan and toss with the remaining 1 tablespoon of butter. Sprinkle with Parmesan cheese and the remaining 1½ tablespoons bread crumbs. Season with salt and pepper.
5. Bake for about 1 hour, or until browned on top. Serve immediately while it's hot.

—*Recipe by Barbara Hunt, from Bounty from the Box: The CSA Farm Cookbook*

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KOHLRABI SERVING SUGGESTIONS

- Boil and mash kohlrabis like potatoes, and serve with butter, salt, pepper, and other seasonings.
- Combine cubes of kohlrabi with Granny Smith or Yellow Delicious apples and your favorite creamy, sweet, or mustard dressing for an unusual, refreshing summer salad.
- Make a cheesy casserole or gratin with kohlrabi instead of potatoes.
- Try substituting kohlrabi for cabbage in a kohl-slaw.
- Add sliced rounds of kohlrabi to the vegetable relish tray and serve with your favorite dip.
- Tiny whole kohlrabis or thinly sliced rounds are delicious pickled.
- Prepare kohlrabis cream-style, and pair them with fried chicken and potato salad.
- Roast kohlrabis with other vegetables like carrots, potatoes, turnips, and rutabagas.
- Substitute kohlrabi for cauliflower in an Indian curry.
- Hollow out kohlrabis and prepare like stuffed peppers, filling them with a mixture of ground meat and tomato, or whatever you desire, and baking them in the oven.
- Shred kohlrabis and stir-fry or sauté in fresh herbs and butter.