

# Creamed Kohlrabi

From – *tasteofhome.com*

4 cups cubed peeled kohlrabies (about 6 medium)

2 Tbsp butter

2 Tbsp all-purpose flour

2 cups whole milk

1/2 tsp salt

1/4 tsp pepper

Dash paprika

1 egg yolk, lightly beaten

Minced chives and additional paprika for garnish

- Place kohlrabies in a large saucepan; add 1 in. of water. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until crisp-tender.
- Meanwhile, in a small saucepan, melt butter.
- Stir in flour until smooth.
- Gradually add milk. Bring to a boil.
- Stir in the salt, pepper and paprika.
- Gradually stir a small amount of hot mixture into egg yolk; return all to the pan, stirring constantly.
- Bring to a gentle boil; cook and stir for 2 minutes.
- Drain kohlrabies and place in a serving bowl.
- Add sauce and stir to coat.
- Sprinkle with chives and additional paprika.



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