

# Creamy Kohlrabi Soup

From – *About.com*

2 Tbsp butter  
1 medium onion - chopped  
1 pound kohlrabi bulbs peeled and chopped  
2 1/2 cups vegetable stock  
2 1/2 cups milk  
1 bay leaf  
Salt and black pepper

- Melt butter in a large pan with a lid. Add onions and cook gently until soft, about 10 minutes.
- Add kohlrabi and cook 2 minutes.
- Add vegetable stock, milk and bay leaf to pan, and bring to a boil.
- Cover, reduce heat to low and simmer 25 minutes or until kohlrabi is tender.
- Let cool a few minutes and remove bay leaf.
- Using an immersion blender or conventional blender or food processor, puree soup until smooth.
- Season to taste with salt and pepper.
- Serve in heated bowls with hearty bread of choice.



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