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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