Kohlrabi with Cheese
From – southernfood.about.com

4 kohlrabi
water
salt
2 Tbsp butter
2 Tbsp all-purpose flour
1 cup milk
¼ cup grated American cheese
1 Tbsp chopped fresh parsley
1/8 tsp freshly ground nutmeg

• Cut tops off and pare thick bulb of kohlrabi.
• Slice bulb and place in salted water to cover.
• Boil for about 20 minutes or until just tender, drain.
• Boil tender leaves separately until tender, drain.
• Chop leaves finely and combine with cooked bulbs.
• Melt butter in small saucepan over low heat.
• Add flour and stir well until smooth and blended.
• Gradually add milk and cheese, stirring constantly, until cheese is melted and sauce is thick.
• Add cooked kohlrabi and cook until hot.
• Garnish with parsley and nutmeg.

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