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Quick Kohlrabi Pickles

From "Restaurant Window" blog

Trim, peel and cut 2-4 kohlrabi bulbs into half inch cubes and place the kohlrabi chunks in a lidded, airtight container. Drizzle with a touch of olive oil, a good splash of rice vinegar or white vinegar with a pinch of sugar, and sprinkle liberally with salt and pepper. Replace the lid and shake well. Taste and adjust seasoning. Place in fridge, shaking occasionally. They are best after they have marinated for a few hours, and will last about a week, becoming more intensely flavored but still largely retaining their lovely texture.