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Kohlrabi Salad

2 kohlrabi (1.25 lbs w/out leaves)
1.25 tsp salt
Veg. oil for shallow frying
3 med. shallots, peeled and cut into fine slivers
5-6 tsp lemon juice, to taste
1.5 tsp sugar
0.25 tsp cayenne
2.5 Tbl coarsely chopped roasted peanuts
2 Tbl. finely chopped cilantro

Cut the bottom root off the kohlrabi, peel the rest. Then cut into fine julienne strips or shred (as if making coleslaw). Put into bowl. Add 1 tsp salt and toss. Set aside for 15 minutes.

In the meantime, heat one quarter inch oil in small frying pan over medium-igh heat. When hot, put in shallots. Stir and fry until just beginning to brown, then reduce heat and continue to fry until shallots are reddish-brown and crisp. Remove shallots from oil with slotted spoon to paper towels to drain and crisp.

After kohlrabi has wilted, squeeze out as much water as you can and pat it dry. Put in a dry bowl, add remaining 0.25 tsp salt, lemon juice, sugar, and cayenne. Toss to mix. Add peanuts, cilantro, and shallots and toss again.

From *World Vegetarian* by Madhur Jaffrey