

Kohlrabi with honey Butter

Prep: 15 min. Cook: 4 min. Makes: 4 servings

From: Better Homes and Gardens Cookbook

4 small kohlrabies (about 1 lb.)

½ cup shredded carrot (1 medium)

¼ tsp finely shredded lemon peel

1 TBS lemon juice

1 TBS snipped fresh chives or parsley

2 tsp honey

1 TBS butter or margarine

Peel kohlrabies*; cut into ¼ inch strips. Cook kohlrabi strips and carrot, covered, in a small amount of boiling salted water 4-6 minutes or until crisp-tender. Drain; keep warm. Combine lemon peel, lemon juice, chives, honey, and 1/8 tsp black pepper; pour over hot vegetables. Add butter; toss to coat.

*Tip: To remove the woody fibers that compose the outer layer of a kohlrabi, use a sharp knife and peel off strips from top to bottom.