

Kohlrabi Home Fries

From – *NY Times* – *Martha Rose Shulman*

1 ½ – 2 pounds kohlrabi – peeled and cut into thick sticks

1 Tbsp rice, chickpea or semolina flour

salt to taste

2-4 Tbsp canola or grape seed oil

chili powder, cumin, curry powder or paprika to taste

- Heat the oil over medium-high heat in a heavy skillet (cast iron is good).
- Place the flour in a large bowl, season with salt if desired and quickly toss the kohlrabi sticks in the flour so that they are lightly coated.
- When the oil is rippling, carefully add the kohlrabi to the pan in batches so that the pan isn't crowded.
- Cook on one side until browned, about 2 to 3 minutes. Then, using tongs, turn the pieces over to brown on the other side for another 2 to 3 minutes. The procedure should take only about 5 minutes if there is enough oil in the pan.
- Drain on paper towels, then sprinkle right away with the seasoning of your choice.
- Serve hot.



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