

# 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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