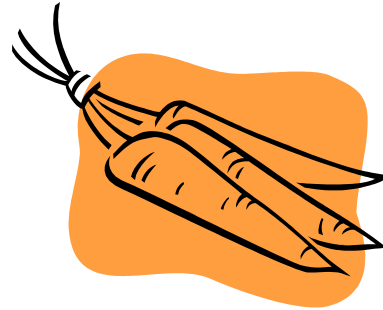


Kate's Kohlrabi and Carrots

Kohlrabi
1 tablespoon brown sugar
Carrots
Raisins or other dried fruit
Butter
Nuts



Cut kohlrabi and carrots into bite size pieces. Melt butter in a skillet. Cook vegetables until tender but not flimsy. Then add brown sugar, raisins, and nuts. Mix until heated through. Comments: The kohlrabi recipe we sampled this week didn't turn out very well. It wasn't terrible, but not good either. It was called spiced kohlrabi with cheese, but it was bland even by Midwestern standards. So, I got this haphazard recipe on recommendation from my friend Kate, who didn't have an exact recipe, but relayed to me the approximate amounts. Vegetable amounts are subjective, depending on what you think is a good mix, but you could start out with about half and half. Butter: It depends on what you want. You could start out with about 2 tablespoons, but some of you may want to add more. Dried fruit: whatever you like. The kohlrabi and carrots, along with the brown sugar, would already make this a fairly sweet dish. Nuts haven't been tried in this before, but Kate thought they might work well.