Kohlrabi and Carrot Slaw Recipe:

**(SERVES 4-6)**

**INGREDIENTS**

* 1 large kohlrabi, peeled, stems trimmed off, grated
* 1/4 head purple cabbage, shredded
* 2 medium carrots, peeled and grated
* 1/2 red onion, grated
* 4 tablespoons chopped cilantro
* 1/4 cup golden raisins (optional)
* 1/4 cup mayonnaise
* 1 tablespoon cider vinegar
* 1 tablespoon sugar
* 1 teaspoon salt
* Combine the kohlrabi, cabbage, carrots, onion, cilantro, and raisins (if using) in a large bowl. In a smaller bowl, whisk together the mayonnaise, cider vinegar, sugar, and salt. Pour the dressing over the slaw, and mix until fully coated. Chill for several hours before serving.