

## **Kohlrabi and Green Apple Slaw**

Allow ½ apple and ½ kohlrabi per person

Peel the kohlrabi quite deeply, fully removing the tough outer layer.

Peel the apple if the skin is tough.

Slice ⅛ th inch slices, stack and cut into julienne as demonstrated in class

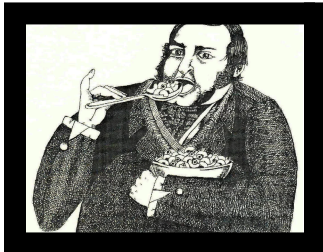
Sprinkle over just enough rice vinegar to moisten then toss well.

Stack and roll several layers of mint and cut these into chiffonade. Stir into apples and kohlrabi.

This slaw will not discolor and can be made a few hours in advance. The apples and kohlrabi will remain crisp.

Season with good quality salt just before serving. I would not use pepper.

The Hungry Musician  
on behalf of  
The Staunton Music Festival



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