

# Gnome Cooking

## KOHLRABI SALAD

- 3 medium kohlrabi (2 pounds total)
- $\frac{1}{2}$  small red onion
- 1 tablespoon fresh lemon juice
- 3 tablespoons olive oil
- 2 tablespoons drained capers
- 2 ounces small tender lettuce

*Peel kohlrabi. Slice very thin and put in a bowl. A food processor, mandoline or the blade side of a box grater will all work well.*

*Slice onion very thin, then rinse in a sieve and pat dry. Stir into kohlrabi.*

*Stir together lemon juice,  $\frac{1}{4}$  teaspoon salt, and a pinch of pepper, then stir in oil and capers. Pour over vegetables. Toss with lettuce, then serve immediately.*

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