

Kohlrabi-Apple Slaw

1/2 lb kohlrabi, coarsely shredded
1/2 lb apples, coarsely shredded
1/2 cup raisins
1/2 cup apple juice
1/2 cup apple cider

Preheat oven to 350 F. Toss kohlrabi and apples with juice and cider.

Mix raisins and apple cider.

Serve with apple cider.

Roasted Kohlrabi with Parmesan

4 lb kohlrabi, cut into 1/2 inch cubes
1/2 cup olive oil
1/2 cup garlic, minced
1/2 cup grated Parmesan cheese
1/2 cup apple cider

Preheat oven to 450 F.

Preheat oven to 450 F. Toss kohlrabi with oil, garlic, and Parmesan.

Cook for 15-20 minutes. Add apple cider and Parmesan.

Bake for 15-20 minutes. Add apple cider and Parmesan.

Remove from oven. Add Parmesan and apple cider.

Remove from oven. Add Parmesan and apple cider.

Kohlrabi-Ham Bake

3 lbs ham
4 lb kohlrabi, shredded
8 cups ham, diced
2 cups beef broth, heated
3 eggs
1 cup heavy cream
2 cups applesauce
1/2 cup flour
1/2 cup egg

Preheat oven to 350 F.

Preheat oven to 350 F. Add ham and kohlrabi to a large pot.

Beat eggs and add heavy cream, applesauce, and flour.

Place ham and kohlrabi in a large pot. Add applesauce and flour.

Bake for 30-35 minutes. Add heavy cream.

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