

KOHLRABI SLAW

One of my favorite things to do is wander through our weekend greenmarket. I like to pick up unusual vegetables and figure out what to do with them. Kohlrabi, with its weird tentacles, is one of those challenging vegetables I just can't resist. It's part of the

cabbage family, so it's perfect for grating, and it remains fairly crunchy once dressed.

I've given this a bit of an Asian twist and kick with the addition of wasabi mayonnaise.

INGREDIENTS

1 large kohlrabi, peeled, stemmed and grated

$\frac{1}{2}$ head Napa cabbage, grated

2 carrots, peeled and grated

$\frac{1}{2}$ red onion, sliced

3 scallions sliced into 1" pieces

$\frac{1}{4}$ cup wasabi mayonnaise (available in many Asian markets or on-line)

1-tablespoon vinegar

1-tablespoon honey

1-teaspoon salt

Freshly ground pepper

PREPARATION

Combine kohlrabi, cabbage, carrots, onion and scallions in a large bowl. Mix with hands to combine.

In a small bowl, whisk together wasabi mayonnaise, vinegar,

honey, salt, and pepper.

Pour the dressing over the salad and gently toss, fully coating the salad.

Place in refrigerator for at least two hours before serving.