

Kohlrabi Carrot Fritters by Catherine Dente

Adapted from <http://www.acouplecooks.com/2013/01/kohlrabi-fritters-with-avocado/>

Serves 2 (makes 4 small fritters)

Ingredients

Fritter mixture:

- 1 kohlrabi, peeled and shredded
- 1 carrot, peeled and shredded
- 1 egg
- ¼ teaspoon salt of your choice
- ¼ teaspoon cayenne pepper
- ½ cup bread crumbs

½ lb fully cooked kielbasa, cut in small pieces

Onion mixture:

- 1/2 small sweet onion, chopped or thinly sliced
- 1/2 sweet green pepper, chopped
- 1 clove garlic, peeled but not chopped

2 Tablespoons olive oil

2 slices of fresh lemon

Directions:

1. Cut the leaves from the kohlrabi. If the leaves are fresh, chop them, and add them to the onion mixture.
2. Squeeze the shredded vegetables to remove moisture. In a medium bowl, mix the shredded vegetables with the egg, salt, cayenne, and enough breadcrumbs to absorb some of the remaining moisture.
3. Under a broiler, lightly brown the kielbasa on all sides.
4. Meanwhile, heat the oil in a large skillet over medium high heat. Wilt the chopped kohlrabi leaves, onion, and sweet green pepper, and clove of garlic for about 3 minutes. Push these vegetables to one side of the skillet. Divide the kohlrabi fritter mixture into four parts and add to the skillet. Cook on one side until browned, about 4-5 minutes. Turn the fritters over, and cook the second side about 3-4 minutes. While the fritters are browning, occasionally stir the onion mixture so it doesn't burn. When the fritters are ready, remove and discard the clove of garlic.

Serve the fritters with the kielbasa on the side, and the sautéed vegetables on top with a squeeze of the fresh lemon.

