Kohlrabi Home Fries

By Martha Rose Shulman

YIELD 4 to 6 servings | **TIME** About 30 minutes

INGREDIENTS

- **1 ½ to 2 pounds kohlrabi**
- **1 tablespoon rice flour, chickpea flour or semolina (more as needed)**
- **Salt to taste**
- **2 to 4 tablespoons canola oil or grapeseed oil, as needed**
- **Chili powder, ground cumin, curry powder or paprika to taste**

PREPARATION

Step 1

Peel the kohlrabi and cut into thick sticks, about 1/3 to 1/2 inch wide and about 2 inches long.

Step 2

Heat the oil over medium-high heat in a heavy skillet (cast iron is good). Meanwhile, place the flour in a large bowl, season with salt if desired and quickly toss the kohlrabi sticks in the flour so that they are lightly coated.

Step 3

When the oil is rippling, carefully add the kohlrabi to the pan in batches so that the pan isn't crowded. Cook on one side until browned, about 2 to 3 minutes. Then, using tongs, turn the pieces over to brown on the other side for another 2 to 3 minutes. The procedure should take only about 5 minutes if there is enough oil in the pan. Drain on paper towels, then sprinkle right away with the seasoning of your choice. Serve hot.

Tip

Advance preparation: You can cut up the kohlrabi several hours before frying. Keep in the refrigerator.

PRIVATE NOTES

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