

Creamed Kohlrabi

1-2 kohlrabi bulbs plus greens, diced bulb into 1 inch pieces

1 onion

2 cloves garlic

Peel the kohlrabi bulbs and dice in to 1 inch pieces, slice the greens (stems included) simmer for about 10 minutes and drain. Sauté onion until tender, about 8 minutes over medium low heat, add the garlic with 1-2 minutes left. Put everything in a blender or food processor and blend until smooth. Gently warm $\frac{1}{4}$ C of heavy cream or half and half and blend in to the puree mixture. Season with salt and a dash of white pepper (be careful as white pepper can easily overwhelm other flavors) and grate fresh nutmeg (fresh is key) to taste. Can be made ahead and reheated.