



Recipes from the Kingfield Farmers Market

Chef Daniel Klein's Kohlrabi, Cilantro, and Pickled
Rhubarb Slaw

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“This recipe is one example of an early summer slaw. Even as I write this, rhubarb is going out of season, so experiment with available fruits or vegetables to create seasonal alternatives.”

3 medium sized heads of kohlrabi, peeled and julienned

1 bunch cilantro, roughly chopped

2 spring onions, finely chopped

Any other crunchy or colourful vegetable you see in the market or have in your garden or fridge (I used black bell pepper and daikon radish)

¼ cup olive oil

2 Tablespoons Mustard seeds
½ cup vinegar
½ cup water
4 sticks rhubarb (medium dice)
¼ cup sugar (or honey) - to taste
1 Tablespoon salt or to taste

For the pickled rhubarb: Combine vinegar, water, mustard seeds, sugar and salt to a saucepot, heat until the sugar has dissolved, pour the liquid over the diced rhubarb and let cool. If rhubarb is out of season, think about what other fruits are available...

Once the pickling liquid has cooled, strain out the rhubarb and mix with the other ingredients... add a few tablespoons of the cooled pickling liquid and mustard seeds until it is just how you want it.. Always taste and adjust.