

Kohlrabi Pickles

- 3 kohlrabi, leaves removed, peeled, and cut into 1 cm thick stick shapes
- 1 t olive oil (optional)
- 1 T Seasoned Rice Vinegar (or white vinegar of your choice, with a pinch of sugar)
- sea salt
- fresh black pepper
- 1 t parsley, finely chopped

Mix all the above ingredients in a jar or bowl with a cover. Shake well to coat, adjusting the seasoning to your taste. Tastes great just like that, but to pickle, marinate in the refrigerator for a few hours. Excellent on its own, or served with meat, chicken or fish as a condiment.

For an even simpler snack, serve kohlrabi plain with a little sea salt.

Jittery Cook