

Kohlrabi fries	
Ingredients	Instructions
<ul style="list-style-type: none">• Kohlrabi• 1 tablespoon of flour• Salt to taste• 2-4 tablespoons canola oil• Your favourite spice or blend for sprinkling on: Chili powder, cumin, curry, paprika, cajun spice	<ol style="list-style-type: none">1. Peel the kohlrabi and cut into thick sticks, about $\frac{1}{3}$ to $\frac{1}{2}$ inch wide and about 2 inches long.2. Heat the oil over medium-high heat in a heavy skillet. 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.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.4. Drain on paper towels, then sprinkle right away with the seasoning of your choice. Serve hot.