

by Maggie Ruggiero

Ruggiero was so smitten with the kohlrabi salad at St. JOHN Bread & Wine, in London, that she snapped a photo of her plate and vowed to create her own version back in the States. Kohlrabi, which looks a lot like an alien spaceship, is as crisp as celery and has a pleasant mustardy flavor. Here, paper-thin slices get some additional zip from capers. The salad is so refreshing, it's an ideal interlude between the extravagant meal and the dessert to come.

Yield: Makes 8 servings

Active Time: 20 min

Total Time: 20 min

## ingredients

3 medium kohlrabi (2 pounds total)

1/2 small red onion

1 tablespoon fresh lemon juice

3 tablespoons olive oil

2 tablespoons drained capers

2 ounces mâche (lamb's lettuce; 4 cups) or other small tender lettuce

Equipment: an adjustable-blade slicer

## preparation

Peel kohlrabi. Slice very thin with slicer and put in a bowl.

Slice onion very thin with slicer, then rinse in a sieve and pat dry. Stir into kohlrabi.

Stir together lemon juice, 1/4 teaspoon salt, and a pinch of pepper, then stir in oil and capers. Pour over vegetables. Toss with mâche, then serve immediately.

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