

## Kohlrabi Potato Gratin

*courtesy of Skowhegan Farmers' Market (Maine)*

### Ingredients

1 large kohlrabi, sliced

1 pound potatoes, sliced

Sea salt

4 Tbsp butter

3 T chopped sage

1 1/3 cup milk

3 eggs

3 cloves garlic

1/2 cup Parmesan cheese (you can get crazy and creative with your cheese choice here)

1/3 cup flour

### Directions

Preheat oven to 350 degrees. Boil potatoes until nearly tender, drain. Boil kohlrabi in a separate pot until nearly tender, drain. Combine in a 13x9 casserole dish.

Cook butter, garlic and sage for one minute. Pour over potatoes and kohlrabi and toss.

Bake until bubbly and tender. 30- 40 minutes