

## Kohlrabi and Meatballs

### Ingredients:

10 ounces of ground pork  
6 ounces of ground beef  
3 large kohlrabies  
About a cup of sour dough bread  
Milk to soak the bread  
1 large egg  
1 small white onion finally diced  
2 cups of chicken or instant broth  
5 TBS butter  
6 TBS flour  
1/4 cup of cream  
Salt, pepper, ground nutmeg  
1/2 cup chopped parsley

### Directions:

Soak the bread in milk for 10 minutes, than squeeze the liquid out of the bread. Discard the milk. In a large bowl mix the the ground meat, the squeezed bread, the egg, the onion, about 1 tsp or less of salt and pepper thoroughly. Form into small balls and simmer them for about 10 minutes in salted water until they are done. You can also fry the meatballs. Cook the kohlrabi in the broth until they are almost done. Melt the butter, stir in the flour and cook for a couple of minutes. Slowly add the kohlrabi broth and cook some more. Add the cream, the meatballs an the kohlrabi. Season with salt, pepper and a little bit of nutmeg, add the parsley and serve with mashed or boiled potatoes.

My mom loves this dish, she likes the meatballs cooked. I think you get more flavor if you fry them. Some of my friends here in Germany add some tomato paste and or paprika for additional flavor to the meatballs.