



Sesame Turnip Slaw

shared by:
Fire Station 52
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This side dish uses turnips, which are similar to cabbage. Before you wrinkle your nose, give this flavorful spin on traditional coleslaw a try.

Ingredients

1 pound kohlrabi (this is a German turnip) (about 2 small heads, leaves included)
1 medium turnip, peeled and quartered
3 tablespoons lime juice
1 tablespoon peanut oil
2 teaspoons honey
1 teaspoon toasted sesame oil
1 teaspoon toasted sesame seeds
Sea salt and ground pepper
2 green onions, thinly sliced

Directions

Separate the stems from kohlrabi bulb, trim, and discard tough bottoms of stems. Halve leaves lengthwise then thinly shred crosswise. Trim root end from bulb and peel away tough outer layer; halve lengthwise. Shred kohlrabi and turnip using a box grater. In a medium bowl, whisk together lime juice, peanut oil, honey, and sesame oil; season with salt and pepper. Add onions, kohlrabi leaves and bulb, and turnip to bowl; toss to coat. Let stand at least 15 minutes. Mix in toasted sesame seeds just prior to serving. Serves 4.

Station 52 serves the City of Wilsonville, Charbonneau, and the surrounding agricultural, industrial, and wildland/urban interface areas. Extensive residential, commercial and industrial development, and a steady increase in the number of senior care facilities is changing the complexity and challenge of this response area.