Ingredients\n

1 bulb kohlrabi, greens removed, bulb peeled\n

½ cup distilled white vinegar\n

½ cup water\n

1 teaspoon kosher salt\n

1 teaspoon sugar\n

2 cloves garlic, peeled\n

½ teaspoon peppercorns, lightly crushed\n

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Instructions\n

Slice your kohlrabi into ½-inch thick slices, then stack, and cut into ½-inch thick batons. Place them in a clean canning jar.\n

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In a non-reactive saucepan, bring the water, vinegar, salt, and sugar to a boil, and simmer for one minute or until the sugar and salt are dissolved. Remove from heat and add the garlic and peppercorns.\n

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Pour the hot liquid including the garlic and peppercorns over the kohlrabi. Let cool to room temperature, then cover and refrigerate.\n