<dryingMethod>Ingredients

1 medium kohlrabi

1/2 cup apple cider vinegar

1 teaspoon sea salt

Preparation

Slice kohlrabi about 1/8-inch thick.

Lay them out flat on a baking sheet.

Pour on the vinegar and sprinkle on the salt.

Cover, or put them in an enclosed place, like an oven, and let them sit and soak for about 2 hours, or until they get flimsy and translucent.

Lay them out flat on a ventilated dehydrator sheet, and dry until crispy, up to 48 hours.</dryingMethod>