

Faux Potatoes Au Gratin

INGREDIENTS for 10 servings

- 4 pounds **Daikon Radishes** (Not red radishes. See photo.)
- **Butter**, for greasing the dish
- 1.5 teaspoons **Morton's Lite Salt**, divided in half
- 1/2 teaspoon ground **black Pepper**, divided in half
- 4 ounces **Cream Cheese**, softened to very soft
- 2 packed cups grated **Parmesan Cheese**, divided in half
- 1 packed cup shredded **Cheddar Cheese**, divided in half
- 1 cup **Heavy Cream**
- Fresh **Thyme leaves**, for garnish on top
- *Optionally*, 3 strips bacon, crumbled for garnish

DIRECTIONS

1. Preheat oven to 375 and bring a large pot of water to boil.
2. Peel and slice the Daikon radishes
3. Add Daikon to boiling water and boil for 15 minutes to soften. Drain.
4. Grease a 9 x 13 inch baking dish with butter.

BOTTOM LAYER

1. Layer half the sliced Daikon in the bottom of the baking dish.
2. Sprinkle half of the salt and half of the pepper on top.
3. Spread half the cream cheese on top of the Daikon.
4. Sprinkle the cream cheese with half of the parmesan cheese and half the cheddar cheese

TOP LAYER

1. Layer the other half the sliced Daikon on top.
2. Sprinkle remaining 1/2 of the salt and the pepper on top.
3. Spread remaining 1/2 the cream cheese on top of the Daikon.
4. Sprinkle the cream cheese with remaining half of the parmesan cheese and cheddar cheese
5. Pour on the cream.
6. Bake for 50 minutes or until golden brown on top.
7. Garnish with thyme and bacon if desired.
8. Let cool for 10 minutes before slicing into 10 equal portions
9. Store in air tight container in refrigerator for up to 4 days or in freezer for a month.



For a slightly different flavor substitute Turnips for the Daikon Radishes.



Daikon Radish

TRINITY Fauxtatoes Au Gratin		
Nutrition Facts 10 Net Carbs		
Serving Size: 1 Serving		
Amount Per Serving		% Daily Value*
Calories	311.1 kcal	16 %
Total Fat	23.7 g	36 %
Saturated Fat	14.7 g	73 %
Trans Fat	0.5 g	
Cholesterol	74.8 mg	25 %
Sodium	996 mg	41 %
Total Carbohydrate	12.9 g	4 %
Dietary Fiber	2.9 g	12 %
Sugars	5.7 g	
Protein	13 g	26 %