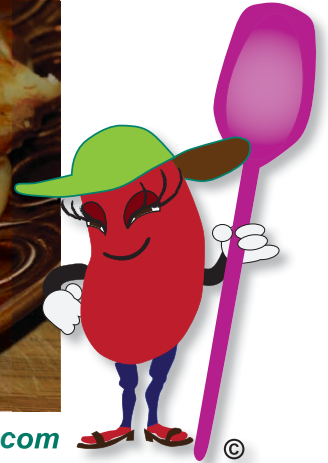


Beans, Rice And Everything Nice

Scalloped Potatoes



original recipe by beansriceeverythingnice.weebly.com

Ingredients

1-1/2 cups water
2 cups cauliflower florets, fresh or frozen
juice of 1 lemon (about 1/3 cup)
2 Tablespoons gluten-free tamari
1 cup unsweetened, non-dairy milk
1/2 cup water
14 grams (1/2 ounce) dried Shitake mushrooms, ground to a powder
4 Tablespoons chickpea flour or other flour
2 Tablespoons nutritional yeast
1 teaspoon garlic powder
1 teaspoon onion powder
2 Tablespoons dried thyme leaves or 2 teaspoons ground thyme
about 2 kilograms (4 pounds) red-skinned potatoes (about 6 medium potatoes)
1 large white onion, sliced into half moons
4 cloves garlic, coarsely chopped
2 cups frozen corn, optional
paprika, smoked paprika or nutmeg for dusting

1. Wash and trim the cauliflower and add it along with 1-1/2 cups water to a medium saucepan on the stove. Bring to a boil over medium heat and simmer, covered, for 5 minutes. Remove from heat and let cool. While the cauliflower is cooking, grind the dried mushrooms to a powder in a blender jar or a clean coffee / spice grinder. Set aside.
2. Add the cooked cauliflower with the cooking water to a blender jar along with the non-dairy milk, additional 1/2 cup of water, tamari, lemon juice, chickpea flour, nutritional yeast, mushroom powder, garlic powder, and onion powder. Puree until smooth. Pour the contents of the blender back into the saucepan heat the sauce over medium heat until it begins to thicken. Do not allow it to boil. Remove from heat and set aside.
3. Slice the onions and coarsely chop the garlic. Set aside. Scrub the potatoes and slice into thin slices (1/2 cm or 1/8 inch.)
4. Preheat the oven to 205C / 400F. Reserve 1 cup of sauce and a handful of sliced onions to garnish the top of the casserole.

Cover the bottom of a large glass or ceramic casserole dish or roasting pan with 1/3 cup of the sauce. Make a layer of overlapping potato slices on top of the sauce. Cover the potatoes with half of the sliced onions, sprinkle with half the chopped garlic, and pour about 1 cup of the sauce over the top. Add a layer of one cup of frozen corn and dust with half the dried thyme.

Repeat, adding another layer of overlapping potato slices, sliced onions, chopped garlic, 1 cup of sauce, the rest of the corn and dried thyme.

Cover the corn and thyme layer with a last layer of potatoes and the reserved sauce and sliced onions. Dust the top with paprika, smoked paprika or nutmeg, if desired.

Bake covered with a lid or aluminum foil for 1 hour. Remove cover and bake for another 20 - 25 minutes, until potatoes are tender.