

Cauliflower Bacon Gratin



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Do you love Potatoes Au Gratin or Potato Gratin Muffin Stacks? This Cauliflower Bacon Gratin recipe is a low-carb delicious dish to serve for a cozy gathering, a holiday potluck or a weeknight meal. Cauliflower gratin is a winner at every table, because who doesn't love bacon?

Prep Time 15 mins	Cook Time 30 mins	Total Time 45 mins
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Servings: 8 -10

Ingredients

- 10 slices of bacon cooked and chopped
- 8 cups of cauliflower cut into bite-sized pieces
- 6 Tbsp. flour
- 3 Tbsp. butter
- 4 cups 1 % milk thicker sauce, use light whipping cream
- 3 cups sharp cheddar cheese I use Tillamook's Extra Sharp plus a little more for topping
- 1 tsp. nutmeg
- Salt & pepper
- 3/4 cup breadcrumbs
- Fresh parsley chopped

Instructions

1. In a large skillet over medium-high heat, cook the bacon until crispy and browned. Set aside on paper towel.
2. Heat a large pot of salted water on high until boiling. Add the cauliflower and cook for 3 minutes. Drain and set aside.
3. In the same pot, melt the butter. Whisk in the flour, stirring constantly. Stir in the milk, and stir constantly until thick and creamy. Stir in the cheese, nutmeg, and salt & pepper to taste.
4. Add the cauliflower and bacon to the cheese mixture and toss to combine. Pour into an 9x13 baking dish and top with bread crumbs and a sprinkle of cheese.
5. Bake at 375F for 30 minutes or until bubbly and golden.
6. Sprinkle with fresh parsley before serving.

Reluctant Entertainer - Cauliflower Bacon Gratin