

Potato Stacks

50 Things to Make in a Muffin Pan
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2 pounds russet potatoes, thinly sliced
1 1/2 cups heavy cream
1 clove garlic, grated
1 teaspoon Kosher salt
few grinds pepper
pinch nutmeg
1/3 cup gruyere cheese, shredded

Preheat the oven to 350 degrees.

Spray twelve muffin cups with nonstick cooking spray.

in a bowl, mix the heavy cream, garlic, Kosher salt, pepper and nutmeg. Toss the potatoes in the mixture until coated. Stack the potatoes in the muffin cups. Top with the cream mixture. Cover with foil.

Bake until tender; 40 minutes.

Uncover. Top with the Gruyere cheese.

Bake 20 minutes more.

Per Serving (excluding unknown items): 2100 Calories; 144g Fat (60.6% calories from fat); 37g Protein; 174g Carbohydrate; 15g Dietary Fiber; 529mg Cholesterol; 2189mg Sodium. Exchanges: 11 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 27 1/2 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	2100	Vitamin B6 (mg):	2.4mg
% Calories from Fat:	60.6%	Vitamin B12 (mcg):	1.2mcg
% Calories from Carbohydrates:	32.5%	Thiamin B1 (mg):	.8mg
% Calories from Protein:	6.9%	Riboflavin B2 (mg):	.7mg
Total Fat (g):	144g	Folacin (mcg):	133mcg
Saturated Fat (g):	89g	Niacin (mg):	14mg
Monounsaturated Fat (g):	42g	Caffeine (mg):	0mg

Polyunsaturated Fat (g): 6g
Cholesterol (mg): 529mg
Carbohydrate (g): 174g
Dietary Fiber (g): 15g
Protein (g): 37g
Sodium (mg): 2189mg
Potassium (mg): 5241mg
Calcium (mg): 660mg
Iron (mg): 7mg
Zinc (mg): 6mg
Vitamin C (mg): 182mg
Vitamin A (i.u.): 5682IU
Vitamin A (r.e.): 1633 1/2RE

Alcohol (kcal): 0
% Refuse: 0 0%

Food Exchanges

Grain (Starch): 11
Lean Meat: 1 1/2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 1
Fat: 27 1/2
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 2100 **Calories from Fat:** 1273

% Daily Values*

Total Fat 144g	222%
Saturated Fat 89g	445%
Cholesterol 529mg	176%
Sodium 2189mg	91%
Total Carbohydrates 174g	58%
Dietary Fiber 15g	58%
Protein 37g	
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Vitamin A	114%
Vitamin C	303%
Calcium	66%
Iron	40%

* Percent Daily Values are based on a 2000 calorie diet.