

CopyCat Cracker Barrel Hash Brown Casserole

Ingredients

8 Tbsp cold unsalted butter, divided
4 Tbsp all-purpose flour, divided
 $\frac{1}{4}$ tsp poultry seasoning
 $\frac{1}{4}$ tsp onion powder
 $\frac{1}{4}$ tsp garlic powder
 $\frac{1}{2}$ tsp kosher salt
 $\frac{1}{2}$ tsp fresh ground black pepper
 $\frac{1}{2}$ cup milk
1 cup low-sodium chicken broth, divided
 $\frac{1}{2}$ cup chopped onions
1 (26 oz) package frozen shredded hash browns
1 (8 oz) package shredded Colby cheese

Directions

Preheat oven to 375 °F.

In medium sized saucepan, over medium heat, melt 2 tablespoons butter. Once butter is melted add 2 tablespoons flour and all seasonings. Whisk to create a paste. Add milk, whisking as you pour. Whisk until completely combined.

In a quart sized mason jar combine 2 tablespoons flour and chicken broth. Seal tightly and shake the living tar out of your mixture. You will create a smooth flour mixture for thickening your sauce called a slurry.

Slowly pour slurry into mixture, whisking constantly. Bring to a boil and cook 2 minutes, stirring constantly.

Pour soup into 9×13 casserole dish. Add remaining 6 tablespoons butter and onions. Stir until butter is melted.

This will also start to cool your soup. Add cheese and frozen hash browns. Mix well with a spoon.

Bake 25 minutes or until the top is golden brown.