

CRACKER BARREL HASH BROWN CASSEROLE

F EASY

Last Modified: 01/15/2016

PREP: 30 Min

COOK: 45 Min

OVEN: 350

BAR & RESTAURANT COPY

MAKES 10 To 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Frozen Hashbrown Potatoes	Thawed
1/2	Cup	Unsalted Butter	Melted
1	10 1/2 Oz	Can Condensed Cream Of Chicken Soup (Campbells)	
PLUS			
1/2	10 1/2 Oz	Can Water	
1	Pint	Sour Cream (Breakstone)	
1/2	Cup	Yellow Onion	Fine Dice
2	Cups	Medium Cheddar Cheese	Shredded
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This is the actual recipe from Cracker Barrel
OPTION	You can "make this your own" by substituting Cream of Something-Else Soup and / or by adding diced Peppers, Ham, Bacon, etc., etc.
TOOLS	1) Large Mixing Bowl 2) 11" x 13" Glass OR Ceramic Baking Dish 3) Small Heat Proof Dish
PREP	DISH 1) Thaw the Hash Browns and squeeze the excess water out with paper towels. 2) Spray an 11 inch x 13 inch glass baking dish with non-stick vegetable spray. 3) Finely dice the Yellow Onions and set them aside. 4) Shred the Cheddar Cheese and set it aside. 5) Preheat the oven to 350 degrees with a rack in the center.
1	Place the Butter in a microwave proof dish and heat it in the microwave on high until it is melted and has stopped bubbling, about 2 minutes.
2	In a large mixing bowl, thoroughly mix all of the ingredients together, place the mixture in the prepared baking dish and bake it for 15 minutes - Stir, spread it out evenly and bake it for an additional 30 minutes or until nicely browned on top.
SERVE	Serve while hot.