

Cracker Barrel Copycat Recipes



Old Country Store

Bring the taste of Cracker Barrel right into your kitchen!

Cracker Barrel Hashbrown Casserole



Ingredients:

2 lbs frozen hash browns
1/2 cup margarine or 1/2 cup butter (melted)
1 (10 1/4 ounce) can cream of chicken soup
1 pint sour cream
1/2 cup onion, peeled and chopped
2 cups cheddar cheese, grated
1 teaspoon salt
1/4 teaspoon pepper

Directions:

1. Preheat oven to 350°F and spray an 11 x 14 baking dish with cooking spray.
2. Mix the above ingredients together, place in prepared pan and bake for 45 minutes or until brown on top.

Source: Food.com

Cracker Barrel Buttermilk Pancakes



Ingredients:

2 cups sifted all-purpose flour
2 teaspoons baking soda
1 teaspoon salt (heaping)
1 tablespoon sugar
2 eggs
2 cups buttermilk
oil (for cooking) or butter (for cooking)
butter, and
maple syrup, for serving

Directions:

1. Mix all ingredients together until incorporated, but do not over mix.
2. Heat a griddle or non stick pan under med. - med. high heat, and grease with a little butter or oil (more if you like a crispy edge).
3. Drop batter using a 1/4 cup measuring cup onto hot pan. Once the bottom side is golden, flip and brown remaining side.
4. Serve with butter and real maple syrup.

Source: Food.com

Cracker Barrel Biscuit Recipe



Ingredients:

2 1/4 cups Bisquick
2/3 cup buttermilk
1 teaspoon sugar
1 tablespoon butter (melted)
melted butter (for brushing)

Directions:

1. Preheat oven to 450°F.
2. Mix the Bisquick, buttermilk and sugar together in a bowl.
3. Add the melted butter into the batter.
4. Stir until a soft dough forms.
5. Turn out onto a well floured work surface.
6. Knead 20 times (this is a very forgiving dough), and don't be afraid to get additional flour into the dough.
7. Roll 1/2 thick, or thicker if you prefer towering biscuits.

8. Cut out into 2" rounds (or your preferred size).
9. Place close together on an ungreased baking sheet.
10. Brush tops with melted butter.
11. Bake for 8 to 10 minutes; I usually find 8 minutes is enough.
12. When you remove the biscuits from the oven, brush the tops with melted butter again.

Source: Food.com

For more recipes, go to InsanelyGoodRecipes.com.