

Cheesy Potato Casserole

for the casserole:

- 4 tablespoons butter
- 1 medium onion, chopped
- 1/4 cup flour
- 1 1/2 cups chicken broth
- 1 cup milk
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 2 cup shredded cheddar cheese
- 1/2 cup sour cream
- 1 bag (26 ounces) frozen shredded hash browns

for the topping:

- 1 sleeve Ritz crackers, crushed
- 2 tablespoons butter, melted

Preheat the oven to 350. Spray a 9 x 13 pan with cooking spray and set aside. In a large pot, melt the butter over medium heat. Add the onion, and cook until softened. Stir in the flour to form a paste, and cook 2-3 minutes, until golden. Slowly whisk in the chicken broth, followed by the milk, a little at a time. Add the salt and pepper, and continue to cook, stirring frequently, until the sauce has thickened. Remove from heat and stir in the cheese and sour cream until smooth. Mix the hash browns into the sauce, then pour the mixture into the prepared pan. To make the topping, mix together the crackers and butter, then sprinkle the crackers over the top of the potatoes. Cook 40-45 minutes, until golden brown on top and bubbling around the edges.

adapted from [Mel's Kitchen Cafe](#)