Steelers

THANKSGIVING RECIPES

RECIPE: Strawberry Pretzel Salad

FROM THE KITCHEN OF: Cookie Edmunds, mother of S Terrell Edmunds & RB Trey Edmunds

"This strawberry pretzel salad/dessert is easy to make. It has a combination of a sweet and salty taste to make it irresistible. My mom (Nana) used to make it for me when I was little and now I make it for Mr. Edmunds and the EBOYZ and they love it!"

PREP TIME: 20 mins

COOK TIME: 10 mins

TOTAL TIME: 30 mins

RESTING TIME: 2 hours

INGREDIENTS:

12 oz strawberry Jell-O

2 cups boiling water

3 1/2 cups salted pretzels (measured before crushing)

1/4 cup granulated sugar

12 Tbsp salted butter

16 oz package cream cheese softened

1 cup granulated sugar

8 oz cool whip thawed in the fridge

1-2 lb fresh strawberries hulled and sliced

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INSTRUCTIONS:

• Pre-heat oven to 350°F. Combine strawberry Jell-O with 2 cups boiling water and stir until completely dissolved. Set aside to cool to room temperature.

• Crush 2 1/2 cups pretzels in a sturdy Ziploc bag, using a rolling pin. In a medium saucepan, melt 12 Tbsp butter then add 1/4 cup sugar and stir. Mix in crushed pretzels. Transfer to a 13 x 9 glass casserole dish, pressing the pretzel mix evenly over the bottom of the dish & bake 10 min at 350°F, then cool to room temp.

• When pretzels have cooled, use an electric hand mixer to beat 16 oz cream cheese and 1 cup sugar on med/high speed until fluffy and white. Fold in 8 oz Cool Whip until no streaks of cream cheese remain.

• Spread mixture over cooled pretzels, spreading to edges of the dish to create a tight seal. Refrigerate 30 min. Hull and slice 1-2 pounds strawberries then stir into your room temperature Jell-O. Pour and spread strawberry Jell-O mixture evenly over your cooled cream cheese layer and refrigerate until Jell-O is set (2-4 hours).

• For a richer dessert, add more butter, sugar and cream cheese.