



# Steelers

## THANKSGIVING RECIPES



**RECIPE:** Strawberry Pretzel Salad

**FROM THE KITCHEN OF:** Cookie Edmunds, mother of safety Terrell 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

**TOTAL TIME:** 30 mins

**COOK TIME:** 10 mins

**RESTING TIME:** 2 hours

### INGREDIENTS:

12 oz strawberry Jell-O

16 oz package cream cheese softened

2 cups boiling water

1 cup granulated sugar

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

8 oz cool whip thawed in the fridge

1/4 cup granulated sugar

1-2 lb fresh strawberries hulled and sliced

12 Tbsp salted butter





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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.