

Pretzel Salad

2 C. crushed pretzels
1 ½ sticks butter (melted)
1 - 8 oz. pkg. cream cheese
1 C. sugar
9 oz. carton Cool Whip (I use 8-oz.)
2 C. pineapple juice
2 - 3 oz. boxes strawberry Jell-O (I use wild strawberry.*)
2 small boxes of sliced frozen strawberries, including liquid** *** ****
about ½ or 1 tsp. Knox unflavored gelatin*****

Melt butter. Combine butter and crushed pretzels in 9" x 13" pan. (I use a non-stick ungreased pan.) Make sure the pretzels are coated with butter. Bake 10 minutes at 400 degrees. Set aside to cool.

Combine one 8 oz. package of cream cheese and 1 cup of sugar. Fold a 9 oz. carton of Cool Whip into the cream cheese/sugar mixture. Spread evenly over cooled pretzel mixture.

In a small saucepan, heat 2 cups of pineapple juice. Stir in 2 small boxes of strawberry Jell-O and 2 small boxes of frozen strawberries. Stir until mixture is partially set. (It never seems partially set to me when I go on to the pouring step.) Pour over cheese mixture. Refrigerate for several hours before serving.

You can substitute cranberries for the strawberries.

* I can purchase the wild strawberry Jell-O at our local Hy-Vee store. I can find only the regular strawberry Jell-O (not the wild strawberry) at Target.

** I partially thaw the strawberries before putting them in the saucepan.

*** The Target brand of sliced strawberries has thicker slices than I like. I like the Hy-Vee brand of more thinly sliced strawberries better.

**** Since I don't know how many ounces are in a "small box," I typically use around 24 ounces (give or take) of the sliced strawberries.

***** Phyllis' recipe didn't call for the Knox gelatin. However, I always get nervous that my Jell-O might be too runny, especially when I'm not exactly sure of how much of strawberries/juice to use. I add a little bit of the Knox to make sure it sets up.