

Our State eats

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Strawberry Pretzel Salad

Yield: 12 servings.

- ½ cup unsalted butter (1 stick), softened**
- 3 tablespoons sugar**
- 2½ cups pretzel sticks, coarsely chopped**
- 1 (6-ounce) package strawberry gelatin**
- 2 cups boiling water**
- 1 cup cold water**
- 3 cups fresh strawberries, capped and sliced**
- 8 ounces cream cheese**
- 2 tablespoons sour cream**
- 1 cup sugar**
- 8 ounces whipped topping**
- Chopped pecans (optional)**

Preheat oven to 350°. In a bowl, combine butter, 3 tablespoons sugar, and pretzels; mix well. Press pretzel mixture into a greased 9 x 13-inch glass baking dish. Bake at 350° for 10 minutes. Remove dish from oven and allow to cool.

In a large bowl, dissolve gelatin in boiling water. Add cold water and stir. Add strawberries. Chill strawberry gelatin mixture until partially set. In a mixing bowl, mix cream cheese, sour cream, and 1 cup sugar until smooth. Fold in whipped topping.

Spread cream cheese mixture over pretzel crust. Pour gelatin mixture over cream cheese layer. Chill until set. Top with chopped pecans (optional).

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