

PRETZEL SALAD

The recipe is from Debby Bichler. (She is a member of St. Matthew Port Washington, but grew up at TS and joined the Ladies Aid a few years ago.)

Preheat oven to 400 degrees

Pretzel mixture:

- 1 stick butter - melted
- 1/3 cup sugar
- 1 cup broken pretzels (I use about 2 cups)

Melt butter, mix in sugar. Add pretzels, stirring until well coated. Spread mixture out in jelly-roll pan. Bake 10 - 12 minutes. Cool. While pretzels are warm and still in pan, I use a knife to start releasing them from pan. This helps to get them out of the pan easier. Finish cooling, and break into pieces, and place in plastic bag. I hit bag on counter several times, and use a soup can to really break into smaller pieces.

Salad mixture:

- 8 oz. cream cheese
- 1/2 cup sugar
- 20 oz. crushed pineapple - drained
- 8 oz. cool whip

Beat cream cheese with sugar till creamy. Stir in pineapple, then fold in cool whip.

Before serving, stir in pretzels saving some for topping.

***** I make a double batch*****