

## *Blueberry Salad*

*Patricia Cooper*

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|--------------------------------|----------------------------------|
| 1 (6 oz.) box cherry Jell-O    | 1 cup sour cream                 |
| 1 can blueberries              | ½ cup sugar                      |
| 1 medium can crushed pineapple | 1 tsp. vanilla                   |
| 1 (8 oz.) pkg. cream cheese    | 1 cup chopped nuts (for topping) |

Dilute Jell-O with 1 cup hot water. Add 1 cup cold water. Mix in fruits, using all the juices. Pour into 9x13-inch dish and chill.

Soften cream cheese and whip with sour cream, sugar, and vanilla. Spread mixture over chilled Jell-O and top with chopped nuts.

## *Pretzel Salad*

*Stephanie Collins*

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|-----------------------------|--------------------------------------|
| 2 cups crushed pretzels     | 1 (6 oz.) pkg. strawberry Jell-O     |
| 1 ¼ cups sugar, divided     | 1 large can crushed pineapple        |
| 1 ½ sticks butter, melted   | 2 (10 oz.) boxes frozen strawberries |
| 1 (8 oz.) pkg. cream cheese | Sour cream                           |
| 1 ½ cups Cool Whip          | Cool Whip                            |

Mix pretzels, ¼ cup sugar, and butter together. Press into 9x13-inch pan and bake at 350° for 12 minutes. Let cool.

In small bowl, mix cream cheese, 1 cup sugar, and 1 ½ cups Cool Whip. Spread over crust. Dissolve Jell-O in 2 cups liquid from thawed strawberries and pineapple (should be boiling before adding Jell-O and can use some water if you need more liquid to equal 2 cups). Add fruit to Jell-O and cool slightly. Pour over rest of ingredients.

Keep refrigerated until ready to serve. Top with mixture of equal parts sour cream and Cool Whip. Spread smooth.