pretty (delicious) in pink

THE COLOR OF LOVE ISN'T JUST FOR VALENTINE'S DAY. NATIONAL BREAST CANCER AWARENESS MONTH IS THE PERFECT TIME TO PAY TRIBUTE TO ALL THINGS PINK.

TOAST to pink



MONADE WATERME

1/3cup fresh mint • 1/2cup plus 1 Tbsp. KOOL-AID Lemonade Flavor Sugar-Sweetened Soft Drink Mix, divided • 1/4cup fresh lime juice • 4cups watermelon chunks (1 inch) • 1cup club soda • 2cups ice cubes PLACE mint and 1 Tbsp. drink mix in small bowl. Use back of ladle or bottom of dry measuring cup to crush mint. MIX mint and drink mix; spoon into 4 glasses. BLEND lime juice, watermelon and remaining drink mix in blender until smooth; stir in club soda. POUR over mint mixture in glasses. Add ice. Serve immediately.

PARTY in pink



homemade pink ice cubes. Just add few drops of red food coloring in water and freeze in trays.

Color your kitchen. Check out the Cook for the Cure collection from KitchenAid. From gadgets and mixing bowls to blenders and food processors, these pink products are a colorful way to show your support for the fight against breast cancer. www.kitchenaid. com/cookpink



NIBBLE in pink



creamy strawberry pie PREP 15 min TOTAL 59 min

what you need

11/4 cups graham cracker crumbs

- 2 Tbsp. sugar
- 1/3 cup butter, melted
- 3/4 cup boiling water
 - 1 pkg. (3oz) JELL-O Strawberry Flavor Gelatin
 - 4 oz. (1/2 of 8oz. pkg.) PHILADELPHIA Cream Cheese, softened
 - 4 cups fresh strawberries, divided
- 21/2 cups thawed COOL WHIP Whipped Topping, divided

make it

MIX graham crumbs, sugar and butter; press onto bottom and up side of 9-inch pie plate. Refrigerate until ready to use.

ADD boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved. Beat cream cheese in large bowl with whisk until creamy. Gradually whisk in gelatin until blended. Place bowl in larger bowl filled with ice water. Let stand 5 to 8 min. or until gelatin is thickened, whisking occasionally.

RESERVE 4 large strawberries for garnish; chop remaining berries. Stir 1-1/2 cups COOL WHIP into gelatin mixture, then chopped strawberries. Refrigerate 20 min. or until thick enough to mound; pour into crust. Refrigerate 3 hours or until firm.

SPREAD remaining COOL WHIP to within 1 inch of edge of pie. Cut reserved strawberries in half, leaving on green leaf tops; use to garnish pie

Serve drinks with



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