

Entertaining Ideas

Shrimp In Style For Scrumptious Entertaining

(NAPSA)—Whatever your style of entertaining, shrimp is one of the most delicious and versatile ingredients.

This guilt-free party food is low-fat, low-carb and packed with flavor, protein and cardio-protective omega-3 fatty acids. Growing naturally in the wild, Wild American shrimp have a sweet taste and a firm texture.

Wild American shrimp now have their own certification mark, guaranteeing a product that is caught in the wild and certified to meet consistent quality standards. This sweet, premium-quality seafood is caught in the South Atlantic and Gulf of Mexico.

If you are planning an open house, shrimp can be steamed or boiled for finger food. Be sure not to overcook to preserve the sweetness of the wild-caught shrimp.

If you're planning a buffet or sit-down dinner, consider an easy main dish such as Texas Tostada with Wild American shrimp.

When selecting shrimp for any recipe, be sure the shells are shiny and the meat feels firm against the shell. Ask to smell the shrimp. Thawed or fresh, it should have the fresh salty smell of the ocean.

Texas Tostada with Prosciutto, Wild American Shrimp and Parsley

- 4 tablespoons extra virgin olive oil**
- 2 green onions, minced**
- 2 garlic cloves, minced**
- 8 jumbo Wild American shrimp, peeled, deveined and coarsely chopped**
- 1 tablespoon lemon juice**
- 2 tablespoons champagne or white wine vinegar**
- ¼ cup parsley, chopped**



Shrimp is the life-of-the-party food whether you're hosting an open house or a sit-down dinner.

Sea salt and pepper to taste

4 flour tortillas

8 thin slices Prosciutto di Parma

¼ pound tender mixed greens

1 roasted yellow pepper, cut in thin slices

Preheat oven to 375°F. In a medium sauté pan, heat olive oil over medium heat. Add green onions and garlic, stir for about one minute without browning. Add shrimp and cook for two to three minutes just until shrimp turn pink. Remove from heat, add lemon juice, vinegar, parsley, salt and pepper. Stir well. Transfer to a large bowl.

Place tortillas in the oven for three to six minutes or until lightly toasted and crunchy. Transfer tortillas to a plate. Arrange prosciutto slices on top. Toss mixed greens with shrimp vinaigrette and place on top of prosciutto tostada. Garnish with roasted yellow pepper strips. Yields four servings.

For more shrimp recipes and handy entertaining ideas, visit www.wildamericanshrimp.com.