

Holiday Entertaining

Celebrate The Season With Savory Shrimp Creations

(NAPSA)—For festive holiday gatherings, deck the halls, trim the tree and serve the shrimp.

For large gatherings or small family entertaining, these wonderful shrimp appetizers are sure to please.

Shrimp, Artichoke and Spinach Dip

Prep time: 3 minutes

Bake time: 10 minutes

- 12 oz. carton of SeaPak Shrimp Scampi
- 8.5 oz. can quartered artichokes, well drained
- 9 oz. carton frozen spinach
- ¼ cup Italian bread crumbs
- 1 cup sour cream
- 3 Tbsp precooked bacon crumbles (3 slices of bacon cooked and crumbled)
- 1 cup Parmesan cheese
- Bread bowl, hole cut in top and middle scooped out (if desired)
- Crackers or crostinis

Defrost spinach in microwave according to package directions and drain well. Heat large skillet for 1 minute on medium high. Add frozen shrimp scampi, sauté for 7 minutes. Add artichokes, spinach, bread crumbs, sour cream, bacon crumbles and cheese to the skillet with shrimp. Stir well to incorporate all ingredients. Cook additional 3 minutes or until cheese is melted and shrimp is fully cooked. Scoop mixture into bread bowl (or a regular serving dish) and serve with crackers.



photo courtesy of SeaPak Shrimp Company

A surefire way to spread some cheer this season is to prepare delicious appetizers that feature shrimp.

Sugared Shrimp Butterflies

Prep time: 10 minutes

Bake Time: 20-25 minutes

Makes: 10 appetizer serving

- 10 slices of bacon, cut in half to make 20 pieces
- 20 SeaPak® Butterfly Shrimp (frozen)
- 1 cup brown sugar
- 2 teaspoon cinnamon

Preheat oven to 450°. Wrap 1 piece of bacon (½ slice) around each frozen shrimp. Place shrimp in a single layer on large baking sheet. Mix brown sugar and cinnamon in a small bowl then sprinkle over shrimp. Bake for 20-25 minutes or until bacon is fully cooked. Serve immediately.

Tip: Line your baking pan with nonstick aluminum foil for easy cleanup.

For more great-tasting recipes, visit www.seapak.com.