

Cooking Corner Tips To Help You

More Shrimp Lovers Put Shrimp On Their Home Menus

(NAPSA)—“Making great shrimp dishes is so easy,” says well-known food writer and nutritionist Robin Miller, host of Food Network’s popular program, “Quick Fix Meals with Robin Miller.” “That’s why more and more shrimp lovers are putting shrimp on their family menus.”

To prove her point, Miller created a boatload of delicious recipes using SeaPak frozen shrimp.

“Shrimp has the unique ability to turn what could be a wonderful family meal into something elegant enough to serve your guests,” said Miller. “SeaPak shrimp is great for easy entertaining.” Here’s one of Miller’s favorites recipes:

BUTTERFLY SHRIMP SCALLOPINI

Ingredients:

- 1 carton (9 oz.) SeaPak Butterfly Shrimp, frozen
- ½ cup butter
- 1 clove (about 1 tsp.) of garlic, chopped
- 2 Tbsp. lemon juice
- 1 Tbsp. white wine
- 2 Tbsp. capers (if desired)

Directions:

PREPARE shrimp accord-



ing to package directions. Shrimp has the unique ability to turn a wonderful family meal into something elegant enough to serve your guests.

MELT butter in a small skillet until simmering.

Add garlic and sauté for 2 minutes, stirring frequently. Add lemon juice and wine. Sauté an additional 1 to 2 minutes until mixture is bubbly.

PLACE shrimp on serving dish. Drizzle with hot butter sauce. Serve immediately.

Consumer Tip: “A great addition to this recipe,” adds Miller, “would be a thin slice of prosciutto cut into small pieces or a teaspoon of capers. Not everyone keeps those ingredients on hand, but they add a great salty note to the sauce.”

For more great tasting recipes, visit www.SeaPak.com.