

Holiday Cooking

Shrimp Platters: A Popular Holiday Appetizer

(NAPSA)—The holidays are always a good time for shrimp lovers to come out of their shells. For large gatherings or small family entertaining, wonderful appetizers using shrimp are sure to be the first off the plate. Shrimp is delicious and popular. It's the No. 1-selling seafood in America, and for good reason: Everyone loves it, it's a great addition to hundreds of great recipes and it always wows a crowd.

"I've never hosted a party when my shrimp appetizer platter wasn't the first one I had to restock," said Jenna Guthrie, recipe director and marketing manager for SeaPak Shrimp Company. "Shrimp is a perfect appetizer and I feel good about serving my guests something special. Here's a recipe you may want to try":

Butterfly Shrimp Bruschetta

Prep Time: 5 minutes

Cook Time: 15 minutes

Makes: 6 appetizer servings

- 1 package (9 ounces)**
SeaPak® Jumbo Butterfly Shrimp (frozen)
- 2 medium-sized Roma tomatoes, seeded and finely diced**
- ¼ small onion, finely diced**
- 1 clove fresh garlic, finely diced**
- ½ cup lime juice**
- Salt and pepper**



Delicious and Popular—Shrimp is always in high demand during the holidays.

PREHEAT oven to 425°. **Arrange shrimp on baking sheet in a single layer so that the shrimp are not touching each other.**

BAKE shrimp for 10 minutes.

PLACE tomato, onion and garlic into small bowl. **Pour** lime juice over vegetable mixture and gently toss until well mixed. **Add salt and pepper to taste. Set aside until shrimp finish baking.**

REMOVE shrimp from oven but leave them on the baking sheet. **Spoon tomato mixture onto each shrimp.**

RETURN baking sheet with shrimp to the oven and continue baking for 5 minutes.

PLATE and serve hot.

Secret Tip: Want to spice it up for your holiday party? Try adding a dash or two of red pepper flakes to the tomato mixture before you spoon it onto the shrimp.

For news about a shrimp recipe contest, visit www.SeaPak.com.