

# Entertaining Ideas

## Throw A Beach Party—Sans Sand And Shore

(NAPSA)—This year, the “staycation” is becoming more popular than the vacation. So instead of traveling to the seafood in the next few months, start a family habit and bring the seafood home.

An exciting way to gather friends and family together is by re-creating the allure of the coast by throwing a beach party. Decorating for the party is a breeze; simply purchase inexpensive tiki torches and candles to set the ambience, spread out beach towels and add beach pails and beach balls for pops of color. As for the food, SeaPak makes serving seafood convenient and affordable with products from the grocer’s freezer case. For the children, dish up SeaPak’s tasty Popcorn Shrimp or new Tilapia Tenders with a variety of dipping sauces and vegetables. Spoil the adults in the crowd with SeaPak’s best-selling Jumbo Butterfly Shrimp or satisfying and healthy Salmon Burgers.

For a unique departure from backyard burgers, try this recipe served alongside a cold, fruity drink:

### Salmon Burger Tacos With Fruit Salsa

*Prep Time: 10 minutes Cook Time: 10 minutes Makes: 4 - 6 servings*

- 2 packages (12.8 oz) SeaPak Salmon Burgers
- 2 tablespoons lemon juice
- 1 teaspoon chili powder
- 1 teaspoon olive oil
- ¼ teaspoon garlic powder
- 4 flour or corn tortillas
- 2 cups torn, iceberg lettuce

### Fruit Salsa

- 1 can (20 oz) crushed or chunk pineapple, drained
- ¼ cup diced red onion



**Any time is a good time for a seafood-filled beach party at home.**

- 1-2 tablespoons minced jalapeño peppers
- 3 tablespoons chopped cilantro
- 3 tablespoons fresh lemon, or lime juice

**COMBINE** lemon juice, chili powder, oil and garlic in small bowl.

**RUB** salmon burgers with mixture. Cover and refrigerate about 15 to 30 minutes.

**MIX** together fruit salsa ingredients in a bowl.

**GRILL** burgers according to package directions.

**PLACE** tortillas on grill, heat 10 seconds on each side, and top each tortilla with ½ cup lettuce.

**EVENLY** break up salmon burgers over lettuce.

**TOP** with about 2 tablespoons fruit salsa.

**Note:** This recipe can also be done in oven, under broiler.

With coastal decor, relaxed attire and delicious food, beach party pleasures can be enjoyed anytime, anywhere.

More great recipes and tips are at [www.seapak.com](http://www.seapak.com).