

# Holiday Entertaining

## A Simply Extraordinary Holiday Party

(NAPSA)—For a holiday party with plenty of pizzazz—but not a lot of expense—focus the spotlight on one signature dish as your centerpiece.

For example, shrimp can make a big impression, especially when you consider this example of simple, at-home cooking, the gourmet way. In less than 15 minutes, this recipe is ready to serve and wow your guests.

### Merry Shrimp Martinis

*Makes: 6 appetizer servings*

- 2 (12-oz) packages SeaPak® Shrimp Scampi, frozen
- 1 can (14.5 oz) diced tomato
- 1 teaspoon lemon zest
- 1 teaspoon horseradish
- 1 teaspoon Worcestershire sauce
- 2 teaspoons hot sauce
- Celery sprigs
- Garlic Crostini (recipe below)

**Preheat large skillet 1-2 minutes on medium-high heat. Preheat oven to 400°. Place shrimp in skillet and sauté for 7 minutes. Pour off ½ cup of scampi butter and reserve. Add tomatoes, lemon zest, horseradish, Worcestershire sauce and hot sauce to skillet. Stir. Bring to a simmer. Por-**



**Simply scrumptious shrimp can help make your holiday party a memorable one.**

**tion shrimp into serving dishes. Garnish with celery sprigs and Crostini.**

### Garlic Crostini

**Reserved scampi butter  
Bread slices (such as thinly sliced ciabatta bread)**

**Brush reserved scampi butter on bread slices. Place on baking sheet and bake for 10 minutes.**

Once you have your showpiece dish, you can then fill in the party with other more-simple dishes that can be picked up from a local market or prepared ahead of time, such as a fruit and cheese tray, a simple dip and a dessert platter.

You can find more recipes, tips and entertaining ideas online at [www.seapak.com](http://www.seapak.com).