

Secretly Simple

Holiday Parties That “Pop”

(NAPSA)—One key to making a holiday menu manageable is to tweak some classic favorites to make them new and unique.

Take, for example, seafood; it can make any seasonal get-together seem more special. It's easy to keep on hand for an impressive appetizer or buffet. Start with a reliable brand, such as SeaPak Shrimp Company, to feel sure about quality and flavor. Then, simply arrange a platter full of butterfly shrimp, popcorn fish, tempura shrimp and crab cakes. Serve the seafood on top of a bed of lettuce for color and with wedges of lemon for additional flavor.

This year, add a twist to the seafood spread by serving a variety of dipping sauces for guests to “customize” their party plate. Spicy Lemon Pepper Dip or Chipotle Sauce should please the adults in the crowd. The youngsters at the party will likely love dunking popcorn fish in Honey Mustard Dip.

Popcorn Fish Dippers

Prep Time: 5 minutes

Cook Time: 15 minutes

Makes: 25 appetizer servings

- 1 (22-oz) package SeaPak® Popcorn Fish, frozen
- Honey mustard dip
- Spicy lemon pepper dip
- Chipotle sauce

Cook Popcorn Fish according to package instructions. Serve with prepared dips.

Honey Mustard Dip

- ½ cup honey
- ¼ cup mustard of choice
- 2 tablespoons steak sauce



Seafood and assorted dips can be hard to beat on any holiday buffet.

Stir ingredients together in a small bowl. Refrigerate until ready to serve.

Spicy Lemon Pepper Dipping Sauce

- ¼ cup mayonnaise
- ¼ cup sour cream
- 1 tablespoon hot sauce (optional)
- 2 teaspoons lemon pepper seasoning
- 1 teaspoon lemon juice

Stir ingredients together in a small bowl. Refrigerate until ready to serve.

Chipotle Dipping Sauce

- ½ cup mayonnaise
- 1–2 chipotle peppers in adobo sauce, finally diced
- 2 teaspoons minced garlic

Stir ingredients together in a small bowl. Refrigerate until ready to serve.

For more seasonal seafood recipes, visit www.SeaPak.com or find SeaPak on Facebook.