



FOR IMMEDIATE RELEASE

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HOLIDAY MAIN DISH BECOMES AN AFTERTHOUGHT

WITH GREAT APPETIZERS FROM SEAPAK SHRIMP COMPANY!

St. Simons Island, Ga., Oct., 2007 – For festive holiday gatherings, deck the halls, trim the tree, and serve the shrimp!

When it comes to creating holiday cheer, nothing beats great-tasting appetizers. And when it comes to great taste, nothing is more special than shrimp. For large gatherings or small family entertaining, these wonderful shrimp appetizers are sure to please. They're so delicious, the main dish may even become an afterthought!

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Shrimp, Artichoke and Spinach Dip

Prep time: 3 minutes

Bake time: 10 minutes



- 1 carton (12 oz) SeaPak® Shrimp Scampi
- 8.5 oz can quartered artichokes, well drained
- 9 oz carton frozen spinach
- ¼ cup Italian bread crumbs
- 1 cup sour cream
- 3 TBS pre cooked bacon crumbles (3 slices of bacon cooked and crumbled)
- 1 cup parmesan cheese
- Bread bowl, hole cut in top and middle scooped out (if desired)
- Crackers or crostinis

DEFROST spinach in microwave according to package directions and drain well.

HEAT large skillet for 1 minute on medium high. Add frozen shrimp scampi and

SAUTE for 7 minutes.

ADD artichokes, spinach, bread crumbs, sour cream, bacon crumbles and cheese to the skillet with shrimp. Stir well to incorporate all ingredients. COOK additional 3 minutes or until cheese is melted and shrimp is fully cooked.

SCOOP mixture into bread bowl (or a regular serving dish) and serve with crackers.

Secret Tip: To spice up this dish try adding 1 diced fresh jalapeno to the skillet while the shrimp are sautéing.

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Butterfly Shrimp Appetizer Wraps

Prep Time: 5 minutes

Bake Time: 15 minutes

Makes: about 20 appetizer servings



- 1 carton (20 oz) SeaPak® Butterfly Shrimp (or two 9 oz cartons of SeaPak® Butterfly Shrimp)
- 3 oz Mozzarella cheese, sliced thin and cut into 1” squares (one square for each shrimp)
- 5 thin slices of prosciutto*, each slice cut into 4-5 strips (one strip for each shrimp)

PREHEAT oven to 425°. Arrange shrimp in a single layer (the shrimp should no touch each other) on a baking sheet.

BAKE shrimp for 10 minutes.

REMOVE baking sheet from the oven. Place a mozzarella square on each shrimp.

WRAP a prosciutto strip around each shrimp and mozzarella square so that the ends are tucked under the shrimp and return to the baking sheet.

BAKE for additional 5 minutes or until cheese starts to melt.

REMOVE from oven and arrange on a serving dish.

Secret Tip: If you like this recipe try mixing it up by using different types of cheeses in place of the mozzarella – like boursin, Swiss, pepper jack or goat cheese. You could also substitute thin sliced ham for prosciutto if desired.

Butterfly Shrimp Bruschetta

Prep Time: 5 minutes

Cook Time: 15 minutes

Makes: 6 appetizer servings



- 1 carton (9 oz) 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
- 1/8 cup lime juice
- Salt & pepper

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. Pout 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.

Sugared Shrimp Butterflies

Prep Time: 10 minutes

Bake Time: 20 - 25 minutes

Makes: 10 appetizer servings



- 20 SeaPak® Butterfly Shrimp, frozen
- 10 slices of bacon, cut in half to make 12 pieces
- 1 cup brown sugar
- 2 teaspoon cinnamon

PREHEAT oven to 450°.

WRAP 1 piece of bacon (1/2 slice) around each frozen shrimp. Place shrimp in a single layer on large baking sheet.

MIX brown sugar and cinnamon in a small bowl then sprinkle over shrimp.

BAKE for 20 to 25 minutes or until bacon is fully cooked. Serve immediately.

Secret Tip: Line your baking pan with nonstick aluminum foil for easy clean up.

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Parmesan-Crusted Shrimp Scampi

Prep Time: 8 minutes

Cook Time: 15 - 20 minutes

Makes: 2 - 3 servings



- 1 carton (16 oz) SeaPak® Shrimp Scampi, frozen
- ¼ cup plain dry bread crumbs
- ¼ cup shredded Parmesan cheese
- 2 TBS chopped fresh parsley
- 1/8 tsp cracked black pepper
- 1 loaf crusty Italian bread, sliced

PREHEAT oven to 425°.

ARRANGE the shrimp in a single layer in a large oven-safe serving dish (see cooking note).

STIR the bread crumbs, cheese, parsley and pepper in a small bowl until the ingredients are mixed. Sprinkle crumb mixture over the shrimp.

BAKE for 15 to 20 minutes or until shrimp are thoroughly cooked. Serve immediately with bread for dipping.

Cook's Note: If you don't have a baking dish large enough for a single layer of shrimp, increase cook time.

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Bang-Bang Crispy Light Shrimp

Prep Time: 10 minutes

Cook Time: 10 minutes

Makes: 4 servings or 8 appetizer servings



- 1 carton (16 oz) SeaPak® Crispy Light Shrimp or 1 carton (16 oz) of SeaPak® Popcorn Shrimp
- 1 cup mayonnaise
- 2 - 3 chipotle peppers in adobo (add more or less to reach desired level of spiciness)
- 2 TBS lemon juice
- 2 cloves garlic, peeled
- 1 - 2 TBS chopped fresh cilantro leaves
- Salt and pepper to taste

PREPARE the shrimp according to package directions.

PUT the mayonnaise, chipotle pepper, lemon juice and garlic in an electric blender container. Cover and blend until smooth. Add the cilantro. Season to taste with salt and pepper. Pulse just until the ingredients are mixed.

SERVE sauce on the side for dipping **OR** toss shrimp with sauce in a medium bowl and serve immediately with toothpicks.

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Shrimp Triangles

Prep Time: 5 minutes

Cook Time: 20 minutes

Makes: 8 servings



- 1 package (10 oz) SeaPak® Skillet Ready Marinated Shrimp - Garlic Herb, frozen
- 2 cans of crescent rolls
- 1 cup onion, sliced
- ½ cup green pepper, sliced
- ½ cup red pepper, sliced
- Cream cheese, room temperature
- Balsamic vinaigrette

SAUTÉ shrimp in a large pan for 3 minutes over medium heat. Add green pepper, red pepper and onion. Continue sautéing the shrimp and vegetables for 5 to 7 minutes.

REMOVE rolls from can and separate into triangles. Spread the cream cheese generously on each crescent triangle.

SPOON shrimp and vegetable mixture onto the center of 8 of the triangles. Place an empty triangle with cream cheese facing downward on top of each triangle containing the shrimp mixture. Pinch the two shortest sides of each triangle pair together leaving the long side open to form 8 triangle “pockets”.

BAKE triangles according to crescent roll directions.

REMOVE from oven and let cool. Serve with a side of balsamic vinaigrette for dipping.

Seasoned Shrimp, Sun-Dried Tomato and Goat Cheese Crostinis

Prep Time: 6 minutes

Cook Time: 12 minutes

Makes: 30 - 35 appetizer servings



- 1 carton (12 oz) SeaPak® Seasoned Shrimp - Tuscan Parmesan or Roasted Garlic, frozen
- 1 loaf of long skinny French bread, sliced into rounds
- Olive oil
- 3 oz pesto
- 6 oz plain goat cheese
- 1 cup (about 10 -12 pieces) sun-dried tomatoes packed in oil, drained and cut into long thin strips

PREHEAT oven to 375°. Brush olive oil on one side of French bread rounds. Place on a baking sheet and bake in oven for 10 to 12 minutes or until golden brown and crunchy.

SAUTÉ shrimp according to package directions and set aside. Pinch off tails, if desired, for easier eating.

REMOVE toasted bread rounds from oven. Spread a thin layer of pesto followed by a layer of goat cheese (about 1 - 1 ½ teaspoons) on each piece of bread. Add a couple of strips of sun dried tomatoes. Top each crostini with a Seasoned Shrimp.

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Citrus Chipotle Shrimp Tostadas

Prep Time: 12 minutes

Cook Time: 10 minutes

Makes: 4 servings (8 tostadas)



- 1 carton (12 oz) SeaPak® Shrimp Scampi, frozen
- 1 can (15.5 oz) black beans, drained and rinsed
- 1 TBS taco seasoning
- 1 ripe avocado, halved, pitted, and diced
- 2 - 3 large tomatoes, cored and diced
- 8 prepared tostada shells
- 1 head romaine, thinly sliced
- 8 oz feta cheese, crumbled (about 1 cup)
- Kosher salt and freshly ground black pepper

PREPARE the shrimp in a medium skillet according to package directions. Transfer the shrimp to a bowl with a slotted spoon. Set aside about half of the pan sauce; leave the remaining in the skillet.

ADD beans to the skillet and mash with a potato masher or fork while cooking over medium heat, about 3 minutes. Add taco seasoning to the skillet and stir. Keep warm. Season avocado and tomatoes separately with salt and pepper to taste.

ASSEMBLE the tostadas by spreading a layer of beans on one side of each tostada shell, then top with a layer of shrimp, and finish with avocado, tomato, lettuce and cheese as desired. Place on a platter, drizzle the remaining sauce over each tostada and serve.

Recipe courtesy of the Food Network Kitchens.

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