



FOR IMMEDIATE RELEASE

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**SEAPAK'S COASTAL SHRIMP STUFFING ADDS
DELICIOUS FLAIR TO HOLIDAY DINING**

St. Simons Island, Ga., Aug., 2007 -- While turkey is often the most anticipated menu item at holiday feasts, it just might be upstaged this year with this fabulous Coastal Shrimp Stuffing recipe created by the chefs at SeaPak Shrimp Company.

“As the #1 selling seafood in America, shrimp is certainly special,” said Bryan Jaynes, Director of Marketing, Rich Products Corporation. “Those who reside near the coast have long included seafood to add flair to their holiday celebrations. Now, thanks to SeaPak Shrimp Scampi and the creativity of our SeaPak chefs, all can enhance their holiday table with a tasteful touch of seafood!”

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Coastal Shrimp Stuffing



Ingredients:

1 carton (12 oz) SeaPak® Shrimp Scampi
½ cup mushrooms, sliced
½ cup carrots, finely diced
¼ cup green bell pepper, finely diced
½ cup onion, coarsely diced
½ TBS chopped rosemary
1 package (5.5 oz) croutons, plain or flavored
Salt
Pepper, coarsely ground
¼ cup vegetable broth
2 TBS Parmesan cheese

In a ten-inch skillet, heat the scampi on high for two to three minutes. Add the next four ingredients and stir to mix thoroughly. While stirring occasionally, continue to heat on high for five minutes, or until the shrimp are done. Season to taste with salt and pepper.

Reduce heat to medium, add croutons, and toss or stir to coat thoroughly. Sprinkle with parmesan cheese and rosemary. Add vegetable broth, reduce heat to low, cover, and heat an additional five minutes.

Serve as side dish or use as turkey stuffing.

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