

MAKING LIFE MORE FUN

A Toast To The Coast

(NAPSA)—When you're looking for a fun excuse for a warm-weather get-together with family and friends, consider throwing a beach party—without the beach.

Simply pick up some sand and buckets from a hardware store, throw out a piece of burlap for a table cover and your decorating is done. Keep in mind that perhaps the best thing about coastal dinners is that they aren't fancy. A seafood platter can be a cinch to prepare. Bake such favorites as butterfly shrimp, coconut shrimp and tilapia tenders. Arrange them on a big platter with a variety of dipping sauces and some sliced lemon. To complete the meal, serve cole slaw, potato salad, fresh fruit and garlic bread. Your menu will be delicious and ready in no time. To make cleanup a breeze, use eco-friendly paper plates, napkins and cups since it is a casual affair. If you use SeaPak Shrimp and seafood frozen products, you can enjoy award-winning great taste.

If you're looking for something easy but upscale, try this short-cut method for making the classic low-country boil dish:

Low-Country Boil

Prep Time: 3 minutes

Cook Time: 30 minutes

Makes: 6 servings

Ingredients:

- 1 (12-oz.) package SeaPak® Shrimp Scampi, frozen**
- 2 lbs. small red potatoes, quartered**
- 16 oz. good-quality spicy smoked sausage, such as andouille or kielbasa, cut into 16 pieces**



photo courtesy of the SeaPak Shrimp Company

Shrimp, sausages and corn combine for a delicious dish reminiscent of nights at the shore.

2 tablespoons crab boil (like Old Bay)

1 package of frozen 6 mini nibble corn cobs (or 3 ears of yellow corn, husked and cut in half)

Directions:

PLACE quartered potatoes and sausage pieces in large pot with enough room-temperature water to cover all the ingredients (about 10 cups). **ADD** crab boil.

PLACE pot with potatoes and sausage on high heat and bring to a boil. Turn heat down to medium low and simmer for 20 minutes.

ADD corn. Continue simmering for 10 minutes.

ADD frozen shrimp scampi. Continue simmering for 3 minutes or until shrimp are fully cooked.

DRAIN and pour into serving dish or on a table spread with newspaper. Serve hot.

For more recipes and product information, visit www.SeaPak.com.