

Fresh-Tasting Ingredients Help Dress Meals For Success

(NAPSA)—You don't need to look far when wanting to add some pizzazz to your favorite dish. Refrigerated salad dressings lock in flavor and freshness and can add just the right touch to any meal—as a dressing, dip or marinade.

With fresh-tasting ingredients and no preservatives, Marie's Salad Dressings and Dips make a refreshing choice for any occasion—a barbecue, party hors d'oeuvres or even a late night snack. Tasty dressings offer an imaginative, but simple way to jazz up any old standby and Marie's are easy to find in the refrigerated case of the produce section in local grocery stores.

Whether you're in the mood for chunky blue cheese, Caesar or a great tasting vinaigrette, Marie's offers more than 20 different flavors to enhance any meal. In addition, a new color-coded package makes shopping for your favorite flavors easy.

Below are some suggestions to add some freshness to your next meal:

Marie's Poppy Seed Shrimp

Preparation Time: 15 minutes

- 1 cup Marie's Poppy Seed dressing
- 20 large shrimp, cleaned
- 2 Tbsp. parsley and oregano, chopped together

1. Combine dressing with parsley and oregano.
2. Add shrimp and marinate.
3. Grill or bake at 350° for 10 minutes or until done. Use additional dressing as dipping sauce on side.

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Honey Mustard Shrimp Salad

Preparation Time: 10 minutes

- 1 cup Marie's Honey Mustard Dressing



Refrigerated salad dressings in the produce section can add zip and tantalizing flavor to a variety of dishes.

- 1 lb. baby shrimp
- 1 tomato, chopped
- 1 red pepper, chopped
- 1 yellow pepper, chopped
- 1 cucumber, chopped
- 2 Tbsp. parsley, chopped
- Romaine lettuce leaves

1. Combine ingredients except Romaine lettuce leaves.
2. Place mixture onto Romaine lettuce leaves.
3. Serve chilled with Marie's Honey Mustard Dressing.

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Marie's Thousand Island Baked Tilapia

Preparation Time: 20 minutes

- ¼ cup Marie's Thousand Island Dressing
- 5 tilapia fillets (6-8 oz.)
- ½ oz. red or green (or both) hot peppers

1. Combine dressing with minced peppers.
2. Place fish onto sheet pan and brush with dressing mixture.
3. Bake at 350° for 15 minutes or until done. Use additional dressing on side.