



## Savor Fall Flavors With Coastal Cuisine

(NAPSA)—Fall doesn't have to mean the end of sensational summer meals, like seafood. Try a fresh take on fall favorites by serving up mouthwatering recipes inspired by the coast. Festive shrimp recipes are crowd-pleasers for any event. They can be easily stirred into hearty dishes for a satisfying harvest supper.

Coastal cuisine can be made easy with frozen seafood found right in the grocery store. Brands like SeaPak Shrimp & Seafood Co. provide a wide variety of seafood options to complete any meal, which is good news for a busy mom on the go. In a season when school is starting, sports practices begin and fall festivals abound, sometimes a simple victory is just making it through a hectic day knowing what is for dinner. From golden, crispy popcorn shrimp on a chilly fall night after practice to a savory shrimp scampi entrée for date night, coastal meals make everyday occasions special.

For the perfect addition to a tailgate, try SeaPak Hot Shrimp Dip. The recipe will make sure the fall flavors are savored with delicious coastal cuisine.

For more great recipes, visit [www.seapak.com](http://www.seapak.com) or follow on Facebook.

### Hot Shrimp Dip

- 1 (20-ounce) package of SeaPak® Popcorn Shrimp
- 1 (8-ounce) package of cream cheese, softened



**Dishes like Hot Shrimp Dip are simple and ideal for any occasion.**

- ½ cup mayonnaise
- ½ cup grated cheddar cheese
- Juice of 1 lemon
- ¼ teaspoon garlic powder
- 1 tablespoon Dijon mustard
- 2 teaspoons Worcestershire sauce
- ½ teaspoon hot sauce
- ¼ teaspoon Old Bay® seasoning
- Crackers or crusty bread for serving

**Cook SeaPak® Popcorn Shrimp according to package directions and keep warm. Preheat oven to 350° F. Prepare a 1-quart baking dish with nonstick cooking spray and set aside. In a medium bowl, stir together the remaining ingredients and spoon into the prepared baking dish. Bake until bubbly and light brown (approximately 25 minutes). Remove from oven and fold in cooked SeaPak® Popcorn Shrimp. Serve hot with crackers or crusty bread.**