

Holiday Cooking

Shrimp Stuffing Adds Flair To Holiday Dining

(NAPSA)—One of the most anticipated items on many holiday menus is that special stuffing to complement the main entrée.

For a stuffing recipe with a delicious difference, more and more cooks are turning to shrimp. Shrimp is special and is often served to add flair to a holiday feast or gathering, whether as an appetizer, in a salad or as an entrée. Those who reside near the coast have long included seafood as part of their holiday celebrations. Others enjoy seafood as a lighter, nutritious alternative to more traditional holiday fare.

Now, you can enjoy a fabulous Coastal Shrimp Stuffing recipe. Created by the chefs at SeaPak Shrimp Company, it's easy to prepare, unique and able to add a tasteful finesse to the holiday table.

Coastal Shrimp Stuffing

- 1 12-oz. pkg 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 tablespoon chopped rosemary**
- 1 5.5-oz. pkg croutons, plain or flavored**
- salt**



BIG NEWS in holiday entertaining: A succulent stuffing made with shrimp.

-
- pepper, coarsely ground**
 - ¼ cup vegetable broth**
 - 2 tablespoons Parmesan cheese**

In a 10-inch skillet, heat the Scampi on high for 2 to 3 minutes. Add the next four ingredients and stir to mix thoroughly. Continue to heat on high, stirring occasionally, for 5 minutes or until the shrimp are done. Season to taste with salt and pepper. Reduce heat to medium, add the croutons and toss or stir to coat thoroughly. Sprinkle with Parmesan cheese and rosemary. Add the vegetable broth, reduce heat to low, cover, and heat an additional 5 minutes.

Serve or use as stuffing.

Serving such scrumptious seafood stuffing can give your holiday entertaining a whole new look.