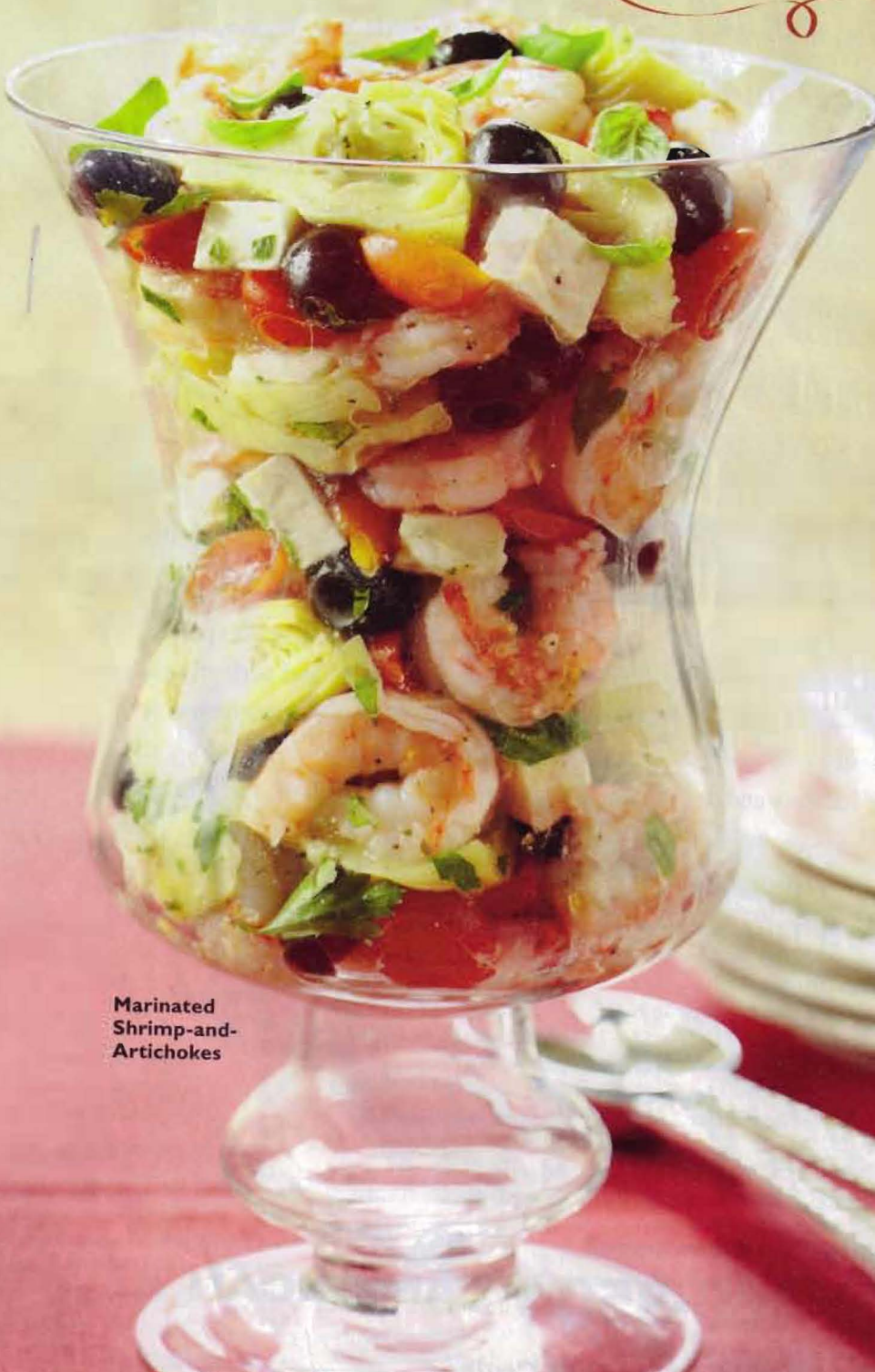


# THE *APPETIZERS*

MAMA'S WAY OR YOUR WAY?

Caterer Ashley McMakin shares her family's menu of small bites. Serve these as heavy hors d'oeuvres or as a light holiday supper all season long



**Marinated  
Shrimp-and-  
Artichokes**

## MAMA'S (AND GRANDMAMA'S!) WAY

### Marinated Shrimp-and-Artichokes

**MAKES:** 8 servings

**HANDS-ON TIME:** 15 min.

**TOTAL TIME:** 15 min., plus 8 hr. for chilling

*"My grandmother, mom, and mother-in-law have made so many versions of this, we forgot who started it!" says Ashley.*

**¼ cup white balsamic vinegar**

**2 Tbsp. finely chopped fresh parsley**

**2 Tbsp. finely chopped green onion**

**3 Tbsp. olive oil**

**1 (0.75-oz.) envelope garlic-and-herb dressing mix**

**1 lb. peeled and deveined, large cooked shrimp (21/30 count)**

**1 (14-oz.) can artichoke hearts, drained and cut in half**

**1 (6-oz.) can large black olives, drained**

**1 cup halved grape tomatoes**

**1 (4-oz.) package feta cheese, cut into ½-inch cubes**

**Small fresh basil leaves**

**1.** Whisk together balsamic vinegar and next 4 ingredients in a bowl. Stir in shrimp and next 4 ingredients. Cover and chill 8 to 24 hours.

**2.** Stir in desired amount of basil just before serving. Serve with a slotted spoon.

**NOTE:** We tested with Good Seasons Garlic & Herb Salad Dressing & Recipe Mix. ↪