

MONTH OF

ENTERTAINMENT

LOOKING FOR SOMETHING TO DO?

Visit the quaint town of Rockford and find shopping, dining and plenty of events year round!

Click here to learn more:

<http://www.rockford.mi.us/news-events/city-news.htm>

HAPPY VALENTINES DAY!

Check out our annual Guide to the romantic holiday, complete with dining and date options, nightlife events, hotel packages and more on GRNOW.

<http://www.grnow.com/valentinesday/>

ENTERTAIN AT HOME WITH THIS SUPER BOWL PARTY HIT...

AMAZING APPETIZER CUPS!!

1. Preheat oven to 350°F.
2. To make cups; gently press bread slices into twelve, 2 3/4-inch muffin cups. To keep from making holes, press from edges of bread, not center.
3. Bake 10 to 12 minutes until crisp and golden brown. Remove from pan and cool completely.
4. To make filling; in medium bowl mix remaining ingredients well; let stand 15 minutes. Fill toast cups with shrimp mixture, dividing equally. Serve immediately. **Makes 12**

Recipe and photograph provided courtesy of [California Raisin Marketing Board](#).



Amazing Appetizer Cups

- 12 thin slices white bread, crusts removed
- 1 1/3 cups bay shrimp
- 1/2 cup diced tomatoes
- 1/3 cup raisins
- 1 green onion, sliced
- 4 teaspoons [lemon juice](#)
- 1 tablespoon Dijon mustard
- 2 teaspoons olive oil
- 1 teaspoon dried basil
- 1/4 teaspoon salt, to taste
- 1/8 teaspoon pepper, to taste

Complete your recipe with baking instructions found on left.

