

newsworthy trends

Refresh And Renew

(NAPSA)—When it's time to relax, an increasing number of American women are enjoying "girls' night out," or "in" with their women friends.

Maybe it's to the hottest nightclub, or the newest restaurant or maybe it's just to meet for cocktails and a movie. Whatever the destination, call up some old friends or maybe invite some new ones to a night just for the ladies.

For evenings in, consider a night of pampering. Plan on pedicures, manicures and facials, relaxing and catching up with the gang. Have on hand an assortment of "chick flicks" and plenty of snacks and drinks, such as Marinated Shrimp with Dijon Sauce and Dubonnet Cosmopolitans.

MARINATED SHRIMP WITH DIJON SAUCE

Serves 6-8

Marinade:

- 1 cup Dubonnet Rouge
- 1/2 cup vegetable oil
- 1/3 cup Teriyaki Sauce
- 1 tsp. garlic salt
- 1 tbsp. tarragon, crushed

Sauce:

- 1/2 cup dijon mustard
- 1/4 cup honey

To make marinade, combine all ingredients in a glass container and whisk vigorously until cloudy and slightly thickened. Refrigerate until needed. Reserve half of the marinade to prepare the Dijon dipping sauce.

Peel and devein shrimp, place in a ceramic bowl, cover with other half of the marinade and refrigerate for at least two hours, stirring occasionally.

After marinating, sauté shrimp in uncovered skillet



Increasingly popular is the "girls' only" get together.

on medium heat in a tablespoon of butter, turning them once. Arrange shrimp in service dishes and serve with Dijon dipping sauce.

To make sauce, put Dijon mustard in a deep ceramic or glass bowl and slowly add small quantities of the strained marinade and honey while whisking vigorously. Serve with marinated shrimp.

DUBONNET COSMOPOLITAN

- 1 oz. vodka
- 3/4 oz. Dubonnet Rouge
- 3/4 oz. triple sec
- 2 oz. cranberry juice
- Splash of lime juice

Shake with cracked ice, strain into a cocktail glass, garnish with a lime twist.

Free Brochure

For a free recipe brochure, write: Attn: Dubonnet Recipes, Heaven Hill Distilleries, P.O. Box 1130, Bardstown, KY, 40004.