



Conch Fritters



4-6 servings



30-35 minutes

INGREDIENTS

- 1 pound conch meat, diced
- 1 onion, finely chopped
- 1 green bell pepper, finely chopped
- 2 cloves garlic, minced
- 1/4 cup fresh cilantro, chopped
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

DIRECTIONS

1. Clean and tenderize the conch meat. Cut into small pieces.
2. In a large bowl, combine the conch, onion, bell pepper, garlic, and cilantro.
3. In a separate bowl, whisk together the flour, baking powder, salt, and pepper. Add the egg and milk and whisk until combined.
4. Pour the batter over the conch mixture and stir until well combined.
5. Heat vegetable oil in a deep skillet or pot over medium-high heat. Drop spoonfuls of the batter into the hot oil. Fry until golden brown on both sides.
6. Drain the fritters on paper towels and serve hot with your favorite dipping sauce, such as tartar sauce or a spicy aioli.