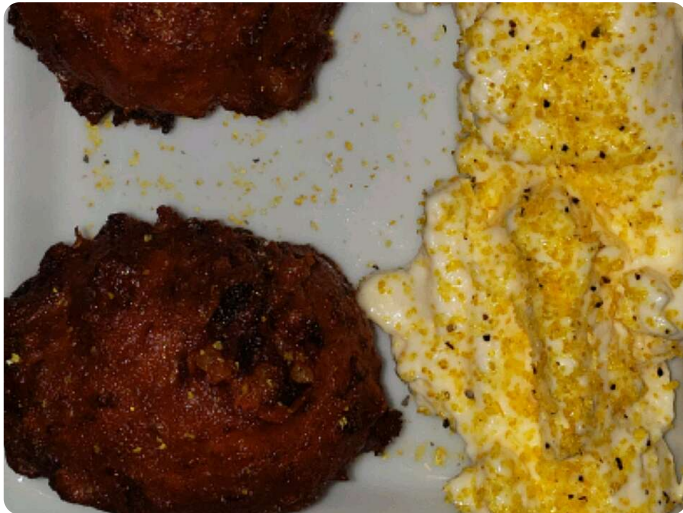


Conch Fritters

Oscar · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

8

Description

This recipe for conch fritters with a delicious dipping sauce is a traditional Bahamian recipe. Conch is a wonderful shellfish that is delicious but so hard to find outside of the Bahamas. These fritters are great as an appetizer, finger food, or as a very tasty hors d'oeuvre to accompany your favorite tropical drink.

Ingredients

- 1 quart oil for frying - $\frac{3}{4}$ cup all-purpose flour - $\frac{1}{2}$ cup milk - 1 egg - ground cayenne pepper to taste - seasoned salt to taste - salt and pepper to taste - 1 cup chopped conch meat - 2 stalks celery
- chopped - $\frac{1}{2}$ onion
- chopped - $\frac{1}{2}$ green bell pepper
- chopped - 2 cloves garlic
- chopped - 2 tablespoons ketchup - 2 tablespoons lime juice - 1 tablespoon mayonnaise - 1 tablespoon hot sauce - salt and pepper to taste

Instructions

1. Heat oil in a deep fryer or large saucepan to 375 degrees F (190 degrees C). Make the fritters: Mix flour
2. milk
3. and egg in a large bowl until smooth. Season with cayenne pepper
4. seasoned salt
5. salt
6. and pepper. Mix in conch meat
7. celery
8. onion
9. bell pepper
10. and garlic. Drop the batter by rounded tablespoons into hot oil in batches; fry until golden brown on all sides
11. about 5 minutes. Drain on paper towels. Make the dipping sauce: Mix ketchup
12. lime juice
13. mayonnaise
14. hot sauce
15. salt
16. and pepper together in a small bowl. Serve dipping sauce on the side with fritters. Cook's Note Conch can be replaced with any seafood. We followed the same recipe but replaced the conch with chopped calamari. It turned out awesome! We cannot wait to try it with shrimp or crab meat. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
17. ingredient density
18. and the specific type of oil used.