

Conch Fritters with Dipping Sauce (Bahamas)

Recipe by Chef Winston Williams.

Preparation time: 15 minutes
Cooking time: 10 minutes
Serves 8



Ingredients

1 quart oil for frying
1/2 Scotch bonnet pepper
1/2 cup Spanish onion, chopped
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
3 cloves garlic
1 stalk celery, chopped
1 lb ground conch

1 tsp fresh thyme
3 tbsp chopped parsley
2 large eggs
1 cup milk
1 1/2 cup all-purpose flour
3/4 tsp baking powder
3/4 tsp salt

Steps

1. Heat the oil in a large pot or deep fryer to 350°F.
2. To the bowl of a food processor, add all peppers, garlic, onions, and celery; pulse quickly 10-15 times. Transfer to a large mixing bowl.
3. Add conch, thyme, and parsley to bowl; combine well.
4. In a separate small bowl, combine milk and eggs.
5. Add milk-egg mixture to conch mixture, combine well.
6. Combine flour, baking powder, and salt separately (dry mix).
7. Fold the dry mix into the conch mixture to form the batter.
8. Using a tablespoon, drop the batter into the hot oil and fry until golden brown.

For Dipping Sauce, combine

1/2 cup ketchup
1 1/2 tbsp lime juice
1 1/2 tbsp mayonnaise

1 tbsp hot sauce
1 tsp lemon pepper
Salt and pepper to taste

