

JR's Leverick Bay Conch Fritters

Ingredients:

2 cups finely chopped conch meat	Lime juice from 1 lime
3 green onions, finely chopped	Sea Salt
1 stalk celery, finely chopped	Pepper
1 green bell pepper, finely chopped	Cayenne Pepper
3 cloves garlic, finely chopped	Bread Crumbs
	1 egg
	¼ cup milk

Prep:

- Preheat oven to 350 degrees; spray nonstick cooking spray onto a baking sheet.
- Run conch through food processor.
- Place the conch meat in a large glass bowl; add green onions, celery, garlic, lime juice, salt, pepper, cayenne pepper and beaten egg. Mix all ingredients thoroughly.
- Add bread crumbs to make a firm thick dough. Start with ¼ cup and add more by spoonfuls. Mix the bread crumbs in with the rest of the ingredients. (A spoon will work, but using your hands is best). If the dough is too dry, add a little bit of milk. Refrigerate for 30 minutes.
- Form the dough into balls about the size of ping-pong balls and place them on an oiled baking sheet.
- Bake the conch fritters for 15-20 minutes or until golden brown.