

Conch Bits

These mouth-watering poppers make excellent appetizers for party's, showers, football parties or any event.

Ingredients:

3 med. Conchs
2 egg
1 cup flour
½ cup lemon-lime juice
½ evaporated milk
1 hot pepper (optional)
½ cup oil

Goombay Dipping Sauce:

1 cup Ketchup
1 tablespoon Mayonnaise
1 teaspoon Hot Sauce
Dash Worstershire Sauce
1 clove garlic

Preparation:

Pound (Bruise) conch with meat tenderizer mallet on both sides until soft and tender. Avoid breaking the meat into pieces. Lay tenderized conch flat in a pan then cover with salted boiling water. Remove conch when water has cooled. Pat dry with hand towel. Dice pepper and mix with lemon juice. Whip eggs and milk in separate bowl. Cut conch into bite size pieces. Allow conch sit in lemon juice mixture for a minute. Remove and shake off excess liquid. Dip into flour and shake off excess. Dip into egg batter then back to flour. Pan fry over medium heat until golden brown. Place in a pan or dish with a paper towel liner to absorb excess oil.

Goombay Dipping Sauce

Dice then crush garlic. Combine all ingredients and mix until smooth. Pour into a small bowl and chill before serving.

Serving Suggestions:

There is not much more you will need with these little darlings except a back up batch in the kitchen. You may opt to use tartar sauce.