

# RECIPE



## *Caymanian Conch Fritters*

### **Fritter Ingredients**

5 conchs (cut into 1-inch pieces)  
1/2 large green pepper  
(cut into lengths)  
1/2 large red pepper (cut into lengths)  
2 large onions (cut in quarters)  
2 hot peppers (cut and seeded)  
2 limes for juice  
2 tbsp. minced garlic  
1 tbsp. black pepper  
1 tbsp. salt  
1 tsp. dried basil  
1 tsp. red pepper flakes  
1 egg  
10 tbsp. of all-purpose flour  
Vegetable oil (1 1/2 to 2 inches in frying pan)

### **Tartar Sauce**

1 1/2 cup of mayo  
1 cup of sweet relish  
1 tsp. black pepper  
1 tsp. salt  
1 tsp. garlic salt  
1 tbsp. sriracha  
Lime wedges

**Note:** Make the conch mix the day before and store in the refrigerator to allow time for flavors to meld together. Tartar sauce can also be prepared beforehand. Just combine all the ingredients and mix well. Cover and refrigerate.



### **Directions**

Use your food grinder to grind together the conch pieces, red and green peppers, onions and hot peppers.

Once done, add in your lime juice, minced garlic, black pepper, salt, dried basil, and red pepper flakes; make sure to mix it thoroughly.

Then add your egg and mix again.

Lastly, add your flour, one tablespoon at a time, and mix until combined.

You can either plastic wrap it and let sit in the fridge for an hour or overnight.