



Conch Fritters

- 1 can (29 oz) **LaMonica Scungilli** (drained & rinsed)
- ½ cup flour
- 1 teaspoon sugar
- 2 tablespoons milk
- ½ teaspoon onion powder
- 1 ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 eggs
- 3 tablespoons vegetable oil for frying

Combine flour, baking powder, sugar and salt. Coarsely chop Scungilli in second bowl. Combine Scungilli, eggs, onion and milk. Mix Scungilli mixture with flour mixture until well mixed. Heat oil in frying pan. Add mixture by tablespoon to pan and cook until golden brown.