

CONCH FRITTERS



- 1 - 29 oz can LaMonica Scungilli (drained & rinsed)
- ½ cup flour
- 1 tsp sugar
- 2 tbsp milk
- ½ tsp onion powder
- 1 ½ tsp baking powder
- 1/4 tsp salt
- 2 eggs
- 3 tbsp Vegetable oil

Combine flour, baking powder, sugar, and salt. Coarsely chop scungilli. Combine scungilli, eggs, onion, and milk in a second bowl. Mix scungilli mixture with dry mixture until well combined. Heat the oil in a frying pan. Add mixture by tablespoons to the pan and cook until golden brown. Enjoy!

Quality Is a Family Tradition

LaMonica

SINCE 1923