



Southwest Conch Fritters

INGREDIENTS:

4oz aged chorizo
2oz red onion (sweated)
2oz yellow pepper minced (sweated)
1oz chopped cilantro
2ea jalapenos seeded and minced
3oz pepper jack cheese
2lb conch small diced
1tbsp baking powder
4ea eggs
1cp milk
1cp flour
1cp pretzel ground

Separately

2 – 3 Cups of vegetable oil

DIRECTIONS:

Heat Oil to 350 degrees

Combine all ingredients together and mix well

Scoop a 1oz ladle into a 350F frying for 3 minutes

Scoop them out of the oil and let them rest

Recipe and photo provided by
Crowne Plaza Denver International Airport