

## **Bahamian Conch Salad**



### ***Ingredients***

16 oz. fresh conch meat, cleaned, diced, and tenderized

2 ripe tomatoes, diced

1 small onion, diced

1 seedless cucumber, peeled and diced

1 small green bell pepper, diced

4 jalapeño peppers, seeded and minced

1 cup fresh lime juice

2/3 cup fresh orange juice

Salt and pepper to taste

### ***Directions***

Place all ingredients into a medium bowl, stir, cover, and transfer to refrigerator. Allow to marinate for 15 minutes or longer. When ready to eat, spoon into serving bowls.

### **Tips:**

Your local seafood market or supermarket may carry frozen or canned imported conch. If you cannot find it locally, frozen and canned conch may be purchased through online retailers, or you may substitute the conch with shrimp.