
Seafood Salad

Salad Ingredients

4 - 5 conch
2 - 4 squid
1 pound scallops
1 pound shrimp
1 pound fake crabmeat
24 chopped green olives, no pimento
1 - 2 stalks chopped celery
Lemons - garnish

Seasonings

Juice of 1 whole lemon
3 - 4 T fresh parsley, chopped
3 - 4 cloves garlic, crushed
Salt
Oregano
Hot pepper flakes
Pepper
Olive oil
Tabasco

Procedure

Conch: Feel for bump; clean out 'guts'. Cut in half; then in slices. Wash with lots of salt water to get rid of sand. Conch are already cooked. **Squid:** Grab and pull out guts; cut off long part; cut out eye. Be very careful of dye. Cut off tentacles; cut in half. **Body:** Pull out bone (cellophane); slit end to make sure no sand in it. Cut in rings. Wash in salt water at least 3 times to remove sand. Boil salt water first, then add squid. Allow to come to boil again, then remove from heat and drain. **Scallops:** Wash in salt water; boil in salt water. Use a separate pan for each seafood. **Shrimp:** Boil in salt water; remove shells and devein if not already done. **Crabmeat:** Cut into bite-size pieces. Now put all seafood together in bowl. Add all seasoning ingredients; most to taste. Top with lemon slices. On the side serve more lemon wedges and Tabasco.

