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# 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.

