

iSland StYLe

Greetings:

We love living in the islands! We especially enjoy the holiday season; it's our favorite time of the year. Now we know what some of you are thinking? How can it seem like the holiday season when it's warm and sunny? Well yes, instead of snow we have beach sand, we have palm trees not pine trees and Jack Frost isn't nipping at our noses. We celebrate in shorts and flip flops! But the holidays are not about the weather. They are about sharing, being together with those we love and taking a moment to recognize what in life really matters.

We hope you will join us this season in spending some time to reflect on where you have been over the past year and where you are headed next. Let us all vow this holiday season to savor a moment of gratitude for the blessings we have, who we share our lives with and what we have overcome. Offer compassion and comfort to those who are suffering, bring a generous spirit of kindness to the world around you, celebrate a moment of renewal and take an optimistic glance forward to the new year ahead. Family, friends, generosity, gratitude and hope for the future are what we believe the holidays are truly about. Where you celebrate them and what trappings you have around you are not important at all.

We at Island Style thank you for the support you have given us. We value your patronage and your friendship. All of us wish you and your families a safe, fun holiday season and the best of health and happiness in the New Year.

Have a happy Island Style holiday!

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Recipe of the Month Holidays 2011

Island Style Conch Fritters

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| 1 lb. conch cleaned (frozen ok) | 1 small onion finely chopped |
| 1 small green pepper chopped | 1 celery stalk finely chopped |
| 1 clove of garlic minced | 1 tsp. baking powder |
| 1 tbsp. tomato paste | 1 cup flour |
| ½ tsp. salt | 2 eggs separated |
| ½ cup of water | 1 small fresh hot pepper seeded and finely minced. |

Cut the conch in to small pieces and grind in food processor. Combine with remaining ingredients except the eggs. Beat the yolks lightly and add to the conch mixture. Whip the egg whites till stiff and fold into the conch batter. Refrigerate for 30 minutes. Heat vegetable oil 370. Drop by teaspoon and fry until golden brown. Serve with a dipping sauce made of 2 parts ketchup and 1 part mayonnaise. Add lime juice and hot sauce to taste.

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