



Scungilli Salad with Kelle's Whelk

95 min

CA

2

Ingredients

8 ounces Kelle's whelk meat (prepared; about 10-14 whole whelks depending upon size)

1 celery stalk, chopped

¼ cup red onion, chopped

1 tbsp fresh Italian parsley, chopped

½ cup green and/or black olives

½ lemon, juiced

1 clove garlic, minced

1/8 tsp black pepper.

1/8 tsp sea salt (increase to ¼ tsp if you don't use capers)

1 tbsp capers (optional)

½ tsp red pepper flakes (optional)

1 – 1½ tbsp extra virgin olive oil

Kellet's whelk prep

In large pot, bring water to a boil. In the meantime, scrub whelk shells with a stiff brush to remove any excess debris.

Once water is boiling, add a pinch of salt, add whelks, bring water back to a boil and cook for 12-15 minutes.

Be sure not to overcook or whelks will be tough!

Drain and let sit until cool enough to handle shells.

Insert a small knife or fork into the flesh protruding from the shell and pull gently. All of the flesh may come out, or only the edible part.

Remove the soft hind portion keeping only rubbery edible parts.

Locate the mouth, between the two short tentacles Insert the fillet knife into the mouth, sharp side up. Split the gut open and wash out the contents.

Slice off the operculum (the “door” at the entrance of the shell).

If desired, flesh can be pounded for added tenderness. The whelk can be eaten immediately or frozen for later use.

When ready to make the salad, thinly slice the whelk

Directions

Add all the ingredients except olive oil to a medium mixing bowl and toss together.

Add olive oil and then toss together once again until combined.

Taste and add more lemon juice, salt or pepper if needed.

Refrigerate for at least 30 min to let flavors meld; best is to let it set overnight!

Serve and enjoy

Recipe by Theresa Talley

Photo by Jake Stein

Species Group
Abalone, Whelk