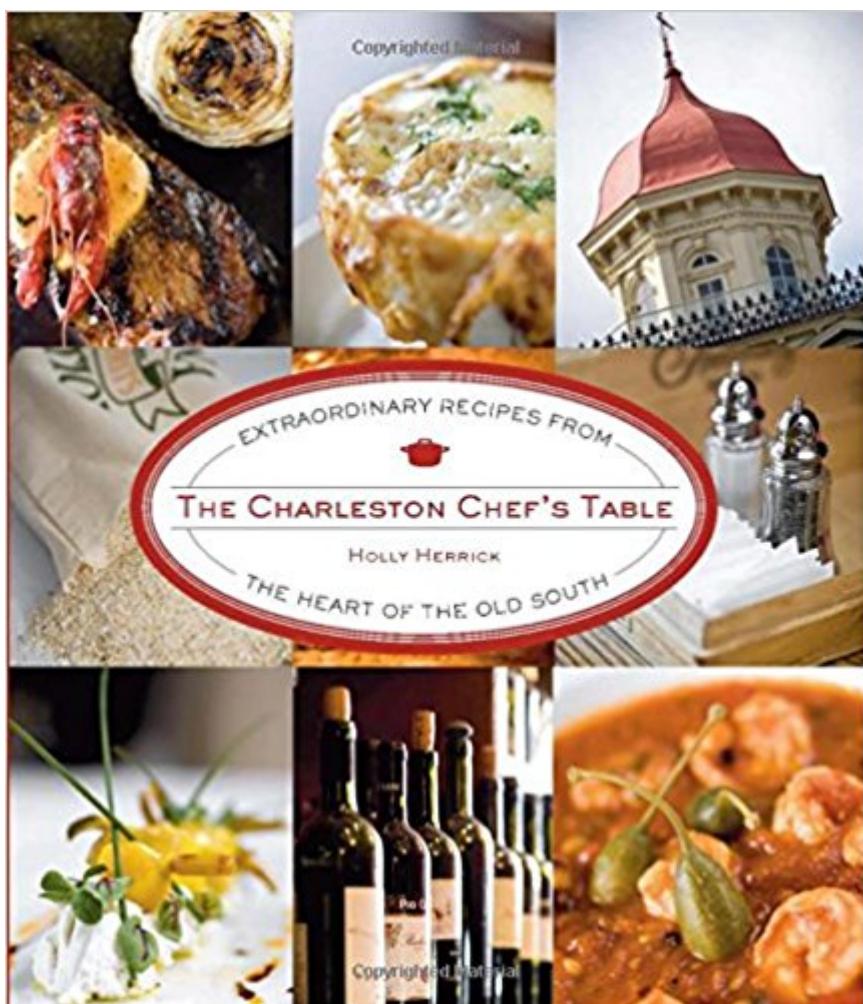


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The Charleston Chef's Table: Extraordinary Recipes From The Heart Of The Old South



Synopsis

From the best roadside dives to the finest upscale eateries, The Charleston Chefâ™s Table opens up a new window on the Holy City, which has become a world-class culinary destination in recent years.

Book Information

Series: Chef's Table

Hardcover: 208 pages

Publisher: Three Forks; First edition (December 22, 2009)

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Average Customer Review: 4.5 out of 5 stars 21 customer reviews

Best Sellers Rank: #857,488 in Books (See Top 100 in Books) #34 in Books > Travel > United States > South Carolina > Charleston #469 in Books > Travel > Food, Lodging & Transportation > Dining #877 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

Charleston has needed a cookbook devoted to its great restaurants for a long time, and now we've got one - and it's a winner. Charleston Currents, December 17, 2009....this cookbook promises to be a good addition to any Charleston-lovers bookshelf, whether they cook or not. Charleston City Paper, December 16, 2009 From cooklink.com:"Whether you happen to live in Charleston, SC, plan to visit it soon, or just like to know what's going on with Lowcountry cooking, you have to get a hold of Holly Herrick's book: The Charleston Chef's Table Cookbook - Extraordinary Recipes from the Heart of The Old South." From Charleston Magazine, January 2010:"Drawing upon a decade of experience as an area restaurant critic and a writer for publications like Gourmet and Southern Living, Herrick highlights more than 60 of her favorite eateries and shares a signature recipe from each. "I chose places that serve delicious food consistently - places with dishes I crave," she says. Through Herrick's insider prose and Christopher Brown's vibrant photographs, readers can get the scoop on joints like Basil and Jack's Cosmopolitan Dogs and try conjuring up Baked Brownies and Bowen's Island Frogmore Stew." From The Index Journal, Wed., Dec. 23, 2009 St. Claire Donaghy

writes: "It's part cookbook, part restaurant guide and part coffee table book for those who love The Holy City of Charleston. 'The Charleston Chef's Table: Extraordinary Recipes from the Heart of the Old South' is an elegant, hard-bound book, loaded with tantalizing full-color photographs and recipes from more than 60 of Charleston's top restaurants...The 208-page book highlights everything from tea rooms to chic King Street restaurants serving up iconic she-crab soup to island taverns serving up buffalo fried shrimp and roadside hot dog places."....."The Charleston Chef's Table whets the appetite with recipes intended to inspire rather than intimidate. "I didn't want people to feel daunted by the recipes," herrick said, noting those chosen help to elevate even everyday ingredients into something more."Ochef.com writes:Â “The Charleston Chefâ ™s Table profiles of more than sixty of the cityâ ™s best restaurants and offers a signature recipe from each. From roadside dives to upscale eateries, Southern to Chinese, author Holly Herrick winnows Charlestonâ ™s 1,500 restaurants down to her top picks. Complementing the text are full-color photographs, as well as sidebars that highlight this city's 300-year history.â •Â From The Florence Messenger, February 3, 2010By Libby Wiersemaâ •A quick browse through the cookbookâ ™s pages, filled with Christopher Brownâ ™s gorgeous glossy photos of Charleston sights and dishes, reveals something unique. While Lowcountry influences are apparent throughout, there is a surprisingly distinctive array of ethnic and fusion offerings.â •Â From The Greenville News, March 10, 2010Passion for Charleston's food culture fuels cookbookBy Staff Writer

Lillia-Penso“When Holly Herrick talks about Charleston, the food writer and formally trained chef slows the pace of her words, as if to allow listeners to savor every tiny morsel of her story. By the end of the conversation you feel oddly full, and in desperate need of a trip to Charleston — or at least a good bowl of She Crab soup.â •From JamesBeard.org "The Bookshelf," May, 2010By Anna Mowry"As we scanned the names and dishes that fill the pages of food writer and critic Holly Herrickâ ™s new cookbook, The Charleston Chefâ ™s Table, something struck us: the city of Charleston, where Herrick works and lives, boasts three back-to-back medals for Best Chef: Southeast, with Robert Stehling, Mike Lata, and Sean Brock winning in 2008, 2009, and 2010, respectively. If that streak doesnâ ™t convince you to hightail it to the Lowcountry culinary mecca, perhaps Herrickâ ™s book will: it profiles more than 60 of the cityâ ™s restaurants, complete with beautiful photography, appealing regional recipes, and bits of local culinary history."From Pettprojects.com, August, 2010by Adrienne Petterson"More than sixty of the city's best restaurants are profiled in this book on Charleston's eateries.Â Author/columnist and Cordon Bleu chef, Holly Herrick, who lives in Charleston, has put together this charmingly inviting book on the beautiful city and what it has to offer in the way of food and restaurants.Â Herrick says, "Restaurants were

chosen for inclusion based first and foremost on the high quality of the food they consistently deliver but also for their unique personalities". Her book covers Starters; Salads; Soups; Sandwiches; Pasta; Seafood; Beef, Lamb, Pork, and More; Poultry Perch, and Just Desserts. Along with a little story of each chosen restaurant, we're given one of their recipes and are invited to "feel free to make them just as the chefs do or to modify them and make them your own".

Charleston has matured into a world-class culinary destination, and now locals and visitors alike can take home a bit of the city's incomparable flavor in *The Charleston Chef's Table*. This sumptuously illustrated book profiles more than sixty of the city's best restaurants and includes a signature recipe from each. From roadside dives to upscale eateries, Southern to Chinese, Holly Herrick leaves no stone unturned as she winnows Charleston's 1,500 restaurants down to her top picks. Choose from Peninsula Grill's Southern Seared Foie Gras with Black Pepper-Duck Biscuits and Carolina Peach Jam; Bowen's Island Frogmore Stew; SNOB's Grilled Maverick Beef Tenderloin with Deviled Crab Cake, Béarnaise, and Green Peppercorn Sauce; and 181 Palmer's blend of peanut butter and chocolate mousse served on a chocolate/coconut cookie crisp. *The Charleston Chef's Table* delivers all the goods that make Charleston an exciting place to visit, live, and dine. Complementing the text are full-color photographs, as well as sidebars that highlight this Southern city's 300-year history.

Makes me hungry

Incredible meals

Great recipes from Charleston.

So special. Recipes from all my favorite Charleston restaurants. Great photos. Super history.

Love it

great book, neat photos

This is a beautiful coffee table book. It has stunning photographs of Charleston SC and recipes from some of its most celebrated restaurants! Most recipes are of a challenging nature, but it is a great

source for food ideas and challenges you to select which restaurant you'd love to visit next!

Book was in perfect condition and I received it quickly. The book is beautiful but the recipes are definitely for those with serious skills in the kitchen.

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