

Lowcountry Cooking Class at Charleston Cooks!

What makes Lowcountry cuisine the cornerstone of our coastal South Carolina heritage?

Learn the answer to this and other culinary mysteries at “Taste of the Lowcountry” – a fascinating class that combines history, technique and indigenous product. The culinary team will show you what classic Lowcountry dishes are all about - combining regional foods with the exotic cooking traditions of Europe, Africa and the Caribbean.

Classes are offered two ways: guests can either watch or participate, but the best part is always the *tasting!*



SAMPLE TASTE OF THE LOWCOUNTRY MENU

Lowcountry Shrimp and Grits

*Mixed Greens with Pecans, Blue Cheese
and Shoestring Sweet Potatoes*

Buttermilk Biscuits

Apple Pecan Cobbler

DETAILS:

- ✿ *Demonstration or Participation*
- ✿ *Tour Minimum – 16 People*
- ✿ *Tour Maximum – 16 People*
- ✿ *Times: 11am to 4pm and by appointment*
- ✿ *1.5 hours in the classroom*

Additional Enhancements Available, please contact your JMC representative.



All tours and activities are customized based on many factors which may include the size of your group, time of year, ability of your group and time restraints.

To receive a quote for your group, please contact Tracy Mitchell via phone, 843.577.1100 or via email, tracy@jmccharleston.com.