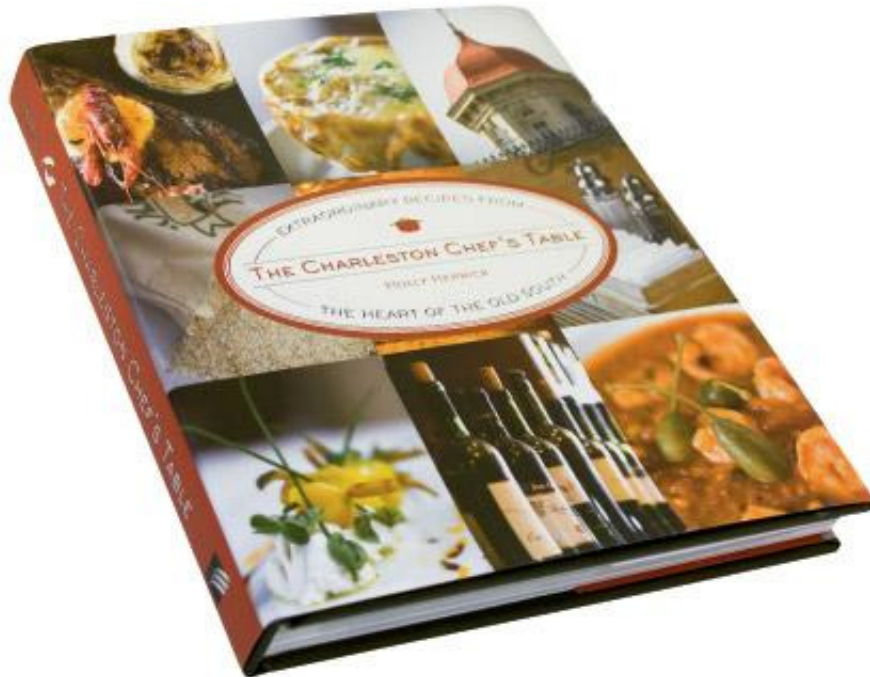


# Eat Local

Feast on Charleston's food scene with Holly Herrick's latest cookbook

**Written By** Anna Evans



Local epicure Holly Herrick is on a roll. Just six months after debuting her Southern Farmers Market Cookbook, the Le Cordon Bleu-trained chef served up a second volume: *The Charleston Chef's Table*—part celebration of our city's unique food culture, part cookbook, part restaurant guide—which hit bookstores in late December.

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 Cosmic Dogs and try conjuring up Baked Brownies and Bowen's Island Frogmore Stew.

"Researching this book reminded me of the diverse backgrounds that have shaped Charleston's culinary scene," says Herrick. "I was surprised by the life experiences of people I interviewed. A couple chefs first pursued pro athletics; one wanted to be a Tibetan monk. Digging into the stories behind our restaurants helped me connect the dots on how local food styles have evolved." Pick up this colorful guide, and you're sure to make new discoveries of your own about our flavorful, foodie-centric Holy City.

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