

To Market, To Market

Plan your meals around the season's harvest with local epicure Holly Herrick's new cookbook
Written By Marion Sullivan



As fresh as a basket of just-picked produce—and every bit as appealing—Holly Herrick's Southern Farmers Market Cookbook sprouts in bookstores this month. Chock full of colorful recipes, it's the perfect helpmate for at-home cooks looking to make the most of the Lowcountry's bountiful harvest.

Herrick wears two toques: a certified chef with serious creds, she's also an award-winning food writer who's been published in *Bon Appetit*, *Gourmet*, and *Southern Living*. Both skills are clearly evident in this local epicure's debut cookbook, which features creative recipes sprinkled with tasty tales and tips.

Herrick's research took her to 20 farmers markets scattered throughout eight Southern states, an experience that reinforced her determination to buy local and in-season. As a consequence, she divided the book into sections for spring, summer, fall, and winter, then stocked each with recipes ranging from "Super Starters" to "Sweet Endings" so that readers can put together a full meal.

For easy reference, Herrick also included extensive state-by-state listings of farmers markets and seasonal produce charts. Pick up a copy, then head on out to Charleston's own wealth of markets to find the fixings for a cool—and local—summer supper.

Southern Farmers Market Cookbook, by Holly Herrick, \$20, June 2009, Gibbs Smith

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