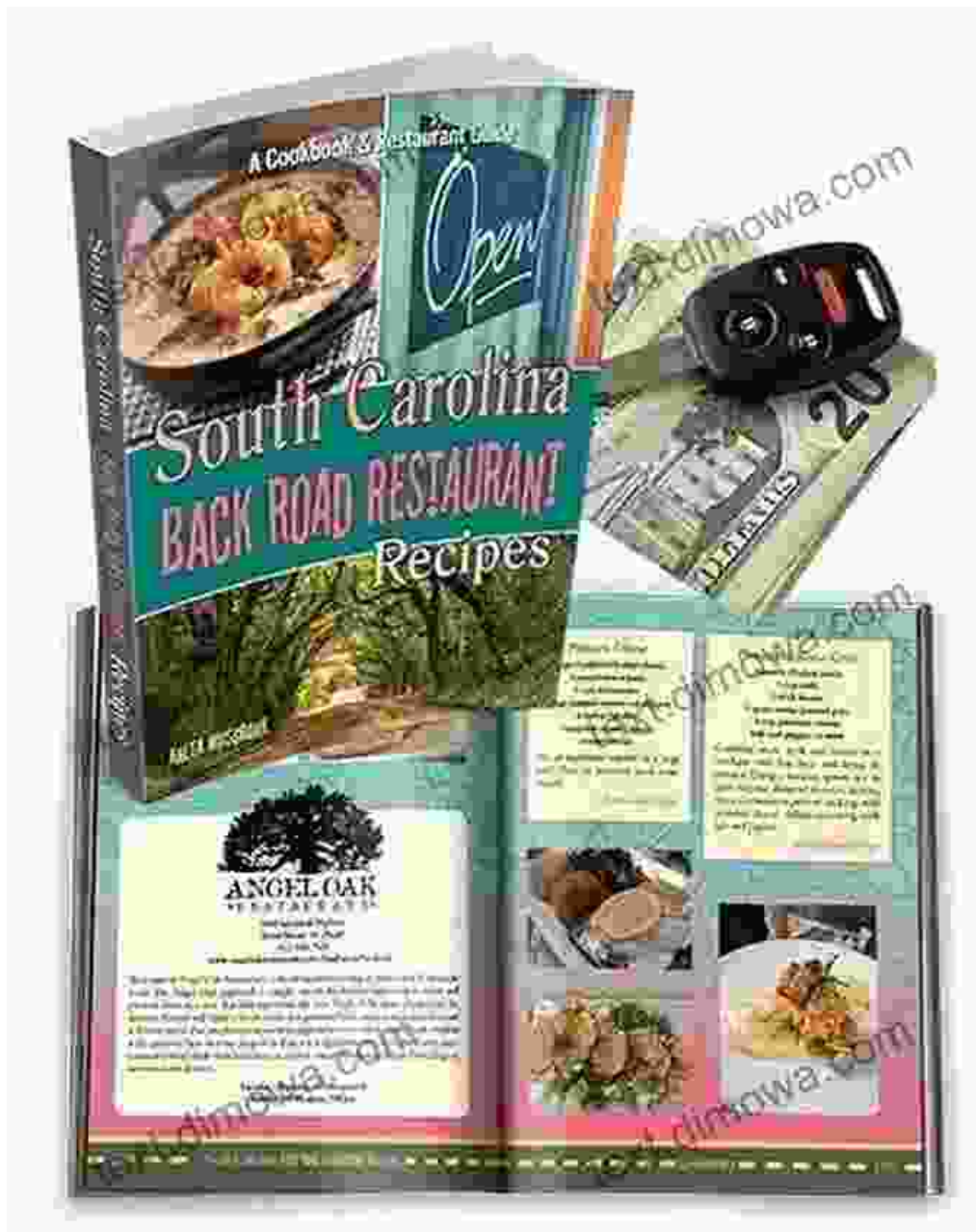


South Carolina Back Road Restaurant Recipes Cookbook: A Culinary Adventure Off the Beaten Path



South Carolina Back Road Restaurant Recipes Cookbook (Back Roads Restaurant Recipes Cookbook)



Series) by Véronique F. Courtois

★★★★☆ 4.6 out of 5

Language : English

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Print length : 248 pages

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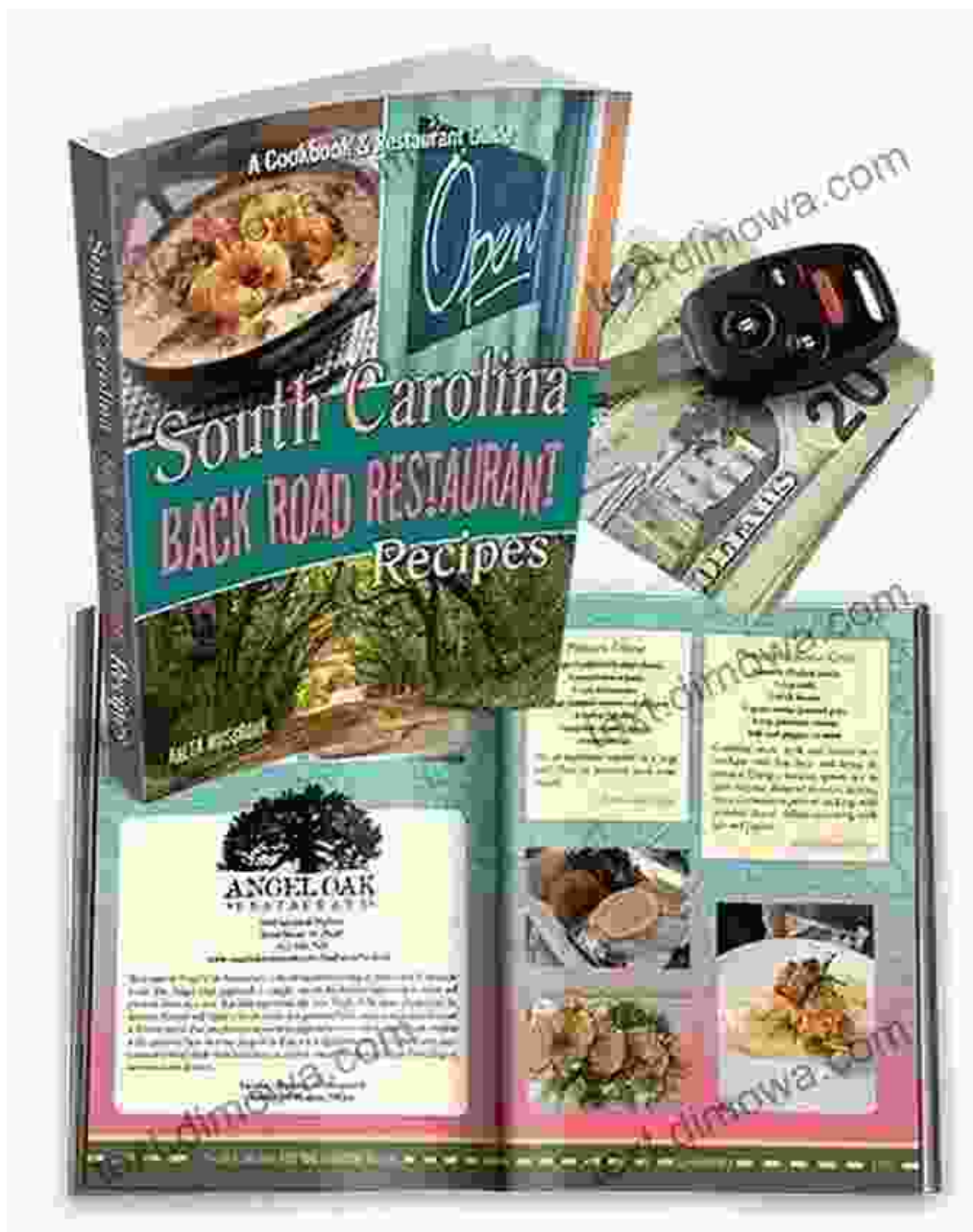


Welcome to the ultimate culinary adventure in South Carolina! Our Back Road Restaurant Recipes Cookbook invites you to embark on a gastronomic journey through the hidden gems tucked away in the Palmetto State's charming back roads.

This cookbook is a treasure trove of tantalizing recipes sourced from the state's most beloved roadside eateries. From rustic farm-to-table diners to cozy cafes, we've scoured the highways and byways to bring you the most authentic and delectable dishes.

Chapters

Chapter 1: Coastal Delights



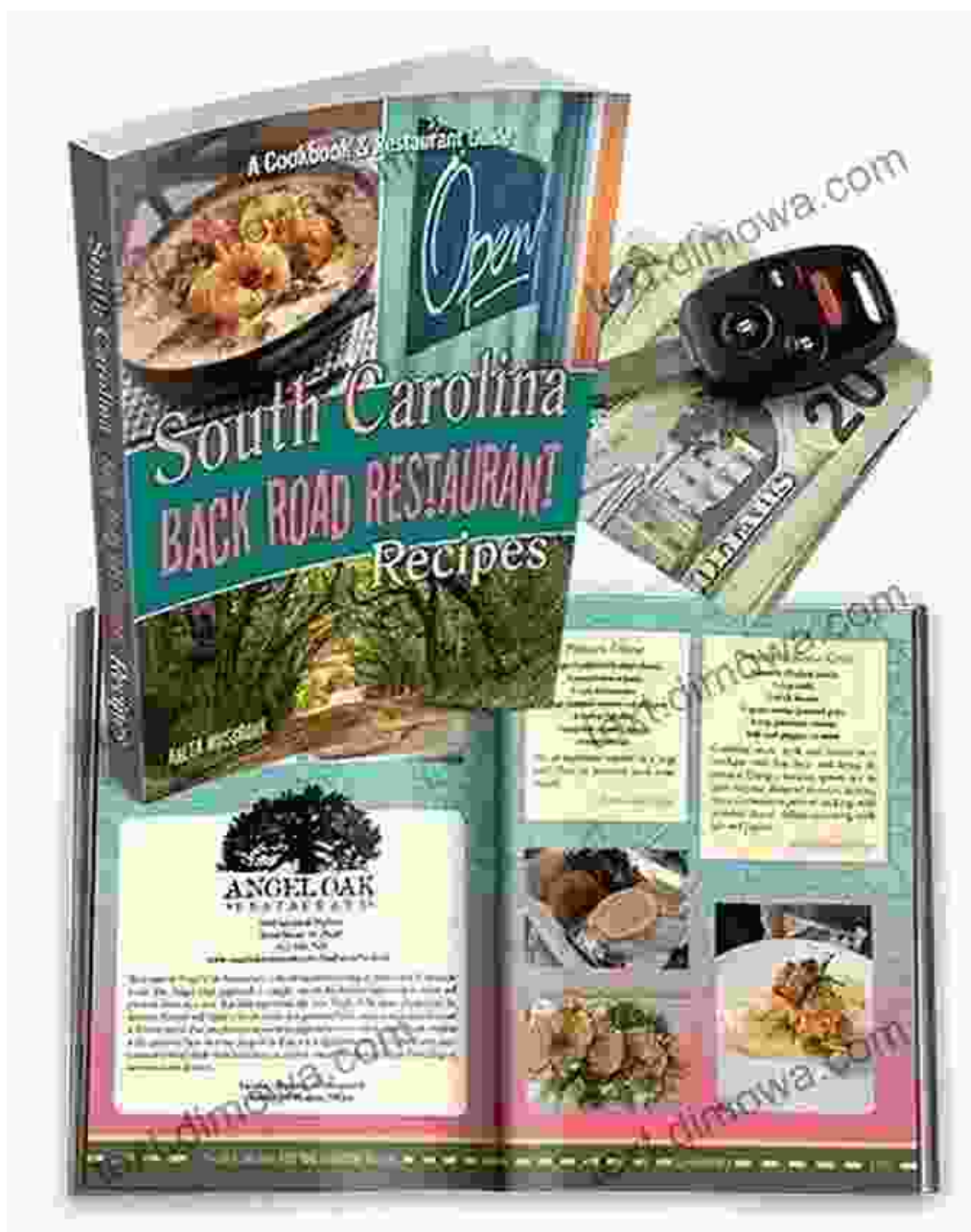
Embark on a culinary expedition along South Carolina's picturesque coastline. Indulge in fresh seafood dishes, succulent shrimp burgers, and savory crab cakes. Savor the tangy flavors of Lowcountry gumbo and the sweet crunch of fried apple pies, all while soaking up the magic of the Atlantic Ocean.

Chapter 2: Midlands Flavors



Venture into the heart of South Carolina and discover a vibrant culinary scene. Sample mouthwatering barbecue pulled pork and crispy fried chicken. Delight in hearty country breakfasts and indulge in sweet tea and homemade desserts. From traditional Southern comfort food to unexpected culinary creations, the Midlands offers a feast for your taste buds.

Chapter 3: Upstate Treasures



Nestled amidst the Blue Ridge Mountains, the Upstate region of South Carolina boasts a rich culinary heritage. Explore charming cafes and eclectic restaurants serving up everything from hearty Appalachian comfort food to gourmet farm-to-table cuisine. Enjoy juicy burgers, tender steaks, and homemade pasta, all while reveling in the breathtaking mountain scenery.

Sample Recipes

She-Crab Soup from Daufuskie Island Shrimp Company



- Ingredients:
 - 1 cup heavy cream
 - 1/2 cup dry sherry
 - 1/2 cup butter
 - 1/2 cup all-purpose flour
 - 1 quart chicken broth
 - 1 pound crabmeat, picked over

- Salt and pepper to taste

Instructions:

1. In a saucepan, combine the heavy cream and sherry. Bring to a simmer over medium heat.
2. In a large skillet, melt the butter over medium heat. Whisk in the flour and cook for 1 minute.
3. Gradually whisk in the chicken broth until the mixture is smooth. Bring to a boil, reduce the heat to low, and simmer for 10 minutes.
4. Stir in the crabmeat, salt, and pepper. Simmer for 5 minutes, or until the crabmeat is heated through.
5. Gradually whisk in the cream mixture until well blended. Simmer for 5 minutes more.
6. Serve hot with crusty bread.

Peach Cobbler from Bessie's Country Kitchen



- Ingredients:
 - 6 cups fresh peaches, peeled and sliced
 - 1 cup sugar
 - 1/2 cup cornstarch
 - 1/2 cup butter, melted

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup milk

Instructions:

1. Preheat oven to 350°F (175°C).
2. In a large bowl, combine the peaches, sugar, and cornstarch. Pour the mixture into a 9x13-inch baking dish.
3. In a separate bowl, combine the melted butter, flour, baking powder, and salt. Add the milk and stir until just combined.
4. Drop spoonfuls of the batter over the peaches. Do not stir.
5. Bake for 45-50 minutes, or until the cobbler is bubbling and the top is golden brown.
6. Serve warm with whipped cream or ice cream.

Your Guide to South Carolina's Culinary Adventure

This cookbook is more than just a collection of recipes; it's your passport to an unforgettable culinary journey. Inside, you'll find:

- Over 100 mouthwatering recipes from back road restaurants across South Carolina
- Detailed descriptions and vibrant photographs of each dish
- Maps and directions to all featured restaurants

- Historical anecdotes and fun facts about South Carolina's culinary heritage

Whether you're a passionate foodie, a seasoned traveler, or simply looking to add some Southern charm to your kitchen, the South Carolina Back Road Restaurant Recipes Cookbook is the perfect companion. Free Download your copy today and embark on a culinary adventure that will tantalize your taste buds and create lasting memories.

Call to Action

Don't miss out on the opportunity to own this treasure trove of South Carolina culinary delights. Free Download your copy of the South Carolina Back Road Restaurant Recipes Cookbook today and start planning your road trip feast! Visit our website at sbackroadrecipes.com to Free Download your copy and begin your culinary adventure.



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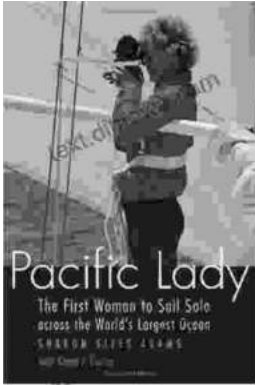
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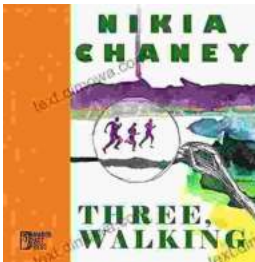
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