

Southern SC Grits 101

Slow Cooked

About the Class

Culinary Experience

In this class you will learn how to make proper stone ground grits and how they can be incorporated into different Southern cuisine. You will learn how to make Chef Shea's signature "Smoked Brisket and Shrimp over Smoked Gouda Grits". Chef Shea, will go over basic smoking techniques that can be applied to brisket, pork butts, or ribs and apply smoking techniques to produce. You will also get to learn how to bring your dishes together without over/under cooking them.

What is Included

This class will include a Three course meal followed by dessert made by a local pastry Chef. Beer and Wine while to enjoy through out the class and dinner portion. Culinary educational piece partnered with some limited hands on kitchen techniques. Your group will have this private class/dining experience in the Segra Club that over looks the baseball field and Ashley river.

Coursed Meal

Pan Sear Scallops over seasonal Succotash

Cast Iron Seared Diver Scallops, seasonal creamy succotash, ber blanc, basil oil, pickled red onions

Southern Peach Salad

fresh and pickled peaches, artisanal lettuce, pecorino, mixed berry vinaigrette

Smoked Brisket n Shrimp over Geechie Boy Grits

slow smoked brisket, local shrimp, smoked grape heirloom tomatoes, pearl onions, tomato broth, beef broth, fresh herbs, butter, cream, grits, seasoned yogurt

Local Dessert

desserts will be decided on the week of the meal but will switch between an apple pie cheese cake, sweet and savory tomato pie, refreshing key lime pie, or southern biscuit strawberry short cake