

Celebrate Beaufort

Written by Debbi Covington

Tuesday, 17 April 2018 13:22 - Last Updated Wednesday, 18 April 2018 05:39



DEBBI COVINGTON

Photography by Susan DeLoach



Sophisticated Cuisine from the South Carolina Lowcountry



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It's getting real up in here! My new cookbook, *Celebrate Beaufort*, is set for release on Thursday, April 19th and I'm so excited! The cookbook arrived just in time for Mother's Day gift giving and book signings are scheduled all over town during the next few weeks. (A current listing follows at the end of this column.)

Celebrate Beaufort

is a gorgeous book, full of easy-to-prepare and delicious recipes, beautiful photography, a bit of local history and folklore, and a few personal stories about some of my favorite Beaufortonians.

This week, I'm sharing three recipes from *Celebrate Beaufort* and showcasing cookbook photographer, Susan DeLoach's, fabulous images. *Celebrate Beaufort* is priced at \$28 plus tax per copy. I hope to see you at one or more of our book signings. Lots of fun events are ahead!

Frogmore Stew Potato Salad

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A fun twist on traditional Frogmore Stew, this potato salad can be served warm or at room temperature and is perfect for tailgating, picnicking and potluck suppers.

½ cup mayonnaise



3 tablespoons grainy mustard

2 tablespoons prepared horseradish

2 tablespoons fresh lemon juice

¼ cup chopped Italian parsley

1 teaspoon Old Bay seasoning

4 ears fresh corn

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1 pound smoked link sausage

½ sweet onion, chopped

¼ cup Old Bay seasoning

2 pounds baby red potatoes, halved

2 pound large shrimp, peeled and deveined

Chopped green onions, to garnish

Whisk mayonnaise with mustard, horseradish, lemon juice, parsley and 1 teaspoon Old Bay seasoning in a large bowl. Grill, boil or bake corn and remove kernels from the cobs. Cut sausage into bite-sized pieces and saute in a dry frying pan until browned; drain on paper towels. Add onion to sausage drippings and saute until tender but not browned. Bring a large pot of water to a boil. Add ¼ cup Old Bay seasoning and halved potatoes; cook until potatoes are tender. Add shrimp to pot; cook just until shrimp turn pink. Drain potatoes and shrimp; add to bowl with the dressing mixture. Add sausage, onions and corn; stir together to combine. Garnish with chopped green onions. Serve warm or cold. Serves 8.

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