

Gallery of The Arts Magazine-Murrells Inlet, SC

Food and Travel

Hannah Draeger Ross

It seems like only yesterday that the Kennedy-Bessette wedding took place. The world watched as the “Crown Prince” of the Kennedy clan, John Jr, took a bride on an overcast September day in 1996. The wedding was held at the exclusive Greyfield Inn.

The Inn is still located on a southernmost Georgian barrier island surrounded by a salt marsh. Lush and green, the island known as “Cumberland” remains a favorite of celebrities seeking escape from the Paparazzi. The Andrew Carnegie family once owned the island resort.

***Conde Nast Magazine* described the resort as “Tara by the Sea.” Hundred-year old Palmetto and live oak trees provide a quiet setting known for exclusive guests who appreciate exquisite cuisine.**

Behind the swinging doors leading to the large galley kitchen on that particular September morning in 1996 stood a young and talented chef by the name of Michael Braddock. He was busy putting the final touch on a meal he had created for the happy couple and their guests. He wanted everything to be perfect for them.

When prodded for more information about the event and the Kennedy Family he responded:

“Yes, I remember Johnny K, he was a great guy.” Braddock did not have to say much more to convey his feelings. Story has it that both he and JFK Jr. enjoyed fishing, laughter, and a friendship.

The Kennedy-Bessette wedding, and the fact that Mike soon became “A Chefs Chef” helped propel the St. Augustine, Florida native to new heights. He was featured on television cooking shows, won national awards for his recipes and while working as a private chef in the Grand Bahamas nurtured a love of Caribbean cuisine that has added forever to his flavorful cooking of pork, steak, and seafood.

So where is he now? Would you believe OUR good fortune! Chef Mike is now cooking up a storm right here in Murrells Inlet, SC. The name of his restaurant is the *Hoof n' Finz*, the food is to die for!

Braddock offered me a taste of his new menu, (I love this job) and I am here to tell you that his crab dip is just the BEST you will ever eat!

Braddock offers only really fresh seafood, caught in the waters along the coast of South Carolina. After all, he started his career as a fisherman.

Five-Star cuisine is usually pretty hard on the wallet but I found this menu offered something for every budget. Coconut Fried Shrimp served with peach jalapeño preserves at \$8.99 hit the spot served with cool summer ale.

On the “Hoof” side, you may pay a little more but really enjoy a melt-in-your-mouth 12oz Rib eye. Or, try the other white meat, Pork, with low country tomato corn chutney. (Braddock has won a slew of awards for pork dishes.)

Live music Wednesday, Thursday, Friday, and Saturday. Happy Hour and early Bird specials are available too.

Hey, if this guy pleased the taste buds of people like Isabella Rosalini, Eric Clapton, Robert Duvall and Mikhail Baryshnikov, he’s worth the trip to the Inlet!

Located at 3415 Hwy 17 Business, (across for the old SBB) reservations are available at: (843) 357-3616 the Hoof N’ Fin has a wrap-around ramp for the handicapped.

Recipes from the Chef to you are available on the Internet. Just “Google” him or cut out this recipe compliments of the chef!

(A Great Northern Fave)

Pork Roulade

Ingredients:

1 Pork tenderloin

½ oz. Pine Nuts

½ lb. Spinach

3 oz. Goat Cheese

1 lb. Bacon

to taste Salt & pepper

1oz. Clarified Butter

Method:

Butterfly pork tenderloin, pound out the fat, Season meat with Salt & pepper, sauté spinach, cool. Lay spinach on flattened tenderloin. Sprinkle pine nuts over spinach. Lay the goat cheese in a single layer at the end of the tenderloin. Roll tenderloin up starting with the end with the goat cheese. Wrap bacon around the pork and sear it in the clarified butter. Finish cooking in over at 350 degrees for about ten minutes. Cool and slice. YUMMY

MAILBAG TIME!

Re: The 1906 Article

Thank you to the man named Fred for calling me to tell me that the name “Marijuana” used in a recent story about the legal drugs available a century ago was wrong! The term should have been “Cannabis Sativa.”

He also said that Henry Ford once created an automobile body out of Hemp but was stymied in producing more by William Randolph Hearst.

Re: The Pavilion story

Amy K. a visitor from North Carolina

“ I will miss the Pavilion, they are I feel like they are tearing away a part of my childhood.”

I feel the same way Amy; I recently took some photos of the place and found myself feeling pretty low imagining a super structure in its place. I have included some photos just for you Amy.

Re: The Italian Connection

Louis K. from Pawleys Island

Louis asked if I could repeat the website information for the *“42 Things in the Life Of An Italian Child”*

Though I am not of Italian origin, I know many people who fit the wonderful examples in this website. I am also including a photo from the website of an incredible meatball simmering in a pot of sauce!

Website info: www.jmwebdesigners.com/itlaians/

To all of my Italian readers, Have a “Sangwich” and enjoy this wonderful trip down Memory Lane. CIAO!