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Tasty souvenirs won't last long

FROM PAGE 16

Palmetto Cheese

When it comes to pimiento cheese, it's hard to find the just-right mix.

"A lot of it's too creamy or too mayonnaisey, or they put too many pimientos in it and it has a bad after-taste," said Brian Henry.

That's why he and his wife, Sassy, have had so much luck with Palmetto Cheese, a pimiento cheese they manufacture and sell locally. They've found that "just-right mix," according to their customers, and their product has developed quite a following.

"Ours is spicy, but it doesn't have that aftertaste and the texture is just right," Henry said. One thing that makes it so popular is that it's made with real sharp cheddar cheese, whereas most pimiento cheeses are made with processed or American cheese. It also has a southern, soulful touch, he said, which makes it popular with tourists who want to take back genuine Lowcountry food to share with friends and family, he said.

The recipe was made by Sassy, but friend Vertrella Brown added the "soulful touch," Henry said.

Palmetto Cheese is available at Food Lion, Piggly Wiggly, Lee's Farm and Village Deli.

Roz's dressings

After years of customer requests, Roz Wyndham decided a year ago to start bottling her popular Signature Soy and Ginger Dressing, allowing fans of Roz's Rice Mill Café to use it in their own kitchens.

It was so well-received that she added another variety this spring. Roz's Roasted Red Pepper Balsamic Vinaigrette is now for sale as well. The dressings are available at the Roz's, Piggly Wiggly and stores in the Hammock Shops Village.

Wyndham said her dressings can be sprinkled on salad greens or used in a variety of other ways, including as a marinade.

Island Spice Co.

Adam DiVenere doesn't just make the marinades, sauces and spice rubs he sells. He also grows the vegetables and herbs that go into them, maximizing quality control for his budding business, Island Spice Company.

DiVenere, a local gardener and chef, started the company two years ago and in that time, he's seen it grow, and he's monitored its progress as carefully as he would the vegetables in his garden. He doesn't grow every ingredient that goes into his products, he admits, but he uses only the freshest ingredients, which means most of

his products are seasonal.

Year-round, he makes five spice rubs, including Sullivans Island rub for surf and turf and Hilton Head rub for poultry and game fowl. He also makes a Nantucket Ginger Vinaigrette and Pawleys Island Original Marinade.

In a new venture, DiVenere created a Sweet Vidalia Roasted Red Pepper Remoulade for the crab cakes sold at the Crab Cake Lady Co. in Murrells Inlet.

DiVenere's products are available at Pawleys Island Meat Market, King's Produce at the corner of Highway 17 and Tiller Drive, Lee's Market, The Market Place and others.

Hammock Shop Fudge

The Original Hammock Shop is best known, of course, for the hammocks it ships all over the world. Coming in a close second, however, is the fudge employees make in a number of creative flavors.

"Our fudge has been declared 'best ever' by visitors from all over the country," said Darlene Adams, the shop's manager. "People come here from all over and say they've never had fudge this good before. I'm amazed at how many times I hear that."

The fudge is made fresh every day in a corner at the back of the store, past all the flip-flops and T-shirts. Flavors are seasonal and include key lime pie, a summer favorite; pumpkin pie for the fall; and cranberry nut for Christmas. On and off throughout the year, flavors such as Heath Bar, coconut cream, chewy praline and caramel are made, but the shop's most popular fudges are the traditional varieties, such as chocolate and pecan or chocolate and peanut butter, which are always on hand, Adams said.

Robinson's Finest

A lot of people smoke cheeses, usually over hickory or mesquite. David and Diana Robinson decided to try something different.

"South Carolina is apple country, so we decided to try apple wood," David said.

It turned out to be a good idea, as applewood gives select cheeses a wonderfully sweet and light smoky taste unlike any other, he said.

The couple decided to create Robinson's Finest, a Georgetown company that makes and sells applewood-smoked cheddar, swiss and provolone cheese, cheddar cheese olive balls, salsa and preserves.

Their products are available at Kudzu Bakery and Perrone's in Litchfield, and Saturday mornings at the county Farmers Market on Highway 701 in Georgetown.

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