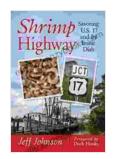
Savoring 17 And Its Iconic Dish: A Culinary Journey into the Heart of Savannah



Shrimp Highway: Savoring U.S. 17 and Its Iconic Dish

★ ★ ★ ★ ★ 5 out of 5

Language : English

File size : 7164 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 234 pages



Nestled amidst the cobblestone streets and antebellum architecture of Savannah, Georgia, 17 Restaurant stands as a testament to the city's rich culinary heritage. Renowned for its exquisite Southern cuisine and exceptional service, 17 has become a beloved destination for food enthusiasts and discerning diners alike.

At the helm of this culinary haven is Executive Chef Sean Brock, a James Beard Award winner and a passionate advocate for preserving and celebrating the flavors of the American South. Chef Brock's unwavering commitment to sourcing local, seasonal ingredients and his innovative approach to traditional dishes have earned him widespread acclaim and a loyal following.

The Iconic Dish: A Culinary Masterpiece

Among 17 Restaurant's delectable offerings, one dish stands out as a true culinary masterpiece: the "Husk Hopping John." A modern take on a classic Low Country staple, this dish showcases Chef Brock's culinary prowess and his deep understanding of Southern cuisine.



The Husk Hopping John is a symphony of flavors and textures. Creamy Carolina Gold rice, tender black-eyed peas, and aromatic smoked bacon

form the foundation of this dish. But it's the addition of Anson Mills grits that elevates the Hopping John to a truly unforgettable experience. The grits add a velvety richness and a subtle nutty flavor that perfectly complements the other ingredients.

Topped with a generous serving of braised Benton's country ham and a drizzle of smoked tomato jus, the Husk Hopping John is a visual and gustatory delight. Each bite reveals a harmonious blend of savory, smoky, and slightly sweet flavors that linger on the palate long after the last spoonful is savored.

The History and Cultural Significance

The origins of the Hopping John can be traced back to the African American community in the Low Country of South Carolina and Georgia. This humble dish, typically made with black-eyed peas and rice, was often served on New Year's Day as a symbol of good luck and prosperity for the coming year.

Chef Brock's reimagined version of the Hopping John pays homage to this cultural heritage while showcasing the bounty of local ingredients available in Savannah. The use of Anson Mills grits, a specialty of nearby Anson County, North Carolina, further emphasizes the dish's connection to the region.

A Culinary Destination

17 Restaurant is more than just a place to dine; it's a culinary destination that offers a truly immersive experience. The elegant dining room, adorned with antique chandeliers and rich wood accents, provides a sophisticated and inviting atmosphere.

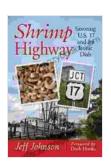
The knowledgeable and attentive staff is dedicated to guiding guests through the menu and wine list, ensuring that every meal is a memorable one. 17 Restaurant also offers a private dining room for special occasions and intimate gatherings.

A Culinary Legacy

In 2022, Chef Brock and 17 Restaurant were honored with a James Beard Award for Best Chef: Southeast. This prestigious award is a testament to their unwavering commitment to culinary excellence and their dedication to preserving the foodways of the American South.

The iconic Husk Hopping John has become synonymous with 17 Restaurant and the city of Savannah. It's a dish that captures the essence of Southern cuisine and the restaurant's unique approach to culinary innovation. Whether you're a seasoned food enthusiast or a first-time visitor, 17 Restaurant and its iconic dish are an absolute must-experience.

As you savor the flavors of the Husk Hopping John, let your mind transport you to the vibrant streets of Savannah, where the rich history and culinary traditions of the American South come alive. 17 Restaurant is more than a destination for fine dining; it's a culinary journey into the heart of Southern culture.



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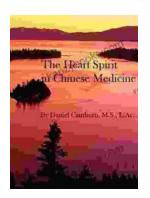
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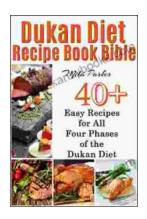
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