

In the Kitchen with Chef
Bob Waggoner

WHERE TO *Shop*

BY CELE AND LYNN SELDON

For people who love to cook, eat, and entertain, there is no better retail therapy than shops that stock foodie finds. We're talking kitchenware, bakeware, gadgets, cookbooks, dining décor, barware, sweet treats, gourmet goodies, groceries, and so much more. Then there are cooking classes and culinary tours to take an even deeper dive into the gastronomic galaxy. Happily, the Lowcountry is loaded with shops and experiences that scratch that culinary itch.



CHARLESTON IN THE KITCHEN WITH CHEF BOB WAGGONER

Expand your kitchen knowledge with a cooking class alongside Charleston culinary legend chef Bob Waggoner. Classically trained and fusing Lowcountry cooking with his own French-influenced technique that he honed during more than a dozen years as head chef at Charleston Grill, Waggoner now shares his cooking passion and methods with guests in a relaxed and fun class situated in a contemporary kitchen right in the heart of downtown. chefbobwaggoner.com

CHARLESTON UNDISCOVERED CHARLESTON

Another experiential option is a culinary history walking tour by 2016 South Carolina Chef Ambassador Forrest Parker. The only licensed and certified chef tour guide in Charleston, Parker leads guests on a tour of Charleston's 400-year history and the culinary influences that led the Holy City to become one of the world's top food destinations, followed by a memorable cooking class, lunch, and wine pairing. undiscoveredcharleston.com

SEABROOK ISLAND, BEAUFORT, AND HILTON HEAD ISLAND LOWCOUNTRY PRODUCE

This charming hotspot with three locations offers so much more than produce. It's a one-stop bakery serving Lowcountry favorites like tomato pie and buttermilk cheddar biscuits; a restaurant serving breakfast, brunch, and lunch classics; a takeaway café with comfort specialties like pimento cheese and pot pie; a cannery with housemade sauces, pickles, jams, and more; sundries like grits, teas, and granola; and kitchen and home décor items. lowcountryproduce.com



From left: Cassandra's Kitchen Store; Cook on Bay



YEMASSEE, NORTH CHARLESTON, AND BLUFFTON LE CREUSET OUTLET STORES

Plenty of cooks will tell you that one of their favorite kitchen items is their Le Creuset dutch oven (or stockpot, braiser, sauté pan—you get the idea) because Le Creuset is the leader in highly durable, chip-resistant enameled cast iron. Fortunately, three Le Creuset outlet stores sprinkled throughout the Lowcountry feature massive selections of their famed enameled cast iron, along with stainless, bakeware, stoneware, and more, all in their signature vibrant colors. lecreuset.com

BLUFFTON CASSANDRA'S KITCHEN STORE

Cassandra Schultz worked at Ina Garten's East Hampton, New York, specialty food

store, Barefoot Contessa, as a kid, and her mother served as Garten's long-time kitchen assistant. Now, Schultz has opened her own cooking and kitchen products emporium with the idea of selling fan-favorite Barefoot Contessa products all in one space. Today, the store carries Ina Garten classics (including signed cookbooks), along with stunning silver, luxurious serving pieces, pantry items, tabletop and barware, home décor, and much more. cassandraskitchen.com

HILTON HEAD ISLAND LE COOKERY

Celebrating Southern and coastal entertaining, Le Cookery is the island's only full-service kitchen and tabletop store carrying high-end and exclusive brands of bakeware, cookware, drinkware, cooking tools, cutlery, and electronics like Wolf, Breville, Vitamix, Swiss

Diamond, Vietri, Bodrum, Emile Henry, Wusthof, and Zwilling. You can also find Lowcountry gourmet food items, cooking classes and seminars, on-site kitchen consultations, and even pantry organization. lecookeryusa.com

BEAUFORT COOK ON BAY

Located on Bay Street in the heart of Beaufort's charming downtown, this all-things kitchen and cooking boutique is overflowing with coastal cooking tools and serveware; locally sourced Lowcountry foods and seasonings; kitchen gadgets, cookware, and bakeware; and grilling tools, along with an impressive top-of-the-line knife selection and professional sharpening service. Plus, the enthusiastic staff oozes cooking passion, and they love to share their knowledge. cookonbay.com