



A TASTE OF LIVING IN CHARLESTON

By Bobby Shealy

Mascot Books

Hardcover/\$27.95

192 Pages

81 Full Color Photos

ISBN: 978-1-64543-493-1

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A Taste of Living in Charleston

11th Generation Charlestonian Pens Tribute to Southern Hospitality

“If I can cook it, so can you!”

(Charleston, SC. September 15, 2021) — Avid host and Real Estate Agent-turned cook-book author Bobby Shealy is changing the game with his collection of recipes to show any cook, regardless of experience, that you can prepare delicious, beautiful meals using quick, easy, and simple shortcuts. Making dishes in advance for the freezer, such as appetizers and dessert, lightens the load on the day of entertaining. Entrees and side dishes can be made a day ahead to avoid the last minute rush in the kitchen. These are some of Bobby’s tricks for entertaining with ease found in his new cookbook, **A Taste of Living in Charleston**. The glorious photos featuring the charms of classic and historic Charleston, and the surrounding shoreline, give this cookbook an extraordinary sense of place.

“I love to feed people. I love the feeling I get seeing people take pleasure in what I have cooked and planned. It’s a win-win. They get pleasure from eating, and I get pleasure

watching them eat what I have created,” says Bobby. “The power of food is far-reaching. It brings people together around a table, bonding and connecting. It is used to celebrate happy times, like weddings and birthdays, and it’s there to provide comfort in sad times.”

Enjoy recipes like:

- Tomato Grits Casserole
- Wicked Charleston Party Sauce
- Lowcountry Shrimp and Sausage Casserole
- Okra, Shrimp, Sausage, and Chicken Gumbo
- Sweet and Sour Green Beans
- Blackberry Wine Cake
- Dreamsicle Mimosas

Filled with classic tastes of the Lowcountry culled from the family recipe box, and mixed with modern touches, this book is for every host looking to entertain with ease. Bobby’s motto is “If I can cook it, so can you!”

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