



THE CULINARY TRAIL

Cooking schools in **Memphis & Mississippi** offer everything from basic Southern dishes such as fried chicken, barbecue and gumbo, to specialities like grits and how to roll and steam traditional tamales.

Viking Cooking School

The Viking Cooking School may be the most enjoyable school on earth - even the homework is fun. If you love to cook, entertain or just appreciate the pleasure of great food, the Viking Cooking School is the place to indulge your passions and learn some great Southern cooking.

325 C Howard Street, **Greenwood**, MS 38930
Park Place Centre, 1215 Ridgeway Road, Suite 101, **Memphis**, TN 38119
The Township at Colony Park, 1107 Highland Colony Parkway, **Ridgeland**, MS 39157
www.vikingcookingschool.com

Twin Oaks

Twin Oaks is one of Natchez's most popular B&B's. Join Chef Regina Charboneau for a cooking class weekend and then relax in the rocking chairs outside your guest room. Weekend packages include a four course lunch or dinner in the main dining room at Twin Oaks.

71 Homochitto, **Natchez**, MS 39120
www.twinoaksnatchez.com

The Everyday Gourmet

The Everyday Gourmet's cooking classes are the perfect combination of fun and learning. Sit back as a visiting chef gives you tips on fine cooking, or get in the kitchen and cook dinner for yourself in one of their many hands-on classes. No matter which class you choose, you will have a great time while discovering the secrets of true gourmet cooking.

1625 East County Line Road, Suite 500, **Jackson**, MS 39211
www.theeverydaygourmet.com

The River Inn Culinary School

Explore your culinary talents with a hands-on cooking class at the luxurious River Inn of Harbour Town, Memphis' true boutique hotel. The retreat can include an overnight stay with a wine reception, dinner, breakfast and a full morning of cooking presentations.

50 Harbour Town Square, **Memphis**, TN 38103
www.riverinnmemphis.com/cookingschool



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Culinary Experiences in Memphis & Mississippi

Barbecue

The South is famous for its barbecue. From ribs to chicken to pulled pork, barbecue in Memphis & Mississippi offer a varied and authentic range of restaurants from roadside barbecue pits to world-renowned establishments that draw diners from all over.

Memphis hosts the "Super Bowl of Swine" at the annual Memphis in May World Championship Barbecue Cooking Contest. For further information visit:

www.memphisinmay.org

Catfish Fry in the Delta

Catfish is popular all over the South, but you won't find it any fresher than in Mississippi, where it's farm-raised and most often fried to perfection. Gather with friends and enjoy one of the South's favourite foods along with a heaping side of hush puppies and cornbread.

Fried Chicken, Burgers & Steak

The South has a healthy respect for the tender flavours and rich tastes chicken and beef can deliver. Southern steak houses, chicken shacks and gourmet restaurants all have one thing in common, they all know how to treat quality meat and poultry.

Hot Tamales

Brought to the area by Mexican migrant workers over a century ago, tamales are ubiquitous in the Mississippi Delta. Most often found wrapped in corn husks containing the spicy meat mixture, you'll find roadside tamale stands all over Mississippi. For an authentic hot tamale experience, follow Mississippi's Tamale Trail and eat your way across the Magnolia state. For more information visit:

www.tamaletrail.com

Shrimp Boils on the Mississippi Gulf Coast

The sunny shores of the Mississippi Gulf Coast invite visitors to walk along white sandy beaches and enjoy delicious seafood. "You Catch It We Cook It" restaurants and guided fishing tours and shrimping tours give you a chance to learn from the pros and dine on your own catch of the day.

Special Places to Eat

- Borroums' Drug Store, Corinth: On Thursday, it serves a traditional Cornbread Salad.
- Doe's Eat Place, Greenville: The original Doe's, famous for steaks.
- Leatha's Bar-B-Que, Hattiesburg: Try the moist pulled pork and a side of chunky potato salad.
- Peggy's, Philadelphia: Family style seating, with veggies and fabulous fried chicken.
- Alcenia's, Memphis: Like mama's fried chicken and baked catfish, pork chops and Southern-style breakfast.
- Chez Philippe, Memphis: Fine French dining at its most elegant in the famous Peabody Hotel.
- Dyer's Burgers, Memphis: Beale Street's best burgers. Deep fried in world famous grease with a special secret recipe from 1912.
- Rendezvous, Memphis: Charcoal-broiled ribs – a Memphis tradition since 1948.

