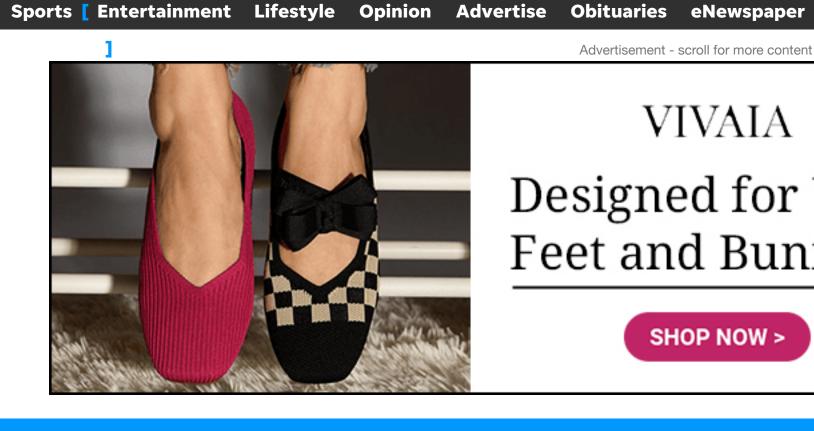
Crossword

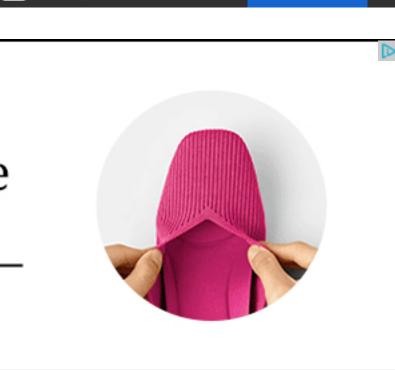
MANAGE YOUR

SUBSCRIPTION

Hi, Mozelle 🗸



Advertisement - scroll for more content **VIVAIA** Designed for Wide Feet and Bunions SHOP NOW >



Advertisement

Toastable

LOVABLE

Jimmy Dean

71°F

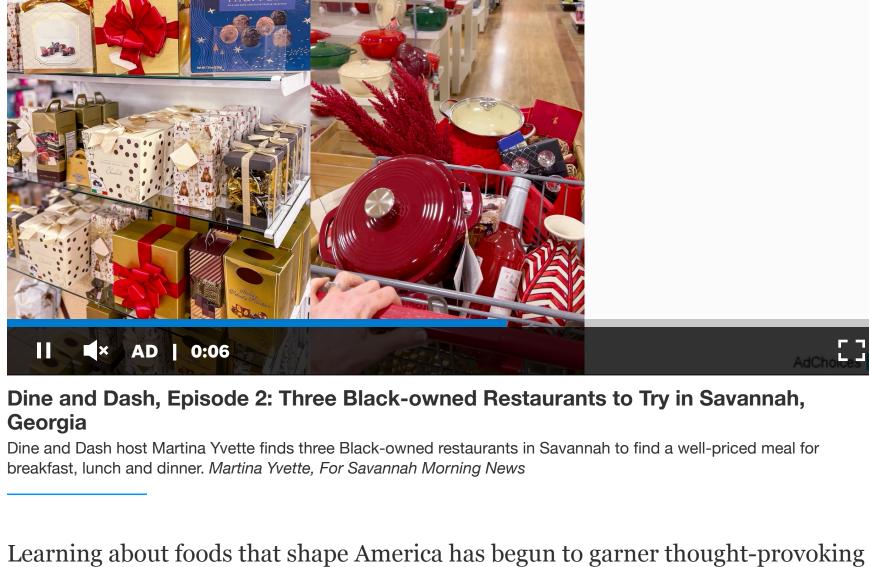
Q

Legals

Two Savannah chefs pay homage to the African food experience with

ENTERTAINMENT

new dinner series **Martina Yvette** For Savannah Morning News Published 5:00 a.m. ET Sept. 27, 2022 | **Updated 6:07 p.m. ET Sept. 29, 2022 X Y**



think pieces, especially with shows such as Netflix's "High on The Hog: How African American Cuisine Transformed America", starring food writer Stephen Satterfield. The history of African foods placing its mark in the makeup of American cuisine

meal, but as a GPS tracking of various separated families throughout the diaspora and an ode to how that journey would shape the flavor profile of each region of the Americas and the Caribbean. Customarily, meals that combine staple produce and grains like rice, tomatoes, corn and sweet potato play a significant role in telling the history of Black food.

starts with a single grain of rice. Rice often served as more than just a starch for a

At The Garage at Victory North, Chef Todd Harris and Chef Bernard Bennett of Okán Bluffton are set to create an homage to the African experience by serving as griots of a culinary presentation with their dinner series, "From Africa to Afros." **Recent Dine and Dash columns:** The

Farmers' Market's new executive director

'Bodega Boys' are here to introduce you

to your new favorite international snack

At Victory North

Advertisement

Local food news: Deidre Grim hopes to 'move the needle forward' as Forsyth

"From Africa to Afros" is a developed concept from the two chefs who researched a

Advertisement

need and desire to showcase African flavor profiles to a community that does not

have a variety of traditional African-owned or operated restaurants.

Black eyed peas and sweet potato salad prepared at The Garage at Victory North. Courtesy Of The Garage **More Stories** Savannah Pastor arrested, charged with multiple counts drug possession

UNDEFINED

Augustine

UNDEFINED

How Long Does \$1 Million Last After 60?

you think.

Fisher Invest... | Sponsored Links

We're always working to improve your experience. Let us know what

Advertisement

Debris from boat of missing

fishermen found off St.

Advertisement

Advertisement

Advertisement

Okán Bluffton is one of the few menu hubs that are featured on the Loki Bus line, offering West African food with Caribbean profiles introduced by Chef Bernard Bennet. In correlation with Chef Todd Harris, who is the executive chef and

operating partner of The Garage at Victory North, which offers elevated fare bites

with cultural African and immersive influences.

The Garage At Victory North

name, same menu

your radar

From left to right, Chef Todd Harris of The Garage at Victory North and Chef Bernard Bennet of Okan Bluffton. Courtesy Of

Harris says that "we really want to bust that concept that our food (referring to

pick of three combinations that includes protein and vegetables or a grain

accompanied by a drink, bread, and usually a price under \$20.

Black-made food) has to be cheap." Black eats are typically associated with a to-go

inspired by Ghana and Senegal. Savannah food news: Popular Cuban restaurant returns with new owners, new

Advertisement

Harris' hope is that communities will move past the concept that Black food cannot

be elevated and given a price tag in comparison, adding that this dinner series

creates a socially responsible introduction to African dishes that are mostly

Looking for something new?: Here are three Savannah restaurants to put on

The chefs, who both have ties to the Chicago culinary scene, have bonded their skill

sets in a research frenzy that has encouraged them to explore the regions of West

items for the highly anticipated event are roti, cornbread with hibiscus butter, fish

stew, and Carolina gold rice with stewed okra. In total, there are ten food items

Africa and create menu items that are native to the region. Some of the menu

The chefs hope that this dinner series becomes a staple that is showcased every four months at the restaurant to complete a full story of foods of the diaspora and an opportunity to create Pork chop and allspice barbecue prepared at The dishes from various parts of the Garage at Victory North. Courtesy Of The Garage At

Dine Savannah: Espresso with your burrito? New spot brings two favorites

are cool

the Okán Bluffton menu.

) and Okán Bluffton's

Instagram pages.

Tab la Feed

After 60?

The Garage at Victory North

(instagram.com/okanbluffton)

You can find additional information via

(instagram.com/thegarageatvictorynorth

type of cooking with the sentiments of

comfort that you feel from eating during

a repast or fixing a plate with music that

makes you dance like during a cookout.

The Garage in the future. Harris mentioned that with the weather changing, the

fish stew may become a part of the menu and Bennet already offers roti as a part of

How Long Does \$1 Million Last This Revolutionary Drill Bit Is

Recommended

multiple counts drug possession **NEWS**

on select HSA/FSA eligible products





SAVE NOW

Available at Publix

Guards...Here's What They They Knew These Sooner Discovered BestSearches | Ad American Women Over 40 Doing this HomeBuddy | Ad **Read More** Morning Coffee Ritual to Lose Weight Look For Any High School Yearbook, It's Free **The First Signs Of Macular Degeneration** (Write These Down) **Macular Degeneration | Ad Search Now** Georgia: Unsold Eco Houses Are Selling Almost Why Are Knee Surgeons So Excited About This **Innovative Knee Pad?** Affordable Eco Homes | Search Ads | Ad **Learn More** Fitnus Sleeve | Ad **Search Now Deal of the Day Augustinus Bader Has A Super Rare Skincare Deal Happening REVIEWED** USA TODAY Network **View Deal** Recommendations are independently chosen by our editors. Purchases you make through our links may earn us a commission. Savannah Pastor arrested, charged with AMESTERF DU NOT CROS

The Bra Designed by The 70-

year-old Grandma Are Taking

specially designed to relieve back pai...

Alzheimer Signs: Many Wish

Georgia By Storm!

Libiyi | Ad

This is the first bra in the world

with optional beverage pairings including a hibiscus tea and Uncle Nearest cocktail as well as a dessert course. Patrons can expect brief presentations that explain the history of certain items during their dining experience and an eclectic vibe that feels adjacent to Black feel-good events. Harris associated this

Advertisement

under one roof in downtown Savannah 9 refreshing beverages to try in SAV: The weather is scorching, but the drinks Some of the dishes available for the event will also transfer to the regular menu at

Ratatouille prepared at The Garage at Victory North. Courtesy Of The Garage At Victory North

Talking Georgia By Storm In

Streamline your firewood cutting with

Roofers Tested 17 Gutter

this high-hardness, super-tough Woo...

2023!

Dotmalls | Ad

7 Seconds Coffee Trick to **Turn Your Body in to Fat Burner**

WellnessGuide101 | Ad

Classmates | Ad

For Nothing!

For those with a \$500k+ portfolio,

download The Definitive Guide to ...

Fisher Investme... | Ad | Learn More

© 2023 www.savannahnow.com. All rights reserved.

