



Chefs of South Carolina

# Chef Jeremy Potterfield

Jeremy Potterfield brings more than 20 years of food and beverage experience to Litchfield Beach & Golf Resort in Pawleys Island SC. He honed his skills in some of the Waccamaw Neck's finest restaurants, and his cuisine embodies the Lowcountry, fusing the freshest local ingredients with flavors from around the world.

## Litchfield Beach & Golf Resort

Litchfield Beach & Golf Resort is nestled along the southern shores of the Grand Strand in historic Pawleys Island. Litchfield's pristine beaches, award-winning golf, and tennis center offer visitors a peaceful retreat, with all the excitement of Myrtle Beach just thirty minutes north and historic Georgetown and Charleston just 30-90 minutes to the south. Call us for further details at 800-582-9974.

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### OYSTER PIE

By Chef Jeremy Potterfield

- 2 pints fresh local oysters drained
- 1/4 cup diced Proscuitto ham
- 1 bunch chopped scallions
- 2 cups saltine cracker crumbs
- 1 tablespoon chopped fresh tarragon
- 1/4 cup mayonnaise
- 1/4 cup heavy cream
- 1/2 teaspoon Worcestershire
- 1/2 teaspoon hot sauce
- 1/2 pound melted butter

Arrange oysters in casserole dish. Sprinkle Proscuitto and scallions over oysters. Combine remaining ingredients except for cracker crumbs and butter in mixing bowl and whisk well. Spread mixture evenly over oysters. Combine cracker crumbs and butter and spread evenly for crust. Bake at 400 degrees for 12 minutes, or until crust browns and mixture bubbles.

