



By Mindy Lucas



Executive Chef Daniel Salazar has been working in professional kitchen settings since he was 14 years old, when a colorful mentor first came into his life.

Originally from San Antonio, Texas, Salazar attended the Cordon Bleu in Scottsdale, Arizona, and has opened four kitchens, three in boutique hotels.

He and his wife, Misty Baker, now both work for the Anchorage Inn's Ribaut Social Club – named for the original club established at the Anchorage in 1891 – and have since made

Beaufort their home.

Lowcountry Weekly recently sat down with “Chef Dan” to talk about cooking, what inspires him, and new things in the works at the inn.

This interview has been edited for length.

Lowcountry Weekly: You recently made the move from Boerne in the Texas Hill Country to Beaufort, South Carolina.

How much of a change was that for you and your wife

, and are there differences in the type of cooking or cuisine you would find there?

Salazar: Through travelling there were a lot of things that I was familiar with, and there were a lot of things that I was surprised that weren't here that I would have thought would have been here, ingredient wise.

The biggest difference is that yes, we came from the Texas Hill Country, and now we're along the Atlantic coastline in South Carolina. What makes it interesting is that we kind of wanted to be in this situation or this location. So I think that kind of made it feel a little more surreal, in that sense.

The cuisine obviously is different. Out here it's more Lowcountry and in Texas it's more Tex-Mex, that type of cuisine.



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