

visit
MYRTLE BEACH
SOUTH CAROLINA

Chef Jamie Saunders

Executive Chef/Owner of Johnny D's Waffles & Bakery



Chef Jamie is a graduate from the Culinary Institute of America with a degree for Baking & Pastry. She has worked in the restaurant business for over 15 years. Growing up her father had four restaurant locations in New York. It was in those restaurants that her love of the food started. When deciding to go to the CIA, her older brother had just finished his degree in the Culinary Arts program, so it seemed to make more sense to attend the Baking & Pastry Program.

Although she will tell you that she enjoys

cooking more, she feels blessed to have made the decision to attend the CIA for their baking program. She says without that knowledge her restaurant now would not be as successful as it is. After graduation, Jamie's father assigned her to one of her father's smaller restaurants named, Coney Island Cafe. During the 7 years at Coney Island Cafe, she took it over from her father and learned quickly that owning a restaurant as oppose to working it was different. Some things were learned the hard way, but she will tell you that it was the best learning experience for her, vowing to learn from her mistakes. Her knowledge and handwork shows, Johnny D's Waffles and Bakery is a breakfast and lunch restaurant in Myrtle Beach that in just 3 short years has become a destination eatery. Although she learned the basics of cooking in her father's restaurants and a degree in baking & pastry, her knowledge of flavors were learned through basic trial and error. Browsing the grocery store aisles and meat department and picking up new and different ingredients and testing recipes and ideas. Although she uses the occasional exotic or high end ingredient, to her, simple is best. Jamie is always looking for new recipes, new ideas, different flavor & texture combinations. She wants to learn as much as possible and put that knowledge into a dish that leave her guests wanting more.

Highlights of Chef Jamie's Career

- Grand Strand Happening Chef of the Year 2015, 2016
- Myrtle Beach Area Chamber of Commerce Volunteer of the Year 2016
- Myrtle Beach Area Hospitality Associations Chef of the Year 2015
- WMBF News and Sun News Best Breakfast in Myrtle Beach 2015, 2016

- Scoutology.com's #1 Best Brunch in South Carolina #2 best Breakfast in South Carolina
- USA Today Top 10 Choice for Best Breakfast
- onlyinyourstate.com voted us number 2 for best brunch in South Carolina
- Breaking Trip Advisor's Top 10 Restaurants in Myrtle Beach
- March of Dimes, Signature Chef's Auctions Winner for her Asian Inspired Pork Cheek, over a carried Pineapple Salad and Ginger Risotto
- Creating an outlet to help raise awareness for Autism, through the restaurant and the community, reaching thousands of people around the country through social media and community events
- Training inexperienced individuals, with a passion for cooking, into rockstar cooks in her kitchen
- Being asked by the Chamber of Commerce to attend their Culinary/Media trip to Canada

Future Plans

- In the process of writing a cookbook, created with the home cook in mind
- Fast Casual Dining Concept, centered around Burgers and Tacos
- Developing and Opening a Test Kitchen Concept for classes, demos, private dinners and menu consulting
- Appearing on the Food Network

More information on the "60 More Days of Summer and Wellness" campaign will be available in the coming months. For details on the Myrtle Beach area, go to www.VisitMyrtleBeach.ca.

About Myrtle Beach, S.C.

Stretching from Little River to Pawleys Island and comprising 12 distinct communities, the Myrtle Beach area is home to 96 kilometers of sandy beaches, an assortment of entertainment and family attractions and world-class golf. Popularly known as the Grand Strand, the Myrtle Beach area presents the quintessential vacation experience peppered with plenty of Southern hospitality.

For additional information on the Myrtle Beach area, visit www.visitmyrtlebeach.ca or call (888) Myrtle-1.