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By JAMES W. WADE III
Staff Reporter

I recently visited a restaurant out on Lakeshore that had me wanting more. Southern Fusion Restaurant is an experience in southern dining extraordinaire. Southern Fusion Restaurant features authentic recipes from "Nana's kitchen."

Born in Macon, Georgia, Chef Ed's family has a rich tradition of preparing delicious food for many years. Chef Ed has mastered the technique of using ordinary products and getting extraordinary results. This is evidenced by the responses of the customers who simply, "can't get enough" of his cuisine.

The location of Southern Fusion has a long history on this corner. For many years, it was a neighborhood drug store where the pharmacist knew everyone by name. This location has a history of meeting people's needs. Southern Fusion is continuing the tradition in a new way of providing an atmosphere of comfort food.

Their customers are vested in the success of the restaurant and they show it by spreading the message of "great eating." Because of the overwhelming response of the community, Southern Fusion will have an Open Mic Night, the first Friday of each month. This is a time for local talent to try their wares in an atmosphere of acceptance. It is exciting to see what the community has to offer.

The restaurant features side dishes of macaroni and cheese, which will knock you to your knees. Mean greens, creamy potato salad, lip smacking yams, and Cajun French fries. They use only fresh produce, poultry, and protein products. Everything is made from scratch no preservatives or artificial additives. Nothing is prepared ahead of the order so everything is served fresh and hot.

You might ask, "why is dining at Southern Fusion so special?"

The answer is Chef Ed puts a very special ingredient in everything he touches, that special ingredient is LOVE. You feel it as soon as you come into this intimate setting. You hear it in the soft music playing in the background. You see it reflected in the art displayed around you. You absolutely know it when you see the incredible presentation of your food and when you taste the food. You are convinced dining here is a completely unique experience and then you tell someone.

Southern Fusion is a Christian establishment making service the number one priority. The community of people coming feel connected to Ed and his wife, Muriel. Customers often linger soaking up the atmosphere while conversing long after the meal is complete.

Southern Fusion has daily specials which include using grill or blacken proteins and vegetables.

Chef Ed has Cajun fried turkey legs, which are not only fun to eat but mouth watering just to see them. The restaurant features Riggins Fusion Rolls, which have become very popular, an overnight sensation. These are egg rolls, with chicken, greens, black beans, corn, and a Chipolte sauce, which has people clamoring for more.

Customers have described them as it as “makes your taste buds say “Wow.”

They have fish, chicken, ribs, with Chef Ed’s homemade bar-b-que sauce – another favorite of many. All of Southern Fusion sauces are made by Chef Ed’s own hands. Due to customer demands for the sauces, they can expect to see them on sale in the restaurant in the near future. In addition to the fine dining, Chef Ed does divine catering for your holiday meals, complete with cranberry dressing, red onion sauces, prime rib. The catering menu is inexhaustible.

Let’s not forget the wings. Party trays with wings and fusion rolls, that’s a real party!