

## Press Release



# Susanna Foo Fresh Inspiration

by [Susanna Foo](#)

with [Hermie Kranzdorf](#)

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"An inspired, highly original collection of seasonal, doable, tantalizingly appetizing recipes that make you want to get into the kitchen and cook." — Danny Meyer, co-owner, Union Square Café

## About the Book

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Artichokes, beets, sun-dried tomatoes, Brussels sprouts, rhubarb, and cranberries are some of the ingredients that once seemed bizarre to Susanna Foo. But as an innovative cook who focuses on freshness, she began to discover how to incorporate these non-Chinese ingredients into her cooking, giving them a new spin and sense of purpose.

This simple philosophy of freshness, coupled with her life's journey — from Inner Mongolia to Taiwan to the Culinary Institute of America to becoming a James Beard Award-winning chef — has given rise to *Susanna Foo Fresh Inspiration: New Approaches to Chinese Cuisine* (Houghton Mifflin, September 2005).

Freshness and simplicity go hand in hand in this stunningly beautiful and eminently usable volume, which has more than 150 recipes, among them: Wok-Shaking Shrimp with Pink Peppercorns, Panko-Crusted Goat Cheese with Tomato and Asparagus Salad, Silken Tofu with Bay Scallop Soup, Watercress Salad with Lime Vinaigrette, Salmon Braised with Soy and Ginger, Roast Chicken with Peppercorn Rub, Shaking Filet Mignon with Sea Scallops, Stir-Fried Eggs and Tomatoes, Brussels Sprouts and Portobello Mushrooms, and Oven-Roasted Pineapple.

The abundance of fresh vegetables and herbs and the increased availability of ethnic ingredients keep expanding and changing Susanna's cooking at home and in her two restaurants. Her extensive travels throughout Indonesia, Thailand, China, Japan, and Europe also add to her culinary intuitiveness and expertise. Susanna's recipes will provide ideas for home cooks and plenty of inspiration for serious cooks and chefs as well.

*Susanna Foo Fresh Inspiration* illustrates how extraordinary produce and regional and ethnic ingredients can be combined to create unique culinary interpretations. The result is not

traditional Chinese cuisine but one that is lighter, fresher, easier.

## About the Author

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**Susanna Foo** was born in Inner Mongolia and raised in Taiwan. She earned an advanced degree in library science in the United States before discovering her true love, cooking. She is a graduate of the Culinary Institute of America and the chef-owner of Susanna Foo Chinese Cuisine in Philadelphia and Suilan by Susanna Foo in Atlantic City. In addition to winning two James Beard Awards, she has received the Robert Mondavi Culinary Award of Excellence.