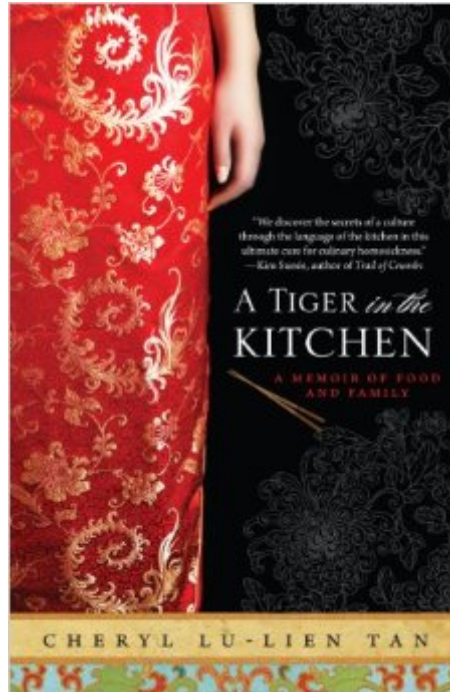


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A Tiger In The Kitchen: A Memoir Of Food And Family



Synopsis

"Starting with charred fried rice and ending with flaky pineapple tarts, Cheryl Lu-Lien Tan takes us along on a personal journey that most can only fantasize about--an exploration of family history and culture through a mastery of home-cooked dishes. Tan's delectable education through the landscape of Singaporean cuisine teaches us that food is the tie that binds."--Jennifer 8. Lee, author of *The Fortune Cookie Chronicles*

After growing up in the most food-obsessed city in the world, Cheryl Lu-Lien Tan left home and family at eighteen for America--proof of the rebelliousness of daughters born in the Year of the Tiger. But as a thirtysomething fashion writer in New York, she felt the Singaporean dishes that defined her childhood beginning to call her back. Was it too late to learn the secrets of her grandmothers' and aunties' kitchens, as well as the tumultuous family history that had kept them hidden before? In her quest to recreate the dishes of her native Singapore by cooking with her family, Tan learned not only cherished recipes but long-buried stories of past generations. *A Tiger in the Kitchen*, which includes ten authentic recipes for Singaporean classics such as pineapple tarts and Teochew braised duck, is the charming, beautifully written story of a Chinese-Singaporean ex-pat who learns to infuse her New York lifestyle with the rich lessons of the Singaporean kitchen, ultimately reconnecting with her family and herself.

Reading Group Guide available online and included in the eBook.

Book Information

Paperback: 304 pages

Publisher: Hachette Books; Original edition (February 8, 2011)

Language: English

ISBN-10: 1401341284

ISBN-13: 978-1401341282

Product Dimensions: 5.2 x 0.8 x 8 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars Â Â See all reviews Â (29 customer reviews)

Best Sellers Rank: #335,958 in Books (See Top 100 in Books) #47 in Â Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #63 in Â Books > Biographies & Memoirs > Ethnic & National > Australian #451 in Â Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays

Customer Reviews

Cheryl Lu-Lein Tan grew up in Singapore with no interest in the family traditional cooking that

surrounded her youth. Cheryl's dreams were bigger than that. At the age of 18 she left home and family for America to become the fashion writer she had always hoped to. Yet in her 30's, Cheryl began to long for that taste of Singapore, the dishes that defined her childhood. Was it too late to learn the secrets that surrounded her youth and now were embedded within the kitchens of her Grandmothers and Aunts? A memoir of not only the beauty of tradition and food but also the strength found in unlocking the stories of the past. In this mouth-watering sensation of a book - I learned about the history of Singapore flavors to the point that I felt as though I could almost smell the scents of fried crab, peppery pork rib broth, and Hainanese Chicken Rice... During one trip back to Singapore when Cheryl has decided to actively pursue learning more about her Singapore heritage in cooking and offers to help make the traditional Pineapple tarts, I had to laugh when she walks into the kitchen to help to find not one or two pineapples for the tart making - but seventy. The plan was to make 3,000 tarts. Written and told by Cheryl Lu-Lien Tan herself, I enjoyed the humorous style of writing and had to laugh because she sounds a little like me - biting off more than she can chew (pun intended) such as traveling back and forth to Singapore to capture the family traditions, and in the midst of it all taking on the Bread Bakers Apprentice Challenge which was an on-line challenge to bake your way through every recipe in this book.... which includes triumphant stories "Bagels that were perfection right out of the oven!", as well as not so triumphant stories.

I spent many happy hours reading this fascinating, funny, heart-warming book. Tiger in the Kitchen is a great choice for anyone interested in Singapore, travel, culture, families or food. Like Amy Chua who wrote Battle Hymn of the Tiger Mother, author Cheryl Lu-Lien Tan was born in the Year of the Tiger which is supposed to make her dynamic and aggressive. It is certainly true in Tan's case. As a child in Singapore she was always ambitious and never interested in girl pursuits like cooking, but her fondest memories of growing up all involve eating. When Tan was eighteen she defied her family's wishes by traveling far from home to study journalism at an American college, but once there she found she missed the foods of Singapore. Their multilayered flavors were hard to duplicate in America. The British had established a busy trading port at Singapore early in the nineteenth century so its food are unique with influences coming from all over, including China, Malaysia, India and Europe. After college Tan stayed in America and in the fall 2008 when the financial crisis in full swing she was working at the Wall Street Journal. Because she covered fashion and retail, her days were spent on devastating stories of closures and bankruptcies. Many of her New York friends were losing their jobs. By early 2009 Tan had migraines so intense her doctor thought she might be having a stroke and she knew she needed a change. With Chinese New

Year approaching, Tan's aunts in Singapore would be baking up a storm so Tan decided to take a break, fly to Singapore, and learn how to make the pineapple tarts she had loved as a child. Cooking with her aunties just whet her appetite for more.

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