



From Soy to Satay: Asian Sauces Going Mainstream

Asia Society's Asian Food Series

Soy sauce has long become "liquid salt" a standard seasoning ingredient in kitchens these days. More chefs are becoming educated about the huge array of Asian flavors that are now so readily available from markets across the country. Many are pushing the envelope, determined to tease the palates with new flavor sensations by playing with more exotic Asian sauces - from curry-flavored laksa to nutty aromatic sesame oil, the versatile satay sauce, spicy chili sauce and even nouc nam (fish sauce).

This is a program devoted to understanding the growing popularity of Asian sauces in America and to explore which ones are commonly found in pantry. We will also explore how Americans are creating new applications for them.

Panelists:

Susanna Foo, Executive Chef, Susanna Foo's, Philadelphia

Raghavan Iyer, Author 660 Curries

John Nihoff, Professor, The Culinary Institute of America, Hyde Park, NY

Moderator: **James Oseland**, Editor in Chief, Saveur Magazine

Monday June 2, 2008

Registration: 6:00—6:30pm

Discussion: 6:30—8:00pm

Reception: 8:00—9:00pm

Asia Society and Museum: 725 Park Avenue at 70th Street, New York City

Co-presented by:



SAVEUR

Savor a World of  Authentic Cuisine

ASIA Society



REGISTRATION

(212)-517-ASIA

(M-F 10am-5pm)

Online tickets

<https://tickets.asiasociety.org>

\$15 Students
\$15 Members
\$30 Nonmembers

No cancellations, exchanges
or refunds

For more information, please
visit our website at:
www.asiasociety.org

For program and
sponsorship information,
please contact:

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