



CORINNE TRANG *Biography*

Dubbed the “Julia Child of Asian Cuisine” by *The Washington Post*, Corinne Trang is a New York-based award-winning author who has written for such distinguished publications as *Food & Wine*, *Health*, *Cooking Light*, and *Saveur*, where she held the positions of test kitchen director and producing editor from 1996 to 1998.

Recognized as a leading authority on Asian food culture and history, her first cookbook, *Authentic Vietnamese Cooking: Food from a Family Table* (Simon & Schuster, 1999) won Best Asian Cuisine Book in the World and Best Book on Asian Cuisine in English at The 2000 Gourmand World Cookbook Awards. It was also awarded Best of the Best of 1999 by *Food & Wine* magazine. Her second book, *Essentials of Asian Cuisine: Fundamentals and Favorite Recipes* (Simon & Schuster, Feb. 2003), which covers Chinese cuisine and its influence on the cuisines of Cambodia, Indonesia, Japan, Korea, Philippines, Thailand, and Vietnam, received much praise including starred reviews from *Publishers Weekly* and *Cook’s Illustrated*. Since then she's published *The Asian Grill: Great Recipes, Bold Flavors* (Chronicle Books, 2006), *A Food Lover's Companion: Vietnamese* (Mark & Spencer, 2007), and most recently *Noodles Every Day: Delicious Asian Recipes from Ramen to Rice Sticks* (Chronicle Books, 2009), nominated for the 2010 Gourmand World Cookbook Awards. In addition to authoring her own books, Trang has contributed to many others including *Curry Cuisine* (Dorling Kindersley, 2007), *Saveur Cooks Authentic American* (Chronicle Books, 1998), *Saveur Cooks Authentic French* (Chronicle Books, 1999), and *The Encyclopedia of Food & Culture* (Scribners & Sons, 2003).

Born in France’s Loire Valley of a French mother and a Cambodian-Chinese father, Trang was raised in Phnom Penh, Paris, and New York. She has traveled extensively and studied culture and cuisine throughout the United States, Europe, and Asia. Bolstered by her multi-ethnic background, her deepest commitment is to exploring the relationship between culture and food. Currently, Trang is working on a barbecue project incorporating her research—now spanning well over a decade—on various regional styles of the American South, Asia, and other parts of the world. A KCBS Certified Barbecue Judge, she most recently judged the prestigious Jack Daniel’s World Championship Invitational Barbecue.

A frequent radio and television guest, she has appeared on numerous shows including NBC’s “Today Show,” KSRO’s “Good Food Hour,” KCRW-NPR’s “Good Food,” Bloomberg’s “Executive Dining,” WOR “Food Talk with Arthur Schwartz,” WHYY’s “A Chef’s Table with Jim Coleman,” NBC’s “B. Smith with Style,” Lifetime’s “New Attitudes,” KRON’s “Bay Café,” News 12 Long Island’s “Morning Show” and “Weekend Show,” Fox 5 News, Discovery Channel’s “Home Matters,” CBS’s “Martha Stewart Living,” CBS’s “The Early Morning Show: Chef of A Shoestring,” and TV Food

Network's "Cooking Live" and "Sara's Secrets" with Sara Moulton, PBS's "Simply Ming" with Ming Tsai, and Business Talk Radio's "America's Dining & Travel Guide" as Chief East Coast Correspondent.

Trang has lectured, been a guest chef, and critic at the Casa Malaparte Foundation in Florence and Capri, Italy; Massachusetts Museum of Contemporary Art in North Adams, MA; California College of Arts & Crafts in San Francisco, CA; University of the Arts in Philadelphia, PA; Rhode Island School of Design in Providence, RI; University of Applied Sciences in Cologne, Germany; New York University in New York, NY; University of Texas at Austin, and the Center for Health and The Global Environment at Harvard Medical School. She currently teaches food writing at New York University and culinary workshops at Syracuse University.

In addition to her writing and teaching, Trang is a food and beverage consultant, brand and commodities consultant and spokesperson. She has styled, photographed, and produced food and travel stories for lifestyle publications and books.

AWARDS/NOMINATIONS

- 2000 Gourmand World Cookbook Awards

Best Book on Asian Cuisine in the World | 2000

Best Asian Cuisine Book in English | 2000

- *Food & Wine Magazine's* Cookbook Awards | Best of the Best Award | 1999

- *Publishers Weekly* Best Book List | 2003

- 2010 Gourmand World Cookbook Awards

Nominated for *Best Book on Asian Cuisine in the World* | 2010

Nominated for *Best Asian Cuisine Book in English* | 2010

PUBLICATION AND MEDIA CREDITS

BOOKS (AUTHOR)

Noodles Every Day: Delicious Asian Recipes from Ramen to Rice Sticks | Chronicle Books | 2009

A Food Lover's Collection: Vietnamese | Marks & Spencer | 2007

The Asian Grill: Great Recipes, Bold Flavors | Chronicle Books | 2006

Curry Cuisine | Dorling Kindersley | 2006 (co-author)

Essentials of Asian Cuisine: Fundamentals and Favorite Recipes | Simon & Schuster | 2003

Authentic Vietnamese Cooking: Food from a Family Table | Simon & Schuster | 1999

SELECTED BOOKS (CONTRIBUTOR)

The New American Chef | John Wiley & Sons | 2003
The Encyclopedia of Food and Culture | Charles Scribner's Sons | 2002
Vegetables from Amaranth to Zucchini | William Morrow | 2001
Food & Wine 2001 Cookbook | American Express | 2001
Food & Wine 2000 Cookbook | American Express | 2000
The Best American Recipes Cookbook | American Express | 2000
Saveur Cooks Authentic French | Chronicle | 1999
Saveur Cooks Authentic American | Chronicle | 1998

PUBLISHED ARTICLES

<i>All You</i>	<i>Food & Wine</i>
<i>Bon Appetit</i>	<i>Health</i>
<i>Bottom Line Personal</i>	<i>Moneysworth</i>
<i>Budget Living</i>	<i>Organic Style</i>
<i>CITY</i>	<i>Relish</i>
<i>Cooking.com</i>	<i>Saveur</i>
<i>Cooking Club</i>	Tribune Media Services - syndicated
<i>Cooking Light</i>	<i>Upstate House</i>
<i>EatingWell</i>	<i>Wink</i>

SELECTED MEDIA APPEARANCES

Today Show (New York, NY) | NBC
Dinner Specials with May Pang and Cynthia Neilson (New York, NY) | Blogtalkradio.com
Home and Lifestyle Radio Neilson (San Antonio, TX) | TALK 106.7 FM
Good Food Hour (Los Angeles, CA) | *KCRW-AM - NPR*
A Chef's Table (Philadelphia, PA) | *WHYY-FM*
Peter Greenberg Worldwide
View From the Bay with Spencer Christian (San Francisco, CA) | *ABC*
Fox 5 News Atlanta
America's Dining & Travel Guide (Boulder, CO) | *Business Talk Radio*
The Saturday Early Morning Show (New York, NY) | *CBS*
Sara Moulton (New York, NY) | *PBS*
Simply Ming with Ming Tsai (Boston, MA) | *PBS*
Morning Living with Dean Olsher (New York, NY) | *Martha Stewart Sirius Radio*
Live Today with Kerry Nolan (New York, NY) | *Martha Stewart Sirius Radio*

Lucinda Scala Quinn (New York, NY) | *Martha Stewart Sirius Radio*
KYW-TV (Philadelphia, PA) | *CBS 3*
The Splendid Table (MN) | *NPR*
Your Morning (Philadelphia, PA) | *CN8*
Food Talk with Arthur Schwartz (New York, NY) | *WOR 710 AM Radio*
The Good Life (Boulder, CO) | *Business Talk Radio*
Sara's Secrets (New York, NY) | *TV Food Network*
Home Matters (Philadelphia, PA) | *Discovery Channel*
Cooking Live (New York, NY) | *TV Food Network*
Martha Stewart Living (New York, NY) | *CBS* | 2000
Executive Dining with Peter Elliot (New York, NY) | *Bloomberg Radio*
Bay Cafe (San Francisco, CA) | *KRON-TV*
Morning Show (New York, NY) | *News 12 Long Island*
B. Smith with Style (New York, NY) | *NBC-TV*
Feng Shui Revealed (New York, NY) | *Lifetime Television*

BROADCAST JOURNALISM/JOURNALISM

Business Talk Radio

Chief East Coast Correspondent – America's Dining and Travel Guide with Pierre Wolfe

TV Food Network - Host

Cooking Short Video Series

Melting Pot Pilot

Saveur Pilot

Chow.com - Host

Cooking Tips Video Series

The Joy of Cooking - Host

Cooking Short Video Series

SAVEUR Magazine and Cookbooks (New York, NY)

Director, Test Kitchen

Producing Editor

PHOTOGRAPHY/STYLING/ART DIRECTING

Bottom Line Personal

CITY

CBS

Clarkson Potter

Cooking.com

Gale

Chronicle Books

Food & Wine

Harper Collins

Heart Insight

Morrow Cookbooks

NBC

Organic Style

Rodale Press

Scribners and Sons

Simon & Schuster

Wine Enthusiast

ACADEMIC: TEACHING, LECTURES

Sustainable Los Angeles

American Association of Teachers of French (Keynote speaker)

Barnes & Noble Lincoln Triangle

California College of Arts & Crafts

Drexel University

Harvard University

Institute of Culinary Education

Mass MoCa

MenuDirections 2008

New York University

RJ Julia Books

Rhode Island School of Design

Simon & Schuster Publishers

Syracuse University

The Book and The Cook Festival and Fair

University of Applied Sciences, Cologne Germany

University of Massachusetts at Amherst

University of Texas at Austin

CONSULTING: SPOKESPERSON / BRAND & COMMODITIES / FOOD & BEVERAGE

Bacchus Bistrot Bar à Vins

Casa Malaparte Foundation

Ceci-cela

Donovan and Greene

Hearst Insight Magazine

ICF Unika Vaev Nienkamper

K2 Global Communications

KA-ME (Panos Brands)

Kingsford Charcoal

La Choy (Con Agra)
Mediabistro.com
Meigher Communications
Montes Winery
National Chicken Council and US Poultry and Egg Board
National Pork Board
Shaw Productions
The Sylvia Center (501c3)
TV Food Network

GUEST CHEF/JUDGE/CRITIC

Jack Daniel's World Championship Invitational Barbecue (Lynchburg, TN)
Central Market (San Antonio, Dallas, Austin, TX)
CinCin (Chestnut Hill, PA)
Yangming (Bryn Mawr, PA)
Williams-Sonoma (Columbus Circle, NY)
Williams-Sonoma (King of Prussia, PA)
Le Colonial Restaurant (Philadelphia, PA)
Veruka Restaurant (New York, NY)
KitchenAid Wine & Food Festival (Vermont)
Casa Malaparte Foundation (Florence, Capri, Italy)
Le Basilic (Paris, France)
DC Comics (New York, NY)
Viva Variety Honey Recipe Contest
Cervena Plates Cuisine Competition
Rhode Island School of Design (Providence, RI)
University of Applied Sciences (Cologne, Germany)
University of the Arts (Philadelphia, PA)
California College of Arts & Crafts (San Francisco, CA)
Whole Foods Market (nationwide)
Sur La Table (San Francisco, CA)



SELECTED PRESS QUOTES

“The Asian Julia Child... Poised to join their [The Fannie Farmer Cookbook by Marion Cunningham...and Mastering the Art of French Cooking by Julia Child] ranks, the newly released Essentials of Asian Cuisine: Fundamentals and Favorite Recipes by Corinne Trang has already created buzz. Encyclopedic in range and content... The volume’s appendix includes both educational and practical information. A tour of food rituals...rounds out the book’s scholarly base.” ~ *Chronogram*

“Trang’s food can be chili hot, lettuce mild, caramel sweet, lime sour, crusty crisp, starchy mushy; an a cappella aria of a primary ingredient of a funky, mysterious pastiche. It may be several of these things at once. It is never timid.” ~ *The New York Times*, “Book Review” section

“Trang shows an instructional bent in explaining ingredients, techniques, and how the cuisines evolved.” ~ *The Atlanta Journal and Constitution*

“Trang has done an impressive job of conveying the heart and soul of sometimes vastly different Asian foods.” ~ *Winston-Salem Journal*

“This wonderful book traces the journey of curries from India throughout Southeast Asia and beyond...tight-focused photography adds its own mouthwatering appeal.” ~ *The Seattle Times*

"This is an inspiring collection of adventurous recipes that highlight Trang's ingenious method of marrying eastern and western flavors." ~ Martin Yan, best selling author, and TV host of Yan Can Cook

“This book [Essentials of Asian Cuisine] is a masterpiece”~ Lynne Rosetto Kasper (The Splendid Table, NPR)

"Corinne Trang's cookbooks are a joy for the senses, and have helped to bring Asian cuisine into countless kitchens and dining rooms across America—including ours. We can't wait to light up the grill, open a bottle of wine, and start to [her] cook mouth-watering recipes...from this enticing book!" ~ Andrew Dornenburg and Karen Page, James Beard Award-winning authors of *The New American Chef*

“This...tome [Essentials of Asian Cuisine] sets out to establish, and ultimately succeeds in laying, the foundations for authentic Asian cooking. ...Trang has created a book that is accessible to Western audiences of varying levels of cooking experience....Yum.” ~ *The Harvard Book Review*