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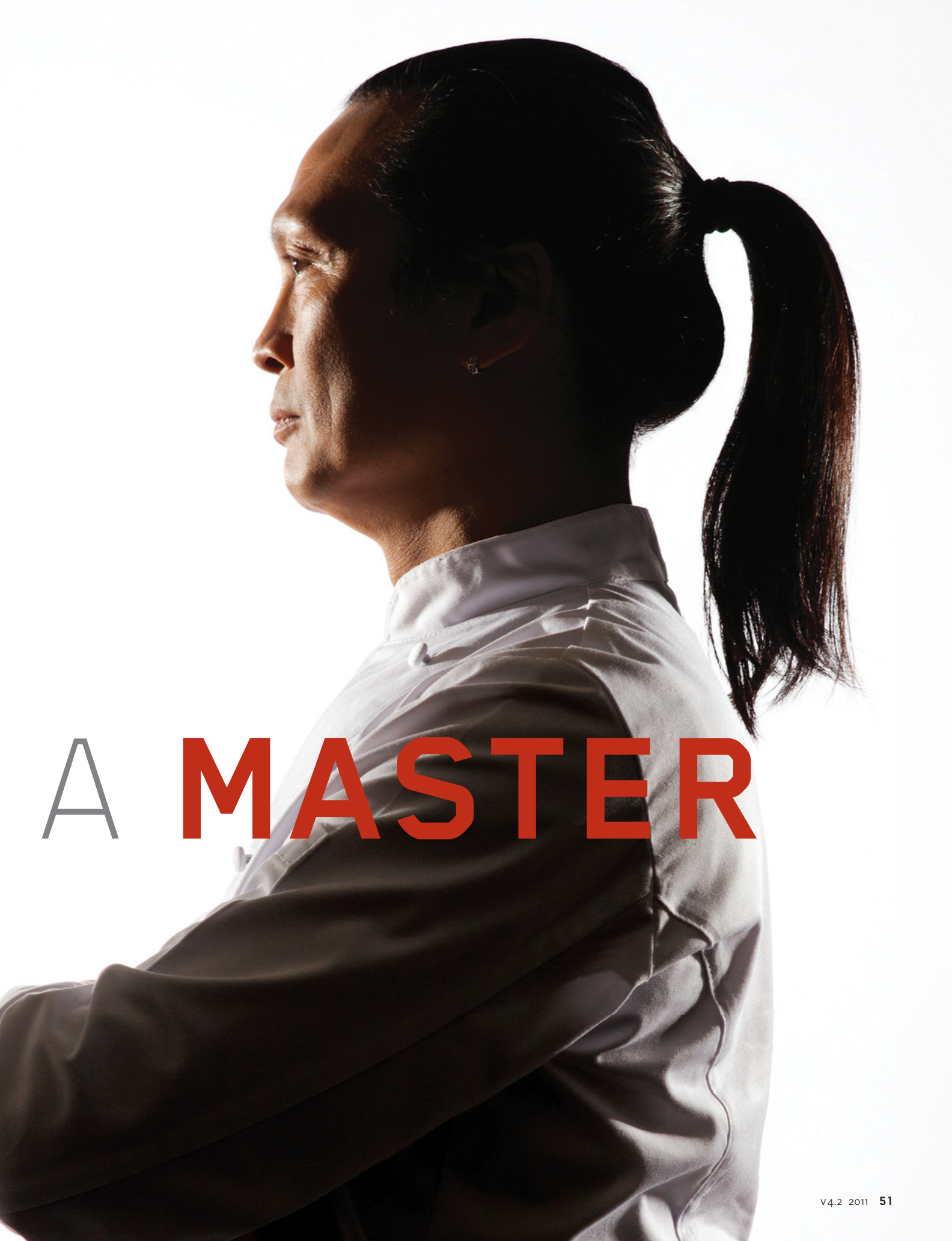
In the age of the larger-than-life celebrity chef, Susur Lee has maintained a master's focus on his craft. During his week as the Hokanson Chef in Residence, the father of Asian fusion imparted his worldly brand of kitchen wisdom with the style and commitment of an artist indifferent to the trappings of fame.

# PROFILE OF

“I’M STILL LEARNING,” Susur Lee declares at the start of his two-hour talk and cooking demonstration to 50 eager Culinary Arts students hanging on his every word as he assembles Singaporean slaw salad with salted apricot dressing. Lee is a tall, lean 52-year-old who looks 32 thanks to good genetics, yoga, seriously stylish jeans and running shoes, and his iconic black ponytail.

Lee, who is known around the world merely by first name – Susur, meaning “fine sand” in Chinese – has come to Edmonton for five intensely packed days in March as NAIT’s Hokanson Chef in Residence. He’s arguably Canada’s best-known chef with five restaurants to his name, and legions of fans thanks to a recent turn on *Top Chef Masters*, where he competed against 21 other famous chefs only to lose the final competition to Marcus Samuelsson by a fraction of a point.

But in the NAIT kitchens, there’s no sign of the ego that usually accompanies a chef of his stature. Instead, he seems more concerned with encouraging students to squeeze every last bit of information out of him while they have his undivided attention.



# A MASTER