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## *Kathy* FANG

Don't let her petite appearance fool you —Kathy Fang has a hearty appetite. The San Francisco-based chef, restaurateur, and blogger presides over Fang, an upscale Chinese restaurant and lounge she opened with her father in 2009. And when it comes to making her dreams a reality, she's just getting started. "I plan to have my own restaurant within the next few years," she says. "I'm also working on a cookbook featuring recipes I grew up eating as a child. I'm hoping all of this will build momentum to eventually create a whole lifestyle brand."

Fang spent much of her childhood in the kitchen of her parents' traditional Chinese restaurant, House of Nanking, where she nurtured a love of cooking and gained an understanding of how to run a successful restaurant. After studying business at USC and a brief stint in the corporate world, Fang decided to put all her energy into her passion for food. She enrolled in Le Cordon Bleu culinary school and then moved back to San Francisco to partner with her father, Peter. The restaurant has been such a hit that it recently expanded from two floors to three in the SOMA neighborhood.

Soon after the restaurant opened, Fang started her blog, MyFangalicious.com, to share recipes she enjoys preparing in her (limited) free time. "I love cooking and creating," Fang enthuses. "I don't feel tired from any of this. If anything, it all drives me to do more."