

# LOCAL VENDOR SPOTLIGHT



Introducing Mamahuhu: A fresh take on Chinese American classics, now at United Markets!

What happens when three friends, one happens to be a James Beard Award winning, Michelin-starred chef, are bonded by a love for the Chinese American cuisine of their childhood? You get Mamahuhu—a celebration of bold flavors, quality ingredients, and the joy of sharing meals together.

Chef Brandon Jew, renowned for his work at San Francisco's Mister Jiu's, partnered with Ben and Anmao, pioneers of Shanghai's first

organic grocer. Together, they reimagined beloved classics like potstickers, crafting dishes that honor tradition with a modern twist.

At Mamahuhu, the focus is on "the good stuff"—thoughtfully sourced, mostly organic ingredients that prioritize flavor and quality. They honor the legacy of Chinese American cuisine with a fresh, innovative perspective, creating food that bridges generations and brings people together, family-style.

Whether you grew up making handmade dumplings with your family or splitting steaming platters of takeout from your local Chinese American restaurant, Mamahuhu potstickers were made to bring a spirit of community and creativity to your table at home. And they're just getting started...now, you can savor the deliciousness of Mamahuhu at United Markets!



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