

The Singapore Supremacy - Chinese Privilege



The Singapore Supremacy is a movement not to solve the problem of Chinese privilege in Singapore, but to show people that having a privilege does not make you a bad person, but denying it does.




Using the creation of a traditional Chinese recipe – Bak Kut Teh, a Chinese pork rib dish, we aim to spark conversations on Chinese privilege in Singapore.

TSS THE SINGAPORE SUPREMACY
Bak Kut Teh

Let us introduce, **The Singapore Supremacy Bak Kut Teh**. It is a Chinese pork broth soup, which a few other races can't eat anyway. We source only the finest quality ingredients, consisting of herbs and spices found from this region.

This is a dish that usually only Chinese eat. This is the kind of dish that you can eat with friends and just be yourself, a common Chinese comfort food.



Improve your eyesight with wolfberries. This is useful for hiring the right type of people for a job in your cush-y office.

Wolfberries
1 tablespoon

Codnopsis Root
4 - 5 pieces


Don't be lazy. Boost your vitality and relieve your fatigue with Codnopsis, unleash your inner hardworking Chinese-ness.

Chinese Licorice
2 pieces

Chinese Licorice root is used to soothe conversational assumption problems. Its anti-inflammatory properties derived from glycyrrhizic acid, reduces the heat inflamed from *irrationally incensed backlash*. It helps to prevent over sensitivity which everyone else has.

Finely ground, the paler the better. We don't want any of that dark nonsense.

White Peppercorn
finely ground



Cassia bark can prevent nausea and vomiting, diarrhea and loss of appetite, in case your neighbour cooks curry.

Cassia Bark
2 sticks

Garlic
1 bulb

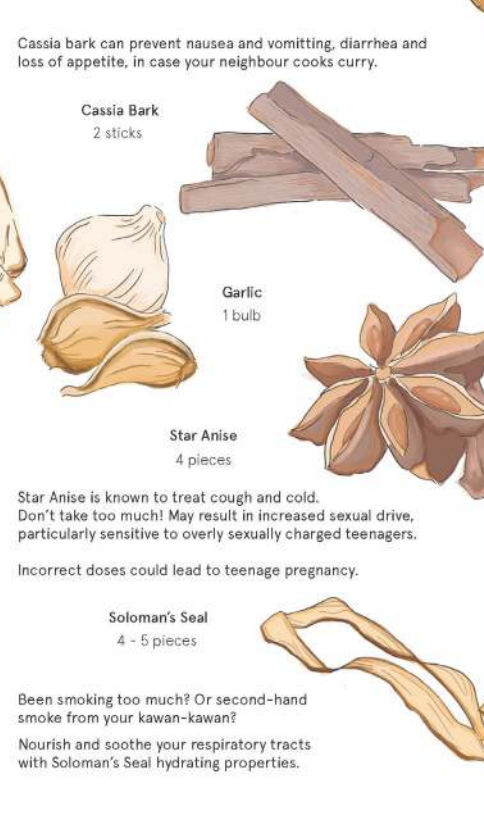
Star Anise
4 pieces

Star Anise is known to treat cough and cold. Don't take too much! May result in increased sexual drive, particularly sensitive to overly sexually charged teenagers.

Incorrect doses could lead to teenage pregnancy.

Soloman's Seal
4 - 5 pieces

Been smoking too much? Or second-hand smoke from your kawan-kawan? Nourish and soothe your respiratory tracts with Soloman's Seal hydrating properties.



Astragalus Root
4 slices

After eating all the ayam penyet, roti prata or murtabak, Astragalus root helps fight against heart disease and diabetes.

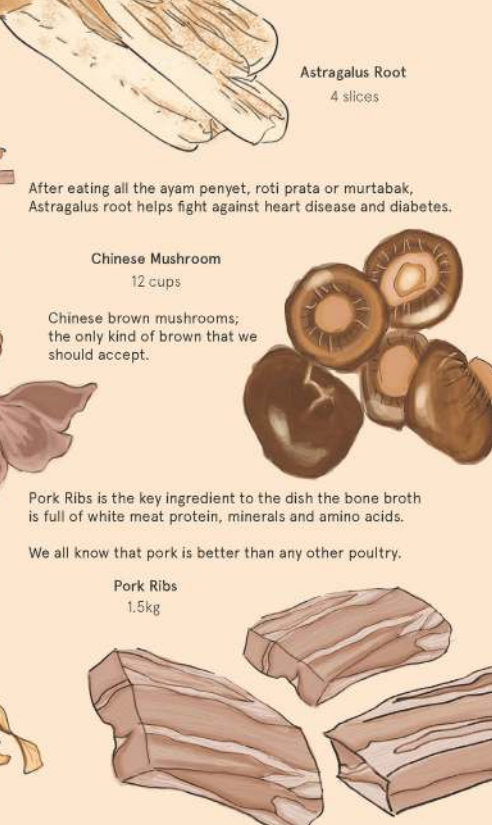
Chinese Mushroom
12 cups

Chinese brown mushrooms; the only kind of brown that we should accept.

Pork Ribs
1.5kg

Pork Ribs is the key ingredient to the dish the bone broth is full of white meat protein, minerals and amino acids.

We all know that pork is better than any other poultry.



The Method

Once you have prepared all your ingredients, it's time to start cooking!



Step 1

Blanch the pork ribs for 4-5 minutes in boiling water, till the meat is *pale in colour*

You don't want to trust meat that is dark

Dark could mean that the meat is either dirty, or lazily cooked

Paler meat is much more trustworthy



Step 2

Us Chinese are the best at cooking pork.

a lot of the rest don't eat pork, they won't know what they're doing if you give them this recipe

so if someone tells you this is not the way to do it, filter out the impurities



Step 3

It should not taste like rendang or curry, Bak Kut Teh should have a very Chinese-y taste
You may want to exclude Indian or Malay type spices



Step 4

Reduce heat to low, bring it to *simmer* for 1 hour

After all, time is on your side

Too many cooks in the kitchen will spoil the broth



Step 5

Improve taste by adding salt to your liking

Remember to not put too much, you don't want to cause kidney problems, which could eventually lead to diabetes

Keep it as Chinese as you can, because that's healthier
Note: it's not devil's curry



Step 6

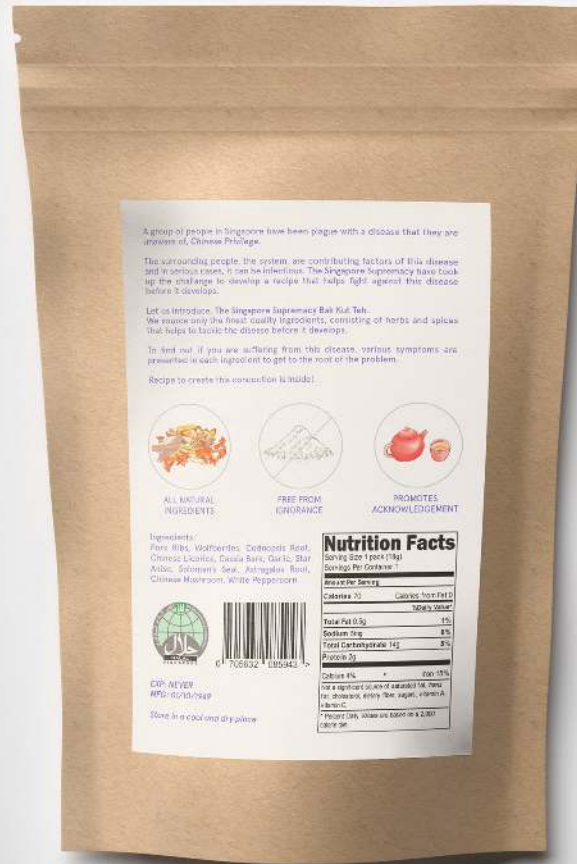
Serve with a bowl full of rice, the rice should be pale, white even.
Brown rice of any kind, does not go well with this dish.

This dish is usually coupled with tea, which is said to help cleanse your palate from all those curries and rendangs which are too hearty anyway



The approach is satire infused in the copywriting of the recipe that scorns the privileged and brings them to a state of realisation.

Product Mockup



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