

DANSPLACE PROJECT
REBEL ANGELS
COOKBOOK



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on the occasion of

Danspace Project Rebel Angels Gala 2021

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**Danspace
Project**

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LAND ACKNOWLEDGEMENT

Danspace Project pays respect to Lenape peoples. We acknowledge that this work is situated on the Lenape island of Manhahtaan (Mannahatta) in Lenapehoking, the Lenape homeland. We pay respect to Lenape land, water, and ancestors past, present and future.

SITE ACKNOWLEDGEMENT

“Before we begin, let’s take a moment to acknowledge that the construction of this building, Saint Mark’s Church-in-the-Bowery, was completed in 1799. That same year, New York State enacted the Gradual Emancipation Act, so it is reasonable to assume that this building where we are when we stand, sit, dance, and some still worship, was built by en-slaved individuals on what was the homeland of the Lenape people.”
—Ishmael Houston-Jones

(Read more at danspaceproject.org/about)

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Historically, Danspace Project's Gala has been a celebration of our unique place as an art home to over four decades of passionate art and dance lovers. The Gala has been a magical space to gather and pay homage to extraordinary people who've given much to our New York, national, and international cultural community.

We do miss the West garden cocktails outside St. Mark's Church-in-the-Bowery. We miss catching up over food and wine. We miss experiencing miraculous performances on our tiny Gala stage! After more than one year of isolation, we hope these recipes will provide the Danspace community with a way of staying connected; our pandemic version of breaking bread. We invited all of our past Gala Honorees to contribute to Danspace Project's first cookbook. There was an outpouring of responses with 27 of our 37 honorees from 1995 through 2021.

Two pandemic observations:

- This collection includes many "comfort" foods: family recipes, potatoes, grits, rice, beans, tuna fish, chicken, pie, chocolate cake, and a couple of cocktails! Perhaps a reflection of our larger lockdown cravings, needs, and desires?*
- And, there's no way in hell that we would have gotten such a great response from this illustrious and very busy group in #BeforeTimes!*

Thank you to our "Rebel Angels" for their generous home kitchen contributions.

With gratitude and love from all of us at Danspace!

*Warmly,
Judy*

April 12, 2021

Marina Abramović (2011 Honoree)

Spirit Cooking

INSTRUCTIONS:

Take 13 leaves of uncut green cabbage with

13,000 grams of jealousy

Steam for a long time in a deep iron pot

Until all water evaporates

Eat just before attack

Charles Atlas (2013 Honoree)

Dear Judy,

It's so embarrassing, but I stopped cooking about 30 years ago. I do coffee and toast in the morning, the rest is microwave or oven to warm up prepared food or delivery from restaurants. I have been known to boil water. It's hardly inspirational. You can perhaps list me under artists who don't cook?

Hope you and yours are staying safe.

*All my best,
Charlie*



Charles Atlas. Photo courtesy of the artist.

Mikhail Baryshnikov (1999 Honoree)

Russian Cutlets American Style with Georgian Tkemali Sauce

Legend has it that in the early 1800's, a rest stop between Moscow and St. Petersburg offered a juicy meat patty delicious enough to merit mention by Alexander Pushkin in a letter posted to a friend during his travels, "Dine at Pozharsky in Torzhok, try fried cutlets and set out with a light mood." Tsar Nicholas I of Russia was a fan of said cutlet and later, a chicken variation showed up in the Soviet Book of Healthy and Tasty Food. My mother may have had that book because I remember loving these cutlets, or kotleti as they are called in Russia and Eastern Europe. This is our family's version.

COMBINE IN A LARGE BOWL:

- ½ large onion, grated
- 2 cloves garlic, grated on a microplane (more if you're a garlic fiend)
- 1 lb ground organic turkey
- 1 ½ C torn up stale, good quality bread soaked in ¼ C milk and mushed up a bit
- A pinch of red pepper flakes, or a dollop of your favorite spicy condiment, or 1 Tbsp Bombay Chutney Company Plum Chutney (This plum chutney is worth having in your pantry. Order from bombaychutneyco.com)
- Kosher salt & pepper

Using your hands, mix all ingredients well and shape into oblong patties. You should have about seven 4" x 2.5" patties, or ten to twelve smaller ones.

In a large cast iron skillet heat 1 Tbsp high heat oil (rice bran, canola, grape seed) and fry patties over medium heat until browned on both sides (about four minutes each side). Do this in two batches so patties aren't crowded. First batch can rest in a 200° oven while you fry the second batch. You want the patties to be just cooked through and a little soft to the touch.

Serve with just about anything; creamy mashed potatoes, egg noodles with butter and chopped parsley, a pile of salad, green beans, cut up tomatoes...but the perfect condiment for kotleti is a tart Georgian plum sauce called Tkemali. Typically made with unripe cherry plums, it can be approximated with barely ripe Italian prune plums. Make a potful when the plums are in season and freeze a few containers.

TKEMALI:

Russia to the north, Turkey and Armenia to the south, Azerbaijan to the east and the Black Sea to the west; Georgia is food heaven. This sauce pulls diverse cultural influences into a tart and spicy condiment that compliments any fatty grilled meat or fish.

2 lbs semi ripe red, yellow or green cherry plums, or barely ripe Italian prune plums, halved and pitted. A little sour is a good thing here.

- juice of 1 lemon, or more to taste
- 2 tsp red wine vinegar
- 2 cloves garlic grated on a microplane
- ¼ tsp red pepper flakes, or more if you like things spicy
- ½ tsp ground cumin
- 1 tsp Kosher salt
- fresh ground pepper
- ½ C chopped coriander
- ½ C chopped dill

Put pitted and halved plums in a large saucepan with 1 ½ C water. Add lemon juice, vinegar, garlic, red pepper flakes, cumin, coriander, dill, salt and pepper and bring to a boil. Reduce heat and simmer covered for about five minutes until plums are very soft. Puree with a handheld blender or in a food processor. It should be tart and relatively thin. Add more lemon if it's too thick or too sweet. Cool and serve. Tkemali keeps in the refrigerator for about a week, but freezes well. Add more lemon and fresh herbs if sauce has been frozen and thawed.

Trisha Brown (2003 Honoree)

FROM BARBARA DUFTY:

In a quick survey of folks, people remember Burt Barr doing the cooking. But, there is a portion of Skymap (1969) that includes a grocery list:

SOS, garbage liners, paper towels, dishwash soap, Borax, suntan lotion, cigarettes, beans tomatoes brownrice mushrooms greens fruit milk bread juice cheese and frozen vegetables.

FROM DIANE MADDEN:

Trisha talked about having made Baked Alaska! She said it was easy but sadly I never had any that she made. There were also stories about fresh salmon that was shipped to her from the Pacific Northwest. Bob was a part of the salmon story - either as the shipper or eater - don't remember which.



Photograph © 1985 Johan Elbers, courtesy of Trisha Brown Archives and Jerome Robbins Dance Division, The New York Public Library

Michelle Coffey (2018 Honoree)

Sazarac: a great New Orleanian cocktail traced back to the early 1900's

INGREDIENTS:

- 2 ounces rye whiskey
- Herbsaint (a substitute for Absinthe) to coat the glass
- Dash of Angostura bitters
- 4 dashes of Peychaud's bitters
- 1 sugar cube
- Lemon peel, for garnish

INSTRUCTIONS:

Coat the inside of a rocks glass with Herbsaint or Absinthe. In a mixing glass, drop in the sugar cube, add the bitters and a splash of rye whiskey to help the sugar dissolve, then muddle. Add the remaining whisky and stir with ice. Strain into the prepared rocks glass. Garnish with a twist of lemon peel. It is served straight up, without ice.

MCHERMEL TAJIN (CHICKEN WITH LEMON AND OLIVES) (serves 4-6)

- ✓ 2 chickens, cut in quarters, giblets included
 - ✓ 2 medium onions, chopped
 - ✓ 1 clove garlic, put through a garlic press
 - ✓ 1 teaspoon ground ginger
 - pinch saffron
 - salt
 - 1/3 cup peanut oil
 - 2 cups water
-
- 2 salted lemons cut in quarters (recipe for lemons preserved
in brine water to be given)
 - 15 pitted small green olives
 - 1 tablespoon finely chopped fresh parsley
 - 1 tablespoon finely chopped fresh coriander
 - 1/2 teaspoon ground cumin
 - 2 teaspoons paprika
 - juice of 1 lemon

In a large earthenware or heavy iron casserole combine all ingredients from the first list, cover and place over a low flame. Simmer, turning the chicken occasionally, and add a little water if necessary. When the chicken is nearly cooked add the salted lemons, olives, parsley, coriander, cumin and paprika. Cover and simmer again until the chicken is completely tender and begins to fall off the bones. Add the lemon juice and, if necessary, remove the chicken and reduce the sauce until it is thick. To serve, remove the chicken to a serving platter, pour the sauce over it and garnish with the lemon quarters and olives.

Douglas Crimp (2017 Honoree)

Mchermel Tajin (Chicken with Lemon and Olives)

FROM YOSHIAKI MOCHIZUKI:

I attached Mchermel Tajin recipe by Douglas.

He tried to publish Moroccan cook book with his Moroccan boyfriend in the late 80's. It was almost published but it didn't in the end. Gregg Bordowitz may know the story in detail.

Attached is the copy from manuscript which is now in his archive in NYU library.

He was very good cook, and wrote me many American food recipes. But I think this tajin recipe is very good to share. He cooked this many times for me.

Serves 4-6

INGREDIENTS:

- 2 chickens, cut in quarters, giblets included
- 2 medium onions, chopped
- 1 clove garlic, put through a garlic press
- 1 teaspoon ground ginger
- pinch saffron
- salt
- 1/3 cup peanut oil
- 2 cups water

-
- 2 salted lemons cut in quarters (recipe for lemons preserved in brine water to be given)
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Merce Cunningham (1996 Honoree)

Adapted, by John Cage, from a macrobiotic cookbook, and graciously shared by Laura Kuhn, Director and co-Founder of the John Cage Trust

John Cage Cookies

INGREDIENTS:

- 1 cup whole wheat flour (can be whole wheat pastry flour)
- 1 cup ground almonds
- 1 cup ground oats
- (grind both the almonds and the oats in a food processor if you have one)
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 cup maple syrup
- 1/2 cup almond oil
- 1 teaspoon vanilla
- 1/2 cup pure fruit jam or jelly

INSTRUCTIONS:

Preheat the oven to 375 degrees Fahrenheit.

Mix together the dry ingredients, then mix together the wet ingredients. Fold all together. Roll into small balls and place on a cookie sheet. Make a well in the center of each with your thumb, then add a small dollop of pure fruit jam. Bake for 12-14 minutes, or until golden brown, turning the cookie sheet back to front halfway through to ensure even cooking.

Concord Grape Jam

(from Silas Riener for John Cage Cookies)

hi peggy - this is probably not what you wanted! let me know if you need a real, straightforward thing. next time there's an in-person gala i can donate some JAMxoSILAS

CONCORD GRAPE JAM:

the concord grape has like a 2 week season, usually in early october. very cold hardy, very dark and sweet. Concord grapes developed in Concord Massachusetts, where Rashaun started studying dance with Richard Colton and Amy Spencer, at Concord Academy. i make exactly one Grape Pie a year, for Rashaun's birthday. See Tere O'Connor for recipe for Concord Grape Pie. you can use the jam for this too.

Our house has a concord grape vine, growing all over the garage. They grow wild all over the Catskills, but i think the previous owners cultivated these, the vine has that feeling of care, followed by neglect, followed by care again now.

usually i prune the vine in february when i remember. it's sort of haphazard, but i think it likes to be pruned. i cut back all the new growth from last year to the woody gnarly parts.

then you wait, like 4 months? once the grapes set fruit and they're getting big, you can cut away all the leaves that shade out the fruit. this feels mean to the plant, like it's trying to make nice little shadey spots for its nice fruits, and you are

just trying to exploit it and give them that good sun that makes them sweet. get over it, plant!

concord grapes don't get more ripe once picked, so you're in a slow-motion war with the robins, waiting for the fruit to be ripe on the vine, but not so ripe they will be for the birds, so to speak. choose your moment wisely.

i pick all the grapes at once wearing a straw hat and serving my best martha stewart, like, it's *easy*. put them in twee little woven baskets or eventually in a five-gallon bucket.

wash the grapes, obviously.

ok now it gets weird and gross kind of, you have to sqwuoosh out the guts of each grape individually. Concord grapes are a "slip-skin variety," which means the skins and a lil' goo just sqwuoosh right off. the inside part is bright green and sort of fish-egg lookin', with seeds inside. slipped-skins into a pan on the stove with some water, just a little bit. cook until soft, not too frothy. Squeeze through fine-mesh sieve once cool. i use a food mill.

cook all the fish-eye innards in a different pot for 10 minutes or so, you have to soften this whole mixture so the seeds release. put this through food mill too, no seeds please.

put everything in a big pot. squeeze a lemon in there (there's a very complicated interaction between the natural pectin found in the skins of the grapes and the right amount of acidity for the jam to "SET" i would be happy to have long conversations about another time.)

now you add a horrifying amount of sugar. just a lot. all your sugar? like a bag of sugar, the whole bag. like 6 cups of sugar. there's lots of recipes you can look up. if you don't add enough sugar the jam won't SET but if you add too much your jam will have little crystalline cysts develop and you don't know how much you need to add because there's already naturally sugar in the grapes and there's so much pectin in them anyway that it will probably set anyway, but you won't ever know until you've done it wrong in separately each of the possible ways. this is the joy of making jam, the joy of life, and why only old people make perfect delicious things. your jam will remind everyone of their own or someone else's grandmother who used to make this jam.

you cook the jam forever at exactly the right heat and stir it also forever, so the bottom doesn't burn. don't fill the jam pot too more than halfway or the jam will bubble and splatter perfectly dark purple splatters all over your kitchen which will become bloody stains on everything forever. this is one of the things which will happen on your way to perfect jam and you will remember it fondly.

now my favorite part! either you can cook and stir your jam all day until it reaches SET temperature (220°F) if you have a candy thermometer, or you can put a small plate in the freezer for a few minutes, take a dollop of jam and put it on the plate back in the freezer for ONE minute. Drag your fingertip through the jam (and then obviously directly into your mouth) and tilt the plate side to side. if the jam and it's streaky drags stay put and don't run, it's set. otherwise keep doing this test and become gradually full of only runny jam all day.

your jam is done! you can CAN it in jars you saved from last year, use it to make perfect Peanut Butter and Jelly sandwiches, and of course for the JOHN CAGE COOKIES.

with love and jam,
silas

Molly Davies (2013 Honoree)

Molly's Blueberry Pie

Gather 2-3 grand-children, regular-children, or friends (you may use any combination of the above).

Pick about a gallon of blueberries - you will need half a gallon or more for the pie, the rest will disappear.

PIE CRUST:

Follow Julia Child's recipe for Pâte Brisée in *Mastering the Art of French Cooking*. If you don't have this book, buy a hard copy, you will want it.

- 2 cups all-purpose flour
- 1 tsp salt
- 1/2-1 tsp sugar
- 6 ounces (1.5 sticks) chilled butter cut into 1/2 inch bits
- 4 Tbsp of chilled shortening - crisco, keep it in the freezer
- A scant half cup of iced water, plus droplets more as needed

Julia will tell you how to do this by hand or by food processor.

Cut off 1/4 of the chilled dough and put it back in the fridge. This is for the top of the pie.

Bake the bottom of the pie crust (with pie weights or dried beans in aluminum foil) at 350° for about 30-40 minutes.



This is Annabel's pie. She went the extra distance for a lattice top. Photo courtesy of Molly Davies.

This can be cooked the day before and kept in the fridge, or day-of and cooled completely.

TIP: Use wax paper for chilling the dough, and wax paper and a bit of flour for rolling out the dough. Roll the dough out on a stone surface if possible. Handle the dough as little as possible.

PIE FILLING:

- 8 or more cups of Blueberries
- 1/4 cup Granulated sugar
- 1/4 cup Light brown sugar
- 1/3 cup + 2 Tbsp all purpose flour
- Juice from half a lemon
- Lemon zest

One of the assistants should mix the blueberries in a big bowl with all the ingredients, while you very thinly roll out the reserved pie dough. The top should not completely cover the pie.

Pour the berries into the cooked pie shell, with enough blueberries to make a mound whose center reaches well above the height of the pie pan. Dot with butter.

Lay the top of the pie dough over the top of the pie and put it in a pre-heated oven at 375°. Bake for about an hour, more if it doesn't look done. Cool the pie for a couple hours, or eat sooner but it will be a bit runny.

Simone Forti (2019 Honoree)

Garbanzo Delight

INGREDIENTS:

- One can Goya Garbanzos
- Olive oil to taste
- Garlic to taste
- Salt to taste
- Sprig of fresh rosemary

INSTRUCTIONS:

Empty can of garbanzos, juice and all, into a small saucepan. Add olive oil, plenty garlic, sprig of fresh rosemary and salt if desired. Heat and enjoy.

*With love,
Simone*

Philip Glass (2010 Honoree)

Philip Glass' Home Fried Potatoes

INGREDIENTS:

- Medium sized potatoes – enough to fit in your iron skillet of choice when chopped
- ½ head of Garlic, chopped, pieces about the size of a pea
- Vegetable oil (Olive Oil)
- Salt and pepper

INSTRUCTIONS:

- Wash the potatoes well. Leave skin on.
- Quarter the potatoes to a size so about one piece fits on a tablespoon.
- Heat up an iron skillet on medium heat.
- Put chopped potatoes into the pan. Leave the potatoes for 2-3 minutes.
- After 2-3 minutes, turn the potatoes over once. Potatoes should be brown on the bottom. Leave for another 2-3 min.
- Push potatoes to the side to make a hole in the center. Put a pool of olive oil right in the middle. Add garlic.
- Before the garlic turns brown, mix the whole pan of potatoes, garlic and oil together. Add salt and pepper to taste.
- Continue cooking for about 15 minutes, turning the potatoes over every 2-3 minutes.
- Potatoes are ready when you take a fork, take a potato out of the pan, and eat it! When it tastes like it's done, it's done.
- Turn the heat all the way down and put a cover over the pan until you're ready to eat. Make sure to check on them so they don't burn.

Kathy Halbreich (2018 Honoree)

(Improvised) Salad

I've been putting this off because I don't normally cook from recipes although I read them voraciously. So here's a salad I made up this weekend.

INGREDIENTS:

- A generous handful of arugula
- Two medium sized carrots (one orange and one yellow)
- Feta
- Two-three dried dates
- Tomato
- Olive oil
- Black sesame seeds
- Orange vinegar; Preferred tangerine vinegar: Chosan-jung Sweet 100% Natural Fermented 10 Times Concentrated Flavor Tangerine Vinegar

INSTRUCTIONS:

- Put generous handful of the freshest arugula, washed and dried, in bowl
- Peel entirely two medium size, washed carrots (one orange and one yellow, if possible) over arugula: mix slightly
- Crumble feta on top
- Chop 2-3 dried dates and sprinkle over everything
- Place tomato slices along edge
- Drip a little olive oil over everything and then some orange vinegar
- Sprinkle with black sesame seeds
- Chew slowly and enjoy



Photo courtesy of Kathy Halbreich.

Ishmael Houston-Jones (2017 Honoree)

Black Beans and Yellow Rice (Vegan)

Sorry about the delay; I've never written a recipe before.

x, —Ishmael

2 servings or 1 plus leftovers

INGREDIENTS FOR THE RICE:

- ½ cup brown rice
- 1 cup water
- (Some) mustard seeds
- (Some) coriander seeds
- (Some) cumin seeds (by “Some” I mean between ¼ to 1 tsp according to taste)
- 1 stick cinnamon
- 1 whole clove or allspice
- 1 clove garlic peeled
- (Some) turmeric powder
- Pinch of salt

INGREDIENTS FOR THE BEANS:

- 1 16 oz. can of black beans
- 1 medium red (or yellow, orange, or green) bell pepper
- 1 – 3 jalapeños (seeded)
- 1 medium onion
- 1 medium zucchini
- 3 – 6 mushrooms
- Any other veggies wilting in the fridge
- 2 – 3 plum tomatoes

- 1 ear of corn or 8 oz. canned
- ½ - 1 TBS mustard powder
- ½ - 1 TBS cumin powder
- (Some) fresh cilantro
- ¼ tsp asafetida
- Splash of balsamic vinegar
- Juice of 1 lemon or lime
- Corn or olive oil
- Sweetener (optional as desired)

FOR THE RICE:

- In a dry pot add the hard spices over medium high heat.
- When the mustard seeds begin to pop, add brown rice, water and garlic and stir in salt and turmeric.
- When the water boils, lower heat to very low and cover with a tight fitting lid.
- Cook until water is absorbed (20 – 30 mins)

FOR THE BEANS:

- Thoroughly rinse the beans and set aside. (One could use dried beans as well but that would add considerable cooking / prep time).
- In a heavy pot or wok, coat with oil over medium-high heat.
- Slice bell peppers and jalapeños into strips and add to pot.
- Mince onion and add.
- When peppers and onion begin to soften, cut and add other veggies except tomatoes and corn.
- When veggie mixture is well on its way, add beans add ½ - 1 cup water to moisten.
- When water boils, add mustard powder, cumin powder, vinegar, citrus juice.
- Let this mixture cook for a while, then dice tomatoes and cut corn kernels from the cob and add.

- Cook a while longer. When everything feels almost done, finely chop fresh cilantro and add it and the asafetida. Taste; add sweetener if needed.
- Mixture should be moist but not soupy, unless you want it to be.

Serve over the rice with flour or corn tortillas. And beer, (optional).

Judith Jamison (1998 Honoree)

Jamison Green Drink

INGREDIENTS:

- 1 3/4 cups of organic apple juice
- 1 frozen banana (peel before freezing)
- 1 yellow apple
- 2 tbsp lecithin granules
- 1 cup each chopped cucumber, parsley and celery
- 2 cups each of chopped spinach and kale
- A generous knob of ginger
- 1/4 tsp of cayenne pepper
- 2 tbsp of flaxseed or coconut oil
- Water as needed

METHOD:

- Add apple juice followed by the rest of the ingredients. Juice and enjoy.

Ralph Lemon (2012 Honoree)

Coconut Mashed Potatoes

Serves 4-6

INGREDIENTS:

- 2 lbs Yukon Potatoes
- Unsweetened coconut milk
- Coconut cream
- Butter
- Salt
- Pepper

INSTRUCTIONS:

- Boil potatoes until tender/soft
- Mash potatoes (with a potato masher)
- Add 1/3-1/2 cup Coconut Milk
- Add 3 teaspoons Coconut cream
- Add 2 teaspoons butter (or vegan butter substitute)
- Add salt and pepper to taste
- Heat a little and stir (continue to mash) until preferred consistency

Cynthia Mayeda (2009 Honoree)

Extra dry martini

INGREDIENTS:

Your gin of choice — or vodka if you are a faux martini drinker. Tanqueray 10 for me. Dry vermouth, lemon (or olives, or pickled onions or mushrooms), cocktail shaker, ice, martini glass.

INSTRUCTIONS:

Add gin to two or three ice cubes in shaker. Add two spritzes from vermouth spritzer — or pour vermouth in martini glass & pour it out, or (for extra, extra dry) merely pass the vermouth bottle in the vicinity of the martini glass! Shake until martini is cold. Pour into martini glass and discard ice. Run lemon twist around rim of glass & drop twist into martini. Take time to appreciate aesthetics of the cocktail (a perfectly chosen coaster or beverage nap makes it all the better). Enjoy!

Joseph V. Melillo (2012 Honoree)

Viola Melillo, reconstructed by Gary Melillo

Recipe shared by Joseph V. Melillo

Chicken Melillo

Severine: this is my contribution to your project. This is my mother's recipe (Viola Melillo) that my brother Gary Melillo constructed when many years ago now he was the cook at the daycare center that his son attended in Guilford, Connecticut. They, too, as a fundraiser published a cookbook to raise money for their services. I now add it to your endeavor. Wishing you much success.

Kind regards,

Joe

p.s. looking forward to attending the Gala.

INGREDIENTS:

- 1 chicken, cut up
- 1 can Italian tomatoes, crushed or whole (whole you will have to chop up)
- 8 potatoes, cut up
- 2 T. fresh basil
- 2 to 3 garlic cloves, sliced
- 1 lg. onion, chopped
- 1 lb. Italian sausage (opt.), cut up into 1-inch pieces
- 1 lb. mushrooms, cut in chunks
- 1 tsp. oregano
- 2 T. olive oil
- Salt & pepper to taste

INSTRUCTIONS:

Preheat oven to 375 degrees. In a large rectangular baking pan, place chicken, potatoes and sausage and pour tomatoes over everything. Add garlic, onion, basil, oregano, oil, salt and pepper to chicken in pan. Bake for 45 minutes. During the last 15 minutes, add mushrooms and cook until they're done, about 10 minutes. Serves 6.

Bebe Miller (2021 Honoree)

Bebe's Pasta Putta-Raphael

This recipe is a collaborative event, as artful things often are. I smushed together Puttanesca and Raphael, added mushrooms (and whatever protein that's handy and amenable) and there you have it. Enjoy, eat wisely, wash your hands, etc.

THE MATERIALS:

- 1/2 cup olive oil, the good stuff
- 2 large cans of whole fire roasted tomatoes (cut em up with scissors when you add them)
- 2 cups chopped onions
- 6-8 cloves garlic minced, diced, however small you like to cut em up
- 1 1/2 - 2 cups chopped parsley
- 2-3 tbsp dried oregano
- 1 tbsp dried basil
- 4-6 anchovy fillets (drain but save the oil)
- Handful of black olives, rough chop
- 1/4 cup capers
- 1/4 tsp red pepper flakes (or more, why not)
- Lots of ground pepper (at least a tablespoon)
- 1 tsp kosher salt
- 1 small jar marinated artichokes, rough chop (drain but save the liquid)
- 1-2 tbsp grated parmesan (optional though tasty)
- Sometimes I add sliced mushrooms, sometimes not
- Whatever pasta you like, it doesn't matter

THE CHOREOGRAPHY:

- I use a wide (12") deep fry pan; you want room to sauté as well as room to simmer. A splatter shield comes in handy
- Heat the pan @ medium for a couple minutes then add olive oil, heat for a bit more
- Sauté the onions about 5 min; they should soften but not brown. Throw in the mushrooms and protein towards the end if using em
- Add garlic, sauté another minute
- Add parsley, oregano, basil, continue sauté
- Add salt, stir it up, then add tomatoes
- Add olives, capers, red pepper, black pepper, and anchovies
- Heat until bubbly then turn down to simmer for awhile (1/2 hr? 45 min? Depends what else is going on in the kitchen)
- Add drained artichokes, simmer another 10-20 min
- Taste and decide on adding anchovy oil and/or artichoke liquid, and maybe more salt (if you dare)
- Stir in grated parmesan, give it a minute to bloom, then serve
- (You should have cooked the pasta by now)

Thank you Silver Palate Cookbooks for your inspiring recipes and permission to play.

Sam Miller (2001 Honoree)

By Milo Miloradovich

Cocktail: Mount Gay Rum and Tonic on Ice

Steamed Clams with Pasta

Serves 4

INGREDIENTS:

- 2 doz. little neck clams in shell
- 4 tbs. olive oil
- 2 cloves garlic, minced
- 1/2 tsp thyme
- 2 large tomatoes
- 1/2 cup clam juice reserved
- 2 tbs. minced parsley
- 1/8 tsp. pepper
- 3/4 lb. pasta
- 1/2 tsp. salt
- 2 qts. boiling water

INSTRUCTIONS:

Place clams in a large pot of cold water for one hour to soak and remove all sand. Scrub shells and rinse well; Heat water for pasta in a deep pot.

Place cleaned clams into a large skillet pan with 1/2" cold water and cover tightly; steam over medium heat for 6-8

minutes, until shells open. Discard unopened clams. Strain clam broth and save. Remove clams from their shells; chop finely, set aside.

Pour olive oil into a small saucepan over low flame; add minced garlic and cook a few minutes. Add chopped tomatoes, clam juice, parsley, thyme and pepper. Cover; simmer 20 minutes until thickened; then add chopped clams into saucepan and heat to boiling point; remove from heat. Meanwhile add the pasta to boiling water and cook until tender and drain.

Serve clams immediately over pasta in large soup plate with crusty bread. Optional, a glass of dry white wine.

NOTE:

Sam's mother and Adam, our talented family chefs, cooked many meals over the decades in Wellfleet. Thus, Sam never had to cook.

This recipe cites a small cookbook we used in 1982 kitchen:

*"The Art of Fish Cookery" by Milo Miloradovich, c. 1949
Doubleday*

All the best with the Virtual Gala 2021.

Anne B Miller

Eiko Otake (2015 Honoree)

Rice Balls (Onigiri)

I cook a lot, at least I used to cook in great quantities before the Pandemic. Since March 2020, I have fewer mouths to feed, though soon I will be back to feeding many, I hope. Before the pandemic, I cooked for my family, assistants, fellow board members, friends, really anyone willing: for potlucks, cast parties, and memorials.

My menu always includes rice balls. In Japan people often bring lunch to work or to school. Growing up there we have been long conditioned to enjoy a cold lunch. Some parents create elaborate lunches for their children. But always busy, I so often made just rice balls. They are SIMPLE and EASY to make, and easy to share with others. All my assistants arrive hungry. Our work hours include rice balls. Our sons' classmates at every school they attended ate rice balls at our home or at school potlucks. I offered rice balls to our theater crews and they can become our friends through rice balls. A rice ball is simply a cup of cooked rice shaped into a round ball or triangle with seasonings.

At an Asian food store, please buy short grain white rice, which is much stickier than other Asian rice. Not sweet rice. All other rice including long grain ones will not stick to form a ball.

Cook with 1.5 times of water (if you cook two cups of rice, you can cook with a touch less than two and a half cups of water).

Rinse the rice before you measure and add the water stated above. If you have an electric rice cooker, it is easy. Press ON.



Photos courtesy of Eiko Otake.



Photos courtesy of Eiko Otake.

If not, let the rinsed rice stand in the measured water for 30 min or longer before cooking.

Cook with a lid with high heat until the water boils, then immediately turn to the lowest.

Stop cooking after 15 min or until water is absorbed. Best not to open the lid. Let it stand for 10 min, covered.

Then put cooked rice into a small bowl, let it stand uncovered so you can handle rice with your hands without trouble.

Wash your hands thoroughly, and with a small amount of water wet your palms. (repeat as necessary)

Salt your palm, then put a good heap (a small cupful) onto your hand and press gently between palms to make a round ball or triangle.

You can mix any dried furikake you can buy in Asian stores to season before you handle rice or just simply use more salt on your hand.

You can also cook a small amount of vegetables, seaweed, dried shredded bonito (all available in Asian food stores) or any meat with stronger seasoning than usual to influence rice eating. Press to take away any extra liquid and put in them in the center of the rice ball. Or use salted plum (umeboshi) in the center—that is very classic Onigiri. You can also wrap a rice ball with a slice of dried seaweed.

In an air tight container these can be frozen, then microwaved as a snack too.

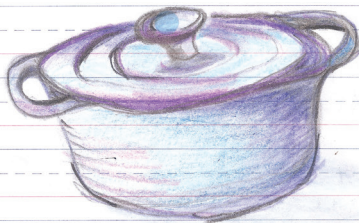
Annie-B Parson (2021 Honoree)

* This recipe for a large crowd - cut the recipe in half for a smaller crowd

Ingredients

7 LBs of yukon gold potatoes
5 whole bulbs of garlic
7 stems of rosemary
Salt and Pepper
2 qts chicken broth
2 large bunches of kale
1 onion
10 chicken sausages
8 cans of white beans (cannellini)
olive oil

KEN'S SOUP



Cut potatoes into inch-size pieces, separate garlic into cloves, coat with olive oil, add rosemary, salt and pepper. Roast on pan at 400 degrees until potatoes are tender and garlic is a smooth paste.

with Kale, cut off woody stem part, coat the leaves with olive oil and salt, spread on cookie sheet and roast at 375 degrees, turning occasionally until crispy. It will darken some.

Chop up woody stems with onion and cook with water to make more flavored broth (you could throw in any other greens to cook down too if they are in fridge). After making broth, pour through strainer and discard the vegetables. (this is extra broth just to not let the kale stems go to waste) (OR use canned broth)

When all is roasted and ready, separate 2 pounds of potatoes, and puree them with one quart of the chicken broth, one can of white beans, and all of the roasted garlic² paste that you squeeze out of the skins, to make a creamier stock.

Combine this puree into large pot, with the other quart of chicken broth, the potatoes, the beans, the kale (cut into pieces that won't be too large for the soup). Salt and pepper to taste.

I halved and grilled the chicken sausages on the panini machine and then chopped them into soup size pieces.

Make a dance from all the verbs

xo Annie-Bo

Yvonne Rainer (2016 Honoree)

Carrot Salad

INGREDIENTS:

- 10 carrots
- 3 tablespoons of olive oil
- 5 or 6 cloves of garlic
- 1 teaspoon mustard
- Ume Plum Vinegar
- Half a bunch of chopped cilantro leaves

INSTRUCTIONS:

- Grate about ten carrots, not too fine
- Blend about 3 tablespoon good olive oil, with
- Five or six cloves of garlic, pressed in a garlic masher and one teaspoon good mustard and one tablespoon Ume Plum Vinegar (very important!)
- Half a bunch of chopped cilantro leaves
- Mix all the ingredients well

Lucy Sexton (2017 Honoree)

Squatted Sesame Noodles

In 1983 I worked in a health food restaurant and watched them make this sesame sauce. In 1984 Anne Iobst and I as DANCENOISE made our way across Europe most often sleeping in squatted houses. On the final night of our stay, we'd make these sesame noodles for the punks and artists who lived there. (NOTE: sauce also good on brown rice and steamed vegetables).

INGREDIENTS:

- tahini
- garlic
- toasted sesame oil
- soy sauce
- lemon juice
- Water

INSTRUCTIONS:

Thoroughly smash a clove of garlic and put it in the bottom of a heat proof jar. Pour 1/4 cup of boiling water over the garlic. Add 1/2 cup tahini, 1 tablespoon toasted sesame oil, 1 tablespoon soy sauce, juice of half lemon. Stir or shake vigorously. Add more water for desired consistency; adjust sesame oil, soy sauce, lemon juice to taste. Pour over any kind of pasta, buckwheat soba particularly good.

Elizabeth Streb (2009 Honoree)

Pasta Prima Vera

With Love to Kate Clinton and Urvashi Vaid-

Please be sure to put aside at least 2 hours for this recipe:

Please be prepared to clear the entire kitchen before you begin.

Try very hard to not allow any other chefs into your work area.

(Do invite them in to clean up)

INGREDIENTS:

- Pasta to be used: Linguini (regular Size)-do NOT use fresh pasta. OR gluten-free or whole wheat or artichoke pasta or any other corruption.
- White wine to be used as a 'de-glazer'. (it just takes a splash)- (not too sweet) throw the rest of it entirely away, or save it for the next time you make this dish.
- Pot of boiling water: with just a bit of olive oil and dash of salt.
- Put this on high temperature as you begin the chopping process.
- USE a very large saute pan with a diameter of 15 inches.
- Olive Oil: The highest quality available.
- Butter: Highest quality available, I favor Irish butter.
- Salt and Pepper and hot pepper flakes in desired.

VEGETABLES: (with rules for size and method of slicing)

- Mushrooms: wipe dirt off with small piece of paper towel; carefully remove the stem; rest the remainder of the mushroom on its 'new' bottom: use a very sharp knife: cut into small slices, not so small they don't hold

their shape, but very thin - the more edges you provide with each cut vegetable the more flavor for each one will be provided. Of course this stands to reason, plus the consistency of a mushroom once you feel a 'squish' into its center is an unappealing experience.

- Cherry tomatoes: cut the ends off, and gently squeeze extra juice out. It's important to control the constitution of your sauce, then cut each one width-wise into at least three pieces, use your judgement here depending on the particular size of your cherry tomatoes.
- Shallots: peel/take the skin off entirely: cut a bit of each end off: then cut in half lengthwise: set on 'cut' side and cut perpendicular to length into thin pieces so that you see the 'rounded' shape emerge.
- Scallions: clean: cut edge off of rooted end: trim away any damage sustained to the green part: then turn sideways and cut from top of beautiful green 'leafy' part into very small pieces $1/8$ th of an inch: when you get to the white part-do the same measurement.
- Baby Bell Peppers-(yellow, red, orange, green): Take out all seeds without disturbing its shape-(cut the larger end off and take a small knife and carve out the seeds and the white stuff they are attached to) then turn and cut thin slices preserving the outline of the pepper (do this one at a time, please do not try to cut corners here such as trying to cut two at a time or three, it's all in all quite a tedious job).
- Jalapeno Peppers: cut these the same as baby bell peppers: these seeds are 'hot' so eliminate at your whimsey.
- Parsley: chop in both directions in all directions of the compass. These will ideally end up as quite small pieces but do not cut so small they turn into liquid, they still must retain their color and appear as a small square green shape.

- Baby or regular Spinach: break it apart with your hands into irregular shapes, put this into the vegetable saute at the VERY end of process.
- Arugula: Same method as with spinach, you could also choose one or the other, Spinach or Arugula.

Method: After completing all of above: (Please keep each ingredient separate, and isolated from one another, do not let them get in any way mixed in with the others. (Hence the need for the full expanse of the kitchen). This is important because each of these ingredients have a slightly different cooking time table).

Throughout the chopping process you have been keeping your eye on the pot of water and when it begins to boil, throw in the required amount of Pasta...First break exactly in half with your hands then drop in boiling water, stir around and separate the pasta one strand from the other with a proper forceps-remember you want to cook the pasta until it's perfectly al dente.

meanwhile you have been:

Preparing the vegetables as directed above.

Then:

Get a large saucepan and turn the burner on a setting just a bit below 'high' let it heat up a bit add olive oil and let it continue to heat up to a degree so that when you put in a few shallots it sizzles...add the rest of the shallots along with the scallions, let these go for a minute or two, then add the mushrooms and then the bell peppers and let these

4 ingredients go for a couple minutes, then add the J peppers (if desired) then the parsley then lastly the tomatoes. at THIS point hit the ingredients with a splash of white wine....do this earlier if necessary if you see that the olive oil has disappearedyou can add a tab or two of butter... By this time your pasta is probably ready to take out. This next instruction is VERY Important! Put a largish bowl in the sink and place a pasta colander on top of bowl, pour the pasta and water out of the pan into the colander and see that the bowl, under the colander is catching a good amount of the pasta water. Put the colander on top of the pot that you boiled the water in. Take this over to the stove. Now add the spinach and the arugula to the vegetable prima vera mix and gently stir around the pasta and the vegetables and let them be anointed with the juices.

Make sure you have grated the parmesan, someone else can do this if you like.

You are ready to invite the guest/s to the table.

Jennifer Tipton (2007 Honoree)

By Yossy Arefi

Chocolate Lava Cake for Two

Every once in a while in this pandemic time I've had a craving for sweet. This surprising recipe hits the spot!

YIELD 2 servings | TIME 25 minutes

Chocolate lava cakes gained popularity in the late 1990s thanks to the chef Jean-Georges Vongerichten, and they have stuck around on dessert menus for good reason: They are rich chocolate cake and velvety sauce all in one, and they are surprisingly easy to make in under an hour. If you like to plan ahead, you can prepare the batter a day in advance, refrigerate it, then pop the cake into the oven when you are ready for dessert. This recipe, made in a 10-ounce baking dish, is meant for sharing, but you can also make it in two 6-ounce ramekins. Just cut the baking time to 7 to 9 minutes. Also, be sure to use chopped chocolate bars or chocolate fèves rather than chocolate chips here. Chips are made with stabilizers that inhibit melting and will negatively affect the texture of your dessert.

INGREDIENTS:

- 3 ounces/85 grams bittersweet chocolate, 70 to 74 percent cacao (not chips), chopped (about 1/2 cup)
- 3 tablespoons unsalted butter, cut into cubes, plus more for the ramekin
- 3 tablespoons granulated sugar, plus more for the ramekin
- 1 large egg
- 1 large egg yolk

- ½ teaspoon vanilla extract
- ⅛ teaspoon kosher salt
- 2 tablespoons all-purpose flour
- Confectioners' sugar, to serve (optional)

INSTRUCTIONS:

Step 1: Heat oven to 425 degrees and butter a 10-ounce ramekin. Dust the buttered ramekin with granulated sugar.

Step 2: Combine the chocolate and 3 tablespoons butter in a heat-safe bowl set over a pan of simmering water. Cook, stirring occasionally, until melted and smooth. (Alternatively, combine in a bowl and microwave in 30-second blasts, stirring in between, until melted and smooth, about 1 minute.) Remove from the heat and set aside.

Step 3: In a medium bowl, combine the 3 tablespoons sugar, egg, egg yolk, vanilla and salt. Whisk vigorously until the mixture is thick, foamy and pale, about 2 minutes. Whisk in the flour until smooth.

Step 4: Using a spatula, add the chocolate to the egg mixture and stir gently until combined.

Step 5: Pour the mixture into the ramekin. Bake for 12 to 14 minutes or until the edges are set and puffed, but the center is still soft when lightly pressed. (You can also cover and refrigerate the batter up to a day in advance. Add an additional minute or 2 to baking time if you are baking the cake directly from the refrigerator).

Step 6: Use an offset spatula or small knife to loosen the edges of the cake from the ramekin. Place a plate over the ramekin and carefully invert the warm cake. Use an oven mitt or clean kitchen towel to remove the ramekin, dust the cake with confectioners' sugar and serve with ice cream or whipped cream.

Laurie Uprichard (2008 Honoree)

Cucumber Soup or Tzatziki

Serves 4 as an appetizer or 2 for a main course

INGREDIENTS:

- 1 chopped cucumber (remove seeds for thicker consistency for Tzatziki)
- 8 oz yogurt (full fat Greek yogurt is best but you can substitute low fat if desired)
- 1-3 cloves of garlic, finely chopped (3 will make it quite pungent)
- Juice from 1/2 lemon
- 1-2 tsps of dry dill or 2-3 Ts of fresh

INSTRUCTIONS:

- Blend in blender or cuisinart to desired consistency
- Add salt, pepper, a drop of olive oil to taste
- Chill in refrigerator for at least 1 hour and up to 24 hours before serving
- Garnish with sprigs of fresh dill and serve with pita, crusty bread, or crackers

Wendy Whelan (2015 Honoree)

Weisenberger Cheese Grits

*Here is my beloved recipe for Weisenberger Cheese Grits
(a version can also be made with simple quick grits)*

Weisenberger Grits

Weisenberger.com

1 800 643 8678

This dish is a staple of the Bluegrass state!

Everyone loves em :)

INGREDIENTS:

- 2 Cups grits
- 1 Tsp salt
- 3 Cups milk
- 1/2 Cup butter
- 2 cloves garlic (peeled/mashed- optional)
- 4 eggs
- 2 Cups grated cheddar cheese
- Tobasco sauce to taste - if desired
- 4 quart casserole dish - greased

INSTRUCTIONS:

Preheat oven to 400

- Cook grits and salt with 6 cups water
- Stir in milk - bring to a boil, stirring
- Reduce heat to simmer and cook, stirring to very thick, 15-20 minutes
- On medium heat combine butter and garlic until aromatic
- Stir garlic mix into grits
- Beat 1 Cup of grits into eggs - then turn back into grits and blend
- Remove grits from heat, stir in 1 and 1/2 Cup of cheese to blend
- Pour into casserole dish, sprinkle with cheese
- Bake until brown edged
- OR
- Refrigerate (to make firm grits) until thoroughly chilled - then bake at 350 for 1 hour

Serves 10

Robert Wilson (2006 Honoree)

RECIPE FOR a QUICK TUNA SALAD

INGREDIENTS:

Two Cans of Tuna Salad

One Fourth of a cup of Mayonnaise

△ tablespoon or so of Dijon Mustard

△ Splash of Rice Wine vinegar

△ hearty squeeze of Lemon

One Long stalk of Celery, finely diced

△ small handful of Curly Parsley, finely chopped

One small tomato, finely chopped

Pinch of salt, to taste

Few grinds of pepper, to taste

STEPS:

ONE: drain the tuna and add to a mixing bowl.

TWO: Add in the Mayonnaise, mustard, vinegar, and Lemon. Mix to combine.

THREE: Add in the Celery, the parsley, and the tomato and incorporate lightly. The vegetables should be very small, bite-sized cubes which blend into the salad.

FOUR: If the Tuna Salad is a bit dry, add in an additional squeeze or two of Mayonnaise.

FIVE: Sprinkle with Salt, pepper, and the squeeze of Lemon, to taste. Mix gently and serve optionally with crackers, Munster Cheese, and coleslaw.

- Robert Wilson

Thank You!

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