Taste of Art weaves culture and history together by pairing cuisine and recipes from the local SouthSide Bethlehem community with works of art from Lehigh University Art Galleries (LUAG) permanent collection.

Through interactive lectures, DIY-at-home tastings, storytelling, and discussion, individuals of all ages and backgrounds will experience the intersection of art, cultural heritage, and cuisine. Interactive lectures and cooking demos are offered in partnership with Maite Gomez-Rejón of ArtBites.net. For more information visit www.luag.org.

Taste of Art Partners:

- Wonder Kitchen
- Wonder Garden
- Lehigh University Art Galleries
- ArtBites
- Institute of Museum and Library Services
- Wonder Kitchen
In 2022, the Wonder Kitchen opened a restaurant in South Bethlehem, focusing on Asian style farm-to-table cuisine.

Wonder Kitchen is located at 102 E 4th St, Bethlehem, PA 18015 on the corner of East 4th and Adams Streets - about a 5 minute walk from the center of Lehigh University’s campus!
NAPA CABBAGE KIMCHI

COOKING DIRECTIONS

1. Prepare and salt the cabbage
Cross-cut the cabbage into 1 inch wide strips. Mix them with salt and water into a big container. Keep the water level about one inch lower than the cabbage by placing something heavy on top. Let the cabbage soak in salt water about 24 hours. Squeeze the water out.

2. Make porridge
Add apple, onion, garlic, ginger, and Sprite to a blender, and blend until smooth. Mix red pepper flakes into the mixture. Combine the water and the rice flour in a small pot. Mix well with a wooden spoon and let it cook over low heat. Keep stirring until rice flour become translucent and sticky. Add the cooked rice flour into the mixture and mix well.

3. Make kimchi
In a large bowl, add chopped radish and scallions into cabbage. Mix well with porridge. Separate them into jars. The kimchi will start fermenting a day or two at room temperature. If you’re using a sealed jar with a lid, be sure to open it once in a while, let it breathe, and press down on the top of the kimchi. Once it starts to ferment, store in the refrigerator and use as desired. This could slow down the fermentation process, which will make the kimchi more and more sour as time goes on.

INGREDIENTS

(yields 1 quart)

For salting cabbage:
1 head Napa cabbage (~1.5-2 lbs.)
1 tablespoon pink Himalayan salt

For making porridge:
1 apple, cored & chopped
1/4 cup minced onion
1 garlic clove
1 inch piece of ginger, minced

Vegetables:
1/2 cup daikon radish, optional
2 scallion stalks, optional

(rolled)

1 tablespoon of Sprite
2 teaspoon rice flour
2.5 tablespoons water
5 tablespoons red pepper flakes
(finely ground, gochugaru preferred)

The Taste of Art kit contains the dry spices including salt and red pepper flakes, garlic, and ginger. And, turmeric for the drink! Don't forget to add the rest to your shopping list!
FEATURED DRINK RECIPE

RECIPE FOR COCONUT GOLDEN MILK & WINDING SILK ROAD

INGREDIENTS

For the Coconut Golden Milk:

1 15-ounce can cream of coconut
1 13.5-ounce can unsweetened coconut milk
1 3-inch piece ginger, peeled and thinly sliced
1 2-inch cinnamon stick or 1/2 tsp. ground cinnamon
1 tablespoon honey, or to taste
1 teaspoon turmeric
pinch salt and pinch black pepper

For the Winding Silk Road (makes 1 cocktail):

2 ounces coconut golden milk
2 ounces scotch, whisky or bourbon
1 teaspoon absinthe or other anise liqueur
pinch ground or freshly grated nutmeg

Recipe adapted from Feast Magazine

DIRECTIONS

Prepare the Coconut Golden Milk. Add all ingredients to a saucepan set over medium-high heat. Bring to a boil the lower the heat and simmer for 5 minutes. Remove from heat, let cool and strain. Refrigerate before using in a cocktail or drink warm or iced as is.

Prepare the cocktail by pouring the chilled coconut golden milk, scotch and absinthe into an ice filled cocktail shaker. Cover, shake and strain into an ice filled rocks glass. Garnish with nutmeg.

Join us online!

Join our live Taste of Art event online and learn about the art, the restaurant, and the recipe! Missed our Zoom event? No worries! Recordings are available post-event at www.luag.org

SNAP A PHOTO!

Tag us on social media with a photo of your recipe for a chance to win a gift card from our partner restaurant!

@luartgalleries  @LehighUArtGalleries
Gateway to Himalayan Art

Traveling Exhibition on-loan from the Rubin Museum of Art in New York City. This exhibit is on-view at Lehigh University Art Galleries through May 26, 2023.

Gateway to Himalayan Art introduces the main forms, concepts, meanings, and traditions of Himalayan art with objects from the collection of the Rubin Museum of Art, New York.

In addition to sculptures and paintings, the exhibition features a stupa, prayer wheel, and ritual implements that demonstrate how the commissioning, creation, and use of such objects are tied to the accumulation of merit and hopes for wealth, long life, and religious goals. Elsewhere medical instruments and related paintings address the prevention, diagnosis, and treatment of sickness. Special installations include displays detailing the process of Nepalese lost-wax metal casting and the stages of creating a thangka, Tibetan hanging scroll painting.

Chakrasamvara with Consort Vajravarahi
Kham region, eastern Tibet, 19th century, Pigment on cloth
Rubin Museum of Art Gift of the Shelley & Donald Rubin Foundation

Elena Pakhoutova
Senior Curator of Himalayan Art
Rubin Museum of Art, NYC

This traveling exhibition is organized and provided by the Rubin Museum of Art and curated by Senior Curator of Himalayan Art, Elena Pakhoutova.
Taste of Art interactive lectures and cooking demos are offered in partnership with Maite Gomez-Rejon of ArtBites: Cooking Art History. Maite has dedicated her career to exploring the nexus of art and culinary history through lectures, cooking classes, and tastings presented in museums across the country and through her podcast, Hungry for History. For more info: [www.artbites.net](http://www.artbites.net).

LUAG presents a variety of free public programs that range from lectures and symposia to hands-on artmaking and student-led workshops. We are committed to making the collection and exhibitions inclusive and accessible, both in-person and online.

Check out [www.luag.org](http://www.luag.org) for our events calendar and registration information.

LUAG is home to **19,000 works of art** from diverse time periods and cultures, **seven galleries** on Lehigh University’s three campuses, and **52 Outdoor Sculptures**!