



Lehigh University
Art Galleries



The owners of Wonder Kitchen also own Wonder Garden, an organic garden located in Hellertown, Pennsylvania.

TASTE OF ART

WITH LEHIGH UNIVERSITY ART GALLERIES

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:





SCAN

TO LEARN MORE & CHECK OUT THEIR GREAT MENU!

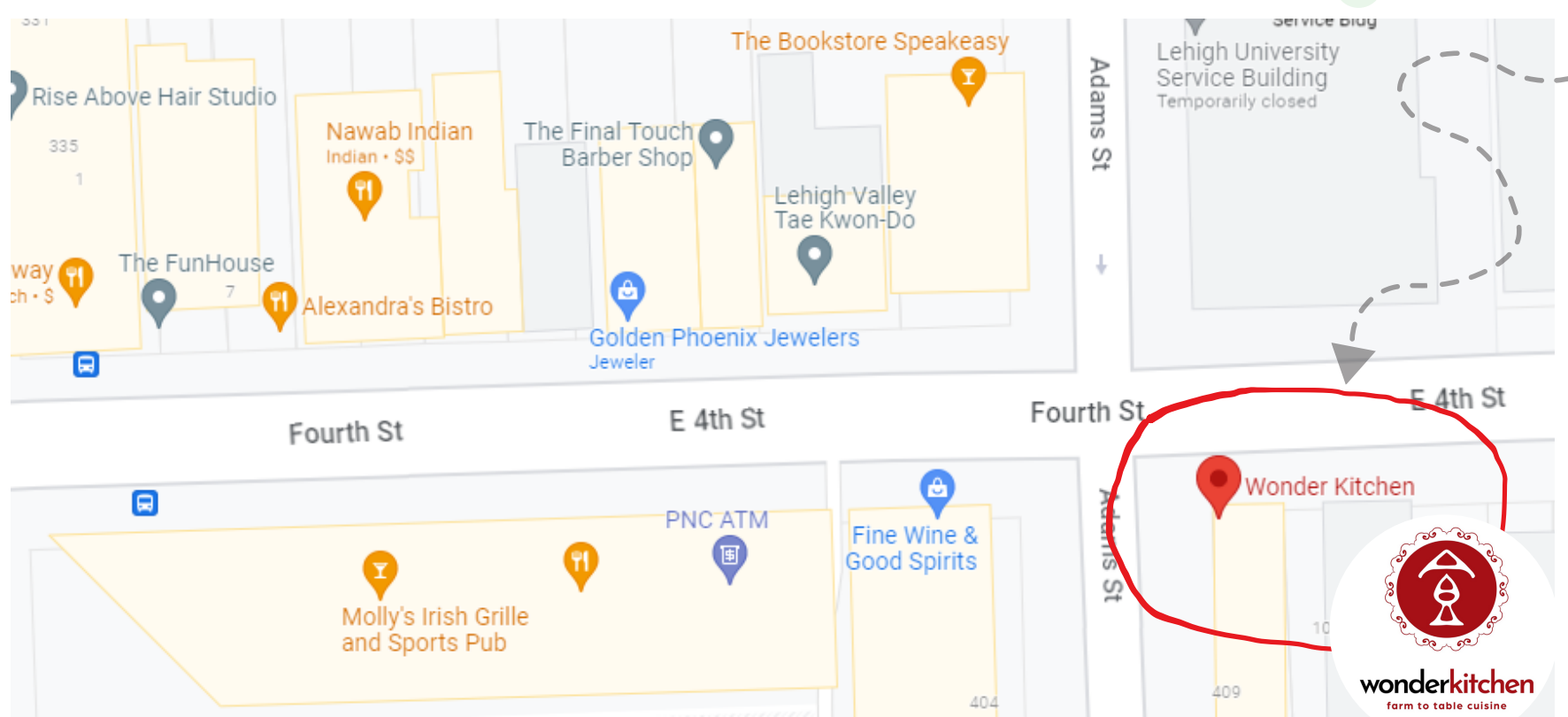
Wonder Kitchen on East 4th Street. PC: WFMZ.

In 2022, the Wonder Kitchen opened a restaurant in South Bethlehem, focusing on Asian style farm-to-table cuisine.



FIND THE RESTAURANT

SOUTH BETHLEHEM, PA



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!



TASTE OF ART

RECIPE FROM WONDER KITCHEN

NAPA CABBAGE KIMCHI



INGREDIENTS (yields 1 quart)

For salting cabbage:

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

Vegetables:

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

For making porridge:

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

(chopped)

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!

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.

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

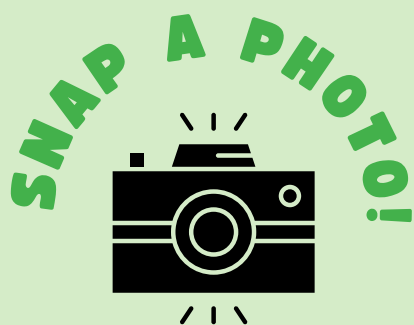
Prepare the Coconut Golden Milk. Add all ingredients to a saucepan set over medium-high heat. Bring to a boil the lower the heat and simmer for 5 minutes. Remove from heat, let cool and strain. Refrigerate before using in a cocktail or drink warm or iced as is.

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



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

ABOUT THE ARTWORK

Learn about exhibitions at Lehigh University Art Galleries



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

THE
RUBIN
MUSEUM
OF
ART

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.



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

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.

This traveling exhibition is organized and provided by the Rubin Museum of Art and curated by Senior Curator of Himalayan Art, Elena Pakhoutova.



Lehigh University Art Galleries

We advance **critical thinking, cultural understanding, and well-being** for campus and community through transformative experiences with art.

LUAG Mission Statement

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!**

FREE & OPEN TO THE PUBLIC PROGRAMS | EVENTS | WORKSHOPS

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 for our events calendar and registration information.



Maite Gomez-Rejon of ArtBites



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.