

TASTE OF ART

FEATURED RECIPES



THE
Taste Smokers

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COLLARD GREENS

FROM THE TASTE SMOKERS

INGREDIENTS

- 4-5 bunches of fresh collard greens
- 1-2 pieces of smoked meat of choice (we prefer smoked turkey tails, thighs wings or drums)
- 1 medium onion - white or yellow
- 1 small bunch of fresh thyme
- 4-6 cloves of garlic
- 1/3 cup Brown sugar
- 2 tbsp Seasoned salt
- 3 tbsp Olive oil
- 1/4 cup Apple cider vinegar

TASTE SMOKERS RUB

- Granulated garlic
- Granulated onion
- Dark brown sugar
- Pink salt or kosher
- Paprika
- Cumin
- Cayenne pepper
- Cajun seasoning



Photo by *Touch of Hart Photography*

1. Clean the greens. Soak in water to remove grit and sand. Pick the greens and remove the stem.
2. Chop greens into 1-2" pieces, and dice the garlic and onions.
3. Sauté the onions, thyme, garlic, and smoked meat in the olive oil on medium heat until the onions are translucent.
4. Add water into the pot until it's half full. Bring to a boil.
5. Add cut greens to broth and bring to a boil.
6. Add in dry seasoning and apple cider vinegar, cover with lid and cook on medium heat for 1.5-2 hours until greens are tender and there is about 1" of broth.

FEATURED DRINK

CHICAGO COCKTAIL

AKA " FANCY BRANDY"

- 2 ounces brandy
- 1 ounce orange liqueur
- 1 ounce sparkling wine
- lemon slice for garnish

CHICAGO MOCKTAIL

- organgeade
- sparkling water

Served: On the rocks; poured over ice

Standard drinkware: Old fashioned glass



"Q" and Veronica Moore of The Taste Smokers,

Photo by *Touch of Hart Photography*

Share your photos and tag us on social media at @LUArtGalleries for a chance to win a restaurant gift card.

Taste of Art weaves culture and history together by pairing cuisine and recipes from the local SouthSide Bethlehem community with works of art from LUAG's 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.



(1) Chiffon Thomas. *A mother who had no mother*. 2017. Embroidery floss, acrylic paint, and canvas on windowsscreen. (2) Installation view of the exhibition *Young, Gifted and Black* by Christa Neu. (3) Tunji Adeniyi-Jones. *Blue Dancer*. 2017. Oil on canvas. (4) Detail of installation view of the exhibition *Young, Gifted and Black* by Christa Neu.

Join us on Feb. 17 or visit www.luag.org/videos to watch a virtual program that will feature a signature recipe from the **The Taste Smokers** and its connection to the influence that was brought to Chicago during the "Great Migration," a long-term movement of African Americans from the South to the urban North between 1916-1970.

We will also explore works by artists featured in the current exhibition *Young, Gifted and Black* on view in LUAG's Main Galleries through May 27. *Young, Gifted and Black* is the first stand-alone public exhibition curated from the exceptional collection of the Lumpkin-Boccuzzi Family Collection of Contemporary Art and showcases works in a variety of media, by emerging artists, alongside works by established artists who have paved the way for the younger generation.

THE *Taste Smokers*



<https://www.thetastesmokers.com/>
 318 E. Third Street, Bethlehem, PA 18015

The Taste Smokers is an upgraded street-food culinary experience all made with love by Pit Master Quartez "Q" and Veronica Moore. Since 2018 they have been operating as a food truck or "mobile pit" and establishing a strong following at local Lehigh Valley breweries, festivals, family reunions and other events. In the Summer of 2021 they opened a brick and mortar location at 318 E. Third Street in South Bethlehem where they have created more than just a restaurant, but an experience, and a vehicle and incubator for change and development.



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www.luag.org
 @LUArtGalleries

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