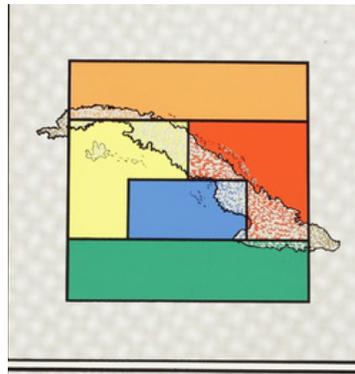


Taste of Art weaves culture and history together by pairing cuisine and recipes from the local SouthSide Bethlehem community with works of art from LUAG's permanent collection. Through interactive lectures, DIY-at-home tastings, storytelling, and discussion, individuals of all ages and backgrounds will experience the intersection of art, cultural heritage, and cuisine. Interactive lectures and cooking demos are offered in partnership with Maite Gomez-Rejon of ArtBites.net.



(1) **Leysis Quesada Vera**. *Los Sitios, Havana, Cuba*. 2015. Digital print. Gift of Leysis Quesada Vera. (2) **Ricardo Viera**. *El Laberinto De La Caridad* (detail). 1982. Screenprint on paper. Gift of Martha Marchena. (3) **Mario Algaze**. *Domino Park, from the Little Havana Series*. 1983. Cibachrome. Wilson Endowment Purchase. (4) **Luis Cruz Azaceta**. *Lotto:the American Dream* (detail). 1992. Screenprint. Dubois Endowment Purchase

Join us as we travel to the Caribbean island of Cuba to discuss artists as a catalyst for building and strengthening community. Featured recipes will be the Cuban Sandwich adapted from Café the Lodge in South Bethlehem, and traditional Cuban Mojito Cocktail or Nojito Mocktail. Examining works by famous Cuban artists who immigrated to America, we will discuss the critical role of artists in expressing their identity, sharing stories and building connections within the community. In addition we will examine the significance of the café culture as a gathering place and the importance of organizations like Café the Lodge in providing spaces that encourage collaboration and experimentation, as well as building creative communities.

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



HTTPS://CAFETHELodge.ORG
427 East 4th Street
Bethlehem, Pennsylvania 18015
(610) 849-2100

Maite Gomez-Rejón is the founder of ArtBites. She 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 videos on her YouTube channel – ArtBites: Cooking Art History. For more info visit www.artbites.net.



www.luag.org
[@LUArtGalleries](https://twitter.com/LUArtGalleries)

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TASTE OF ART

FEATURED RECIPES



CUBAN SANDWICH

ADAPTED FROM CAFÉ THE LODGE

Ingredients for the pork marinade: For the sandwiches:

- 3 pounds pork butt or shoulder
- 3 cups chicken stock
- 1 cup orange juice
- ½ cup lime juice
- 2 tablespoons honey
- 2 tablespoons olive oil
- 1 medium onion, quartered
- 2 tablespoons garlic
- 1 tablespoon cumin
- 1 tablespoon oregano
- salt and pepper
- 6 loaves of pan Cubano (Portuguese roll), Mexican bolillo or hoagie roll, halved lengthwise
- 3 tablespoons butter, at room temperature
- yellow mustard
- pulled pork
- ½ pound sliced Swiss cheese
- 1 pound sliced ham
- dill pickle slices



1. Combine all ingredients for the marinade in a blender and blend until smooth. Pour half of the marinade over the pork, cover, refrigerate and marinate for 6 to 8 hours. Set the other half of the marinade aside.
2. Bring the pork to room temperature, about 1 hour. Remove from the marinade and place in a large baking dish or roasting pan. Discard the marinade.
3. Preheat the oven to 350° F. Roast the pork for 5 to 6 hours or until it is easy to pull apart. (This can also be done in a slow cooker at medium-high heat.)
4. Cook the remaining marinade in a saucepan until it slightly thickens. Add thickened marinade to the cooked pulled pork.
5. Assemble the sandwiches. Butter each slice of bread. Spread yellow mustard on the inside of each piece of bread then layers with the pulled pork, cheese, ham, and pickles. Repeat with the remaining bread.
6. Spread butter on the hot griddle and place the sandwiches on the pan. Flatten the sandwich with a heavy skillet and cook for two to three minutes on each side. (This can also be done in a Panini press or grill.)
7. Once the cheese is melted and the bread is golden brown on both sides, slice in half diagonally and serve with a side of potato chips, black beans, or a light salad.

Makes 6 sandwiches

Equipment needed:

Measuring cups and spoons, lemon squeezer, baking dish or roasting pan, saucepan, slow cooker (optional), cutting board, serrated knife, butter knife, griddle or Panini press

TASTE OF ART



FEATURED DRINKS

MOJITO

COCKTAIL

- 20 to 25 fresh mint leaves (about 1 ounce)
- 1 tablespoon sugar, preferable superfine sugar
- 2 ounces fresh lime juice
- 1 ½ ounce light rum
- 4 ounces sparkling water
- ice
- fresh mint sprig for garnish

Muddle together the mint leaves, sugar and lime juice, in a large glass until the sugar is dissolved. Add the rum. Fill the glass with crushed ice, top with sparkling water, and garnish with a sprig of mint.

Makes 1 cocktail

Equipment needed:

Cutting board, knife, lemon squeezer, jigger, tall glass, muddler, mixing spoon



Ricardo Viera. *Six Palms*. 1981. Screenprint on Paper, Monoprint. Gift of Martha Marchena.

NOJITO

MOCKTAIL

- 20 to 25 fresh mint leaves (about 1 ounce)
- 1 tablespoon sugar, preferably superfine sugar
- 2 ounces fresh lime juice
- 6 ounces sparkling water
- ice
- fresh mint sprig for garnish

Muddle together the mint leaves, sugar and lime juice, in a large glass until the sugar is dissolved. Fill the glass with ice, top with sparkling water, and garnish with a sprig of mint.

Makes 1 mocktail

Equipment needed:

Cutting board, knife, lemon squeezer, jigger, tall glass, muddler, mixing spoon

CAFÉ CUBANO OR CAFÉCITO

- ground espresso
- 1/4 cup sugar

Brew a pot of espresso according to the manufacturer's direction. Add the sugar to a measuring cup. Add 1 tablespoon of the hot espresso and whisk until it forms a thick paste, about 1 minute. Stir in the remaining hot espresso. Pour into espresso cups and serve.

Equipment needed:

6-serving stove-top espresso maker, measuring cup, small whisk