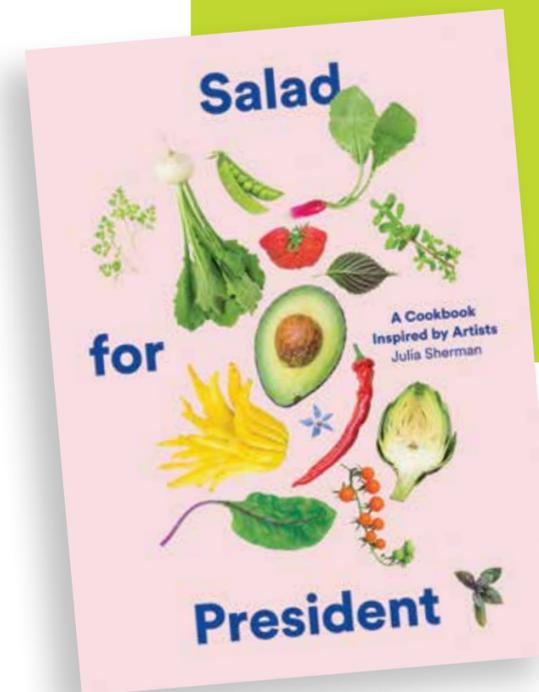


Salad for President

A Cookbook
Inspired by
Artists

"Julia Sherman is one of those 'natural' artists in the sense that she cannot help but bring the same careful attention, beauty, and enthusiasm to virtually everything she touches. This cookbook is no exception." - Mia Locks, curator of the 2017 Whitney Biennial



Salad for President will be published in the United States on 17 May, with a cover price of \$35.

Salad for President is a visually rich collection of inventive recipes and conversations with artists, architects and musicians, offering a rare glimpse into the everyday lives of the most creative characters. Julia Sherman visits unusual live/work spaces from Kyoto to Mexico City, interviewing and photographing her subjects as they cook and share a meal. The resulting volume offers insight into the inner lives of artists with a uniquely vegetable-obsessed perspective.

The book includes 75 of Sherman's own recipes, organised by occasion from F*%k Brunch to Salad In Sweatpants: Casual Meals For People Who Already Love You. Sherman visits chefs (Alice Waters), painters (William Wegman), ceramicists (Yui Tsujimura), artists (Tauba Auerbach) and architects (Luis Barragán) in their homes, interviewing and photographing them as they cook.

The cookbook will tempt readers in search of diverse offerings from light to hearty. While the recipes are not exclusively vegetarian, they are all vegetable-based and focused on high-quality seasonal produce. With its unusual look into the worlds of food, art, and everyday practices, Salad for President: A Cookbook Inspired by Artists is at once a practical resource for healthy, satisfying recipes and an inspiring look at creativity.

About Julia Sherman

Julia Sherman is a Brooklyn-based mixed-media artist, photographer, writer and cook. She has been a contributing artist/writer to Triple Canopy, White Zinfandel, Lucky Peach, and Cabinet Magazine. Her visual art has been shown at The Museum of Modern Art, New York; Sculpture Center in Long Island City; Recess; and the Jewish Museum. Sherman was also the founder of the Los Angeles artist-run gallery Workspace, and has apprenticed with a weaver, a wig-maker and a cobbler.

About Salad for President

Salad for President is an evolving publishing project that draws a meaningful connection between food, art and everyday obsessions. In the Summer of 2014, Salad For President created the first ever MoMA PS1 Salad Garden, reimagining the previously unused rooftop of the museum as a public space for heirloom vegetables, performances and dinners. The second Salad Garden was installed at the Los Angeles Getty Museum in 2015.

Grilled peach panzanella with almond essence and purple basil

In the pastry world, peaches and almonds are a classic pair, so it's no surprise that they work well in salad too. The almond flavour is subtle, introduced with a dash of almond extract (there are no actual nuts here at all). The sugar in the peak-season peaches caramelises on the grill and their juices run, making a sweet and tangy marinade for crusty chunks of sourdough. If you don't feel like heating up the coals, broil the peaches cut-side up in the oven or sear them on a well-oiled grill pan, cut side down. Purple basil tastes just like classic Genovese basil, but the colour is a nice touch against the hue of the fruit.

SERVES 2

FOR THE DRESSING:

**¼ teaspoon almond extract • 2 teaspoons sherry vinegar
2 teaspoons minced shallot • 1 tablespoon extra-virgin olive oil**

FOR THE SALAD:

**1 455g ripe yellow peaches • 2 tablespoons extra-virgin olive oil
sea salt • freshly ground black pepper
2 x 2.5cm slices crusty sourdough bread
2 tablespoons fresh roughly torn purple or Genovese basil**

1. Prepare a very hot charcoal fire, heating until the coals are white-hot. Distribute them evenly in the bottom of the grill.
2. While the coals are heating, make the dressing: Whisk the almond extract, vinegar, shallot, and oil together in a small bowl.
3. Make the salad: Halve the peaches along the line of the cleft (stem to bottom). Remove the pits and put the fruit in a large bowl. Drizzle with 1 tablespoon of the oil, season with a pinch each of salt and pepper, and toss to coat. Drizzle the remaining 1 tablespoon of the oil on both sides of the bread slices and season with salt and pepper.
4. Brush the grill with oil and let it heat up for a minute or two. Arrange the bread slices on the outer edges and the peaches cut side down in the centre (don't rinse the bowl; set it aside). Grill the bread for 1 minute on each side, until lightly toasted. Grill the peaches until the bottoms are caramelised and lightly charred, about 3 minutes. Flip the peaches and cook for an additional 3 minutes on the opposite side.
5. Cut the toasted bread into 2.5cm cubes and put them in the peach bowl along with all the crusty crumbs left behind on the cutting board. Slice each peach half in half again, or into large chunks if the peaches are larger, and put them in the bowl.
6. Drizzle the dressing over the peaches and bread and set aside to marinate for 5 to 10 minutes.
7. Toss the torn basil on top, season with additional salt and pepper if needed, and serve.



Pink peppercorn candied citrus salad



Colourful pinwheels of candied citrus are a little chewy, tart, and sweet, and they could easily double as edible jewellery. Set them atop a simple green salad and you just can't make a prettier dish. Experiment with different types of citrus, but go for those that are thin-skinned, and be sure to slice your rounds as thinly as possible. The pink peppercorns add a floral note; nothing like conventional black peppercorns, this spice is vibrant in colour and aroma.

SERVES 2 OR 3

FOR THE SALAD:

- 1 sweet lemon
- 1 thin-skinned tangerine
- 1 teaspoon pink peppercorns
- 1 tablespoon sugar
- 3 heads baby little gem lettuce
- 1 tablespoon snipped fresh chives

FOR THE DRESSING:

- ½ sweet lemon, juice only
- 1 teaspoon raw honey • sea salt
- 3 tablespoons extra-virgin olive oil
- freshly ground black pepper

1. Make the salad: Preheat the oven-grill to high.

2. Slice the lemon and tangerine as thinly as possible and arrange the slices in a single layer on a foil-lined baking sheet.

3. Crush the pink peppercorns using a mortar and pestle. Add the sugar and grind the two ingredients together. Sprinkle them over the citrus slices and place them under the grill, keeping an eye on the slices to make sure they don't burn. Grill for 2 minutes, then rotate the pan 180 degrees and continue to grill until the citrus is light brown and the sugar

is bubbling, 3 to 5 minutes longer. Remove from the oven and use a spatula to transfer the slices to a cutting board before they cool. This prevents them from sticking to the foil. Once they cool, they should go from gooey and soft to chewy and almost crunchy.

4. Arrange the leaves of the lettuce in a bowl, and scatter the chives on top.

5. Make the dressing: Combine all the ingredients for the dressing, whisking to emulsify the oil, and drizzle it on top of the lettuce. Season with salt and pepper and top with the candied citrus. Serve immediately.

Potato salad with sprouted mung beans, yoghurt, and fried black mustard seeds

I love the idea of the classic potato salad. Tossed in mayonnaise and sturdy enough to travel to a picnic, it is a real democratic crowd pleaser. But this is not that kind of salad book. This recipe is my style of potato salad: tangy with rich yoghurt, crunchy with sprouted mung beans, bright with coriander and red onion. Fried black mustard seeds, a staple in Indian cooking, taste like toasty popcorn with a slightly bitter, mustard aftertaste. They are one of my favourite spice additions, worth exploring on top of steamed rice and as a garnish on soups. With a little planning, you can easily and affordably sprout your own beans, using a simple glass jar and a clean kitchen rag or cheesecloth. If you are short on time, you can find a sprouted legume mix at most supermarkets and health food stores - and if you can't, this salad will still be delicious with the potatoes and dressing alone.

SERVES 4

YOU WILL NEED:

**½ small red onion • sea salt • ½ teaspoon sugar
2 tablespoons red wine vinegar • 455g fingerling or new potatoes
3 tablespoons olive oil • freshly ground black pepper
150g mung bean sprouts (optional) • 2 tablespoons black mustard seeds
60 ml full-fat yoghurt, preferably sheep's milk
2 tablespoons fresh coriander leaves**

1. Slice the onion as thinly as possible. Put it in a medium bowl, sprinkle with ½ teaspoon salt and the sugar, add the vinegar, and press down firmly with your fingers. Set aside to lightly pickle.

2. Put the potatoes and 1 teaspoon salt in a medium saucepan and add cold water to cover by 2.5 cm. Bring the water to a rolling boil over high heat, then lower the heat to medium and cook for 15 minutes, or until the potatoes are fork tender. Drain and cut them into 2.5-cm slices. Put them in a large bowl and drizzle with 1 tablespoon of the oil; season

generously with salt and pepper and gently toss to combine, trying to keep the potatoes from falling apart. Add the mung beans and set aside.

3. Put a small pan over high heat, add the remaining 2 tablespoons oil and the mustard seeds, and cook, covered, until you hear the mustard seeds start to pop, jumping up from the pan, about 1½ minutes. Remove from the heat immediately and scrape them into the bowl with the onion. Add the yoghurt and whisk to combine. Spoon the dressing over the potatoes, scatter the cilantro over the top, and serve.

Note: To make your own sprouts, put dried mung beans in a glass jar and cover them with cold water. Cover the top of the jar with a breathable cloth and secure it with a rubber band. Allow them to soak for 6 hours or overnight. Drain the water and cover the beans again with water, the cloth, and the rubber band. Rinse and drain the beans two more times over the next 24 hours or so, covering them in between and leaving them on the kitchen counter to sprout. After about two days, the mung beans should have grown little tails and have tripled in volume. Rinse once more and drain. The sprouted beans will keep in the refrigerator, tightly covered with a lid, for up to a week.





Little gems with crispy pancetta and green Caesar dressing

My family subscribed to the early-1990s school of nutrition that painted cholesterol as a deadly threat. To this day, I have never seen my parents enjoy an egg in its entirety, so my passion for eggs—yolks and all—is still a tiny act of rebellion. This dressing delivers everything you want from a traditional Caesar, with the added zing of green parsley and garden chives. Be sure to use the best anchovies on the market, as they will be less fishy with maximal umami flavour. If you are hesitant about the fishiness, soak them in warm water for 5 minutes before adding them to the dressing; they will mellow out in the warm bath. Rather than dumping cheese into the dressing itself, I prefer to micro-plane Pecorino or Parmesan on the salad, making a light, fluffy, and salty finish on top.

SERVES 8

FOR THE DRESSING:

**2 large egg yolks • 2 tablespoons fresh lemon juice
5 oil-packed anchovy fillets, drained • 1 teaspoon Dijon mustard
3 tablespoons chopped fresh flat-leaf parsley, plus more for garnish
2 tablespoons chopped fresh chives • 1 teaspoon white-wine vinegar
60ml high-quality extra-virgin olive oil • 60ml grapeseed oil**

FOR THE SALAD:

**4 small heads little gem lettuce or Romaine lettuce hearts, trimmed
½ lemon • extra-virgin olive oil • freshly ground black pepper • sea salt
8 to 10 slices speck or prosciutto di Parma
Parmesan or pecorino cheese (optional)**

1. Make the dressing: In a food processor, combine the egg yolks, lemon juice, anchovies, parsley, chives, mustard, and vinegar and blend until the herbs are broken down into small green flecks. Add the oils in a slow stream with the motor running and blend to emulsify. Spoon the dressing into a plastic squeeze bottle or a cup with a pouring spout and refrigerate until you are ready to serve.

2. Make the salad: Pull apart the leaves of the lettuces; wash and thoroughly dry and arrange them on a large platter. Squeeze lemon juice and drizzle olive oil over the lettuce, and season with salt and pepper.

3. Heat a large cast-iron pan over medium heat. When the pan is hot, add the speck in a single layer, working in batches. When the speck contracts and gets crispy, remove it from the pan and set it aside to cool.

4. To serve, squeeze or drizzle the Caesar dressing generously over the lettuce. Top each serving with a piece of crispy speck, finely grate cheese generously on top, and garnish with parsley. Serve extra dressing on the side if you have leftovers



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Greek salad on the grill

This salad proves that rules are meant to be broken. I have always considered the classic Greek salad to be the Platonic ideal. I balk at fancy upgrades since the cheap red-wine vinegar, kalamata olives, and romaine are fundamental to the dish. I even prefer dolmas (stuffed grape leaves) from a can to those from the deli counter. Then one day I had a few vegetarian dolmas left over in the fridge, and I tossed them on the grill to warm them up. The oil-marinated leaves crisped, the rice steamed and softened inside, and I had somehow managed to improve upon my favourite snack. With the rules out the window, I tossed all the veggies on the grill (except for the cucumbers and tomatoes), and it worked. It's not a replacement for fresh Greek salad but it is a fun variation to make at home.

SERVES 4

YOU WILL NEED:

4 hearts of romaine, bottoms trimmed, cut in half lengthwise
 1 small red onion, cut into rounds 6mm thick • extra-virgin olive oil
 coarse-grained salt • freshly ground black pepper • 1 teaspoon dried oregano
 170g sheep's milk feta cheese, 2.5 cm thick • 50g kalamata olives
 8 to 10 canned or fresh vegetarian stuffed vine leaves (dolmas)
 1 medium ripe beefsteak tomato, cored and cut into 2.5-cm chunks
 2 to 3 small Kirby (pickling), Persian or English cucumbers, cut into 2.5-cm pieces
 4 or 5 oil-packed anchovy fillets (optional but highly recommended)
 pepperoncini (optional) • red-wine vinegar • sea salt
 breadsticks or Melba toast (optional)

1. Prepare a charcoal fire, heating until the coals turn white.
2. While the coals are heating, brush the romaine and onion rounds with oil and season with coarse salt, pepper, and the oregano. Place the feta and the olives on a rectangular piece of aluminium foil and fold the edges upward to create a shallow boat. Drizzle them with oil.
3. Brush the grill with vegetable oil. Place the stuffed grape leaves, romaine, onion, and feta/olive packet on it and cook until the vegetables have a nice light char on all sides, 4 to 5 minutes total. The feta should be warm throughout. Remove from the grill with tongs.
4. On a large platter, make a bed of the grilled romaine (keeping the halves intact) and top with the tomato, cucumbers, grilled onion, olives, and stuffed grape leaves. Cut the feta into 2.5cm cubes and toss them on top. Drizzle the whole mess generously with oil and season very lightly with sea salt (the olives, feta, and anchovies add lots of salt) and black pepper to taste.
5. Top with the anchovies and pepperoncini, if using. Serve with red-wine vinegar and oil on the side, and breadsticks or Melba toast as a nod to the salad's roots.

Note: Tossing the cheese on the grill is optional, but it's a nice way to warm it up before serving. Feta cheese sticks to the grill, so be sure to use tinfoil if you decide to do this step.



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Tangy farro salad with Moroccan cured olives, lemon zest, and fennel

Morocco produces hundreds of varieties of olives, but the standout for me is the dry black olive. Slowly cured in salt, not brine, and coated with olive oil, a Moroccan olive might look like a tiny prune, but it is actually a savoury flavor grenade. A little goes a long way to season the farro and fennel in this dish. This salad is more tart than most of my recipes, as I tend to think of farro as a neutral base that can take more seasoning than you would think. If you know your palate tends to shy away from citrus or acidity, reserve half of the lemons to squeeze over the salad at the end, tasting it first to gauge the intensity. Pack this salad for lunch, a picnic, or air travel. It only gets better with time.

SERVES 6

FOR THE FARRO:

400g farro • 1.2 litres chicken broth
2 tablespoons olive oil (or chicken fat if using homemade broth)
1 teaspoon coarse-grained salt

FOR THE SALAD:

1 teaspoon fennel seeds • 75g coarsely chopped oil-cured olives
1 teaspoon red pepper flakes • grated zest and juice of 2 lemons
1 large clove garlic, grated • 90ml extra-virgin olive oil
2 large fennel bulbs • sea salt

1. Make the farro: Rinse the farro in a sieve under cold water. In a large pot, bring the broth, oil, and kosher salt to a boil, then add the farro. Lower the heat to a simmer and cook uncovered until it is tender, about 20 minutes. If foam appears on the surface of the cooking liquid, skim the surface. Drain the farro (reserving the broth for future use). Put it in a salad bowl and set it aside to cool.

2. Make the salad: While the farro is cooling, put the fennel seeds in a small skillet and toast them over medium heat until fragrant, about 2 minutes. Transfer them to a mortar and pestle and crush until they are

the texture of coarse sand. Add the olives, red pepper flakes, lemon zest and juice, garlic, and olive oil. Using a fork or the pestle, mix to combine, smashing the olives. Toss the olive mixture with the farro and set aside.

3. Trim the top and bottom from the fennel bulbs, reserving any fronds for garnish. Slice each bulb in half lengthwise and then crosswise as thinly as possible on a mandoline slicer or with a very sharp knife. Add to the farro and toss.

4. Season the salad with salt to taste and garnish with the torn fennel fronds.

