

Modern Painters
May 2017

BLOUIN modernpainters

ART / ARCHITECTURE / DESIGN / PERFORMANCE / FILM

MAY 2017



**JOSHUA
FERRIS**
SPRING
FICTION

**NATALIE
FRANK**
ON FAIRY
TALES AND
FASCISM

**LOUISE
LAWLER**
A PORTFOLIO
OF NEW WORK



+ Mira Dancy, Samuel Levi Jones, Mernet Larsen

BOOKS

EAT YOUR VEGETABLES

William Wegman's Charoset Toast with Minced Apple, Concord Grape Juice, Poached Figs, Pecans, and Balsamic Drizzle

1¼ cups (125 g) pecan halves, finely chopped
2 teaspoons plus 1 tablespoon olive oil, plus more for drizzling
Sea salt
Juice of ½ lemon
2 teaspoons grated fresh ginger
Grated zest of 1 tangerine
1 crisp sweet apple such as Fuji or Gala, cored and minced
Seeds from 3 green cardamom pods
4 dried Calimyrna figs, coarsely chopped
2 Medjool dates, coarsely chopped
6 tablespoons (90 ml) unsweetened Concord grape juice (not from concentrate), or Beaujolais wine
1 loaf miche (French sourdough) or your favorite bakery bread
Ground cinnamon
Fresh horseradish root, peeled and thinly shaved with a vegetable peeler
Extra-fancy balsamic vinegar
Freshly ground black pepper

1. Preheat the oven to 350°F (175°C). Spread the pecans on a baking sheet and toss with one teaspoon of the oil and a pinch of salt. Toast in the oven for eight to 10 minutes, until fragrant and toasty. Leave the oven on.
2. While the pecans are toasting, put the lemon juice into a large bowl and add the ginger and half of the tangerine zest. Add the apple and toss with the remaining tablespoon plus one teaspoon oil.
3. Add the pecans to the bowl and stir to combine.
4. Crush the cardamom seeds with a mortar and pestle into a coarse dust. In a small saucepan, combine the figs, dates, grape juice, and cardamom and cook over medium heat until the fruit has absorbed most of the liquid, five to seven minutes. Add to the apples and stir to combine.

This recipe is one of many from Julia Sherman's Salad For President: A Cookbook Inspired by Artists, a collection of conversations with contemporary artists and their favorite salad recipes, out this month from Abrams Books.

William Wegman with his dogs at home.

