

Art World

10 More Recipes From Artists Who Are Getting Creative in the Kitchen to Spice Up Dining in the Era of Social Distancing

Dana Sherwood, Olafur Eliasson, and other artists share some of their favorite recipes.

Sarah Cascone, March 25, 2020

Martha Rosler, Brooklyn



Martha Rosler's kitchen. Photo courtesy of the artist and Mitchell-Innes & Nash, New York.

MITCHELL-INNES & NASH

I am self-sequestered at home, as ordered by the people with a clue. That's a rowhouse in Greenpoint. My studio is most of the house, so I don't have to leave to go to work.

I try to maintain a fairly healthy diet, mindful of the fact that I am getting far less exercise. I also want to support one or two of my local restaurants, so I occasionally get take-out. I found that at the supermarket, I wasn't a disciplined shopper, but I did try to get salad fixings and nuts as well as some other staples and treats. Pasta was, luckily, the last thing on my mind, because as everyone now knows, there wasn't any to be had. I do have a stock of Chinese noodles in my pantry.

I have no desire to be particularly adventurous in cooking during this crisis, as I still have to get work done without the help of in-studio assistants. I'm not sure cooking for myself alone would be worth the effort of scaring up the ingredients. My own recipe, below, requires some common elements but not everyone might have them on hand.

Here's something simple and good-tasting that I've been making for years. Its origin is lost in time, but I have it copied out on a piece of paper. The smell alone makes it worth cooking.

"Mediterranean Spinach"

Ingredients:

6 pounds spinach, washed and drained
5 tsp salt (or to taste)
5 cloves garlic, minced
6 tbsp pine nuts
½ cup each of sliced black and green olives
2 tbsp capers
2 handfuls seedless raisins

Instructions:

Cook the spinach and salt five minutes in a little water; drain and chop. Hold aside.

Heat olive oil in a skillet, stir in garlic and pine nuts, cook until golden.

Mix in olives, capers, raisins.

Mix in spinach.

Heat quickly and serve.