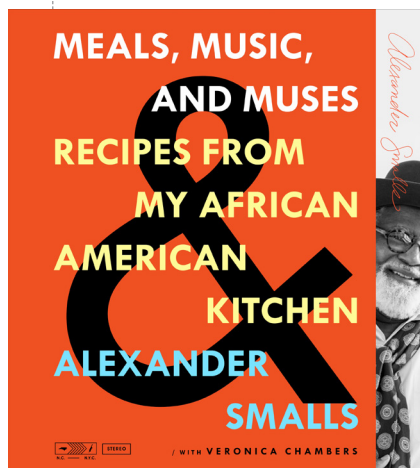


COOKING IN CONCERT

Bury your nose, whet your appetite



“Cooking without a song in your heart is like cooking without salt and pepper.”

MEALS, MUSIC, AND MUSES

Alexander Smalls is at once a renowned opera singer, chef, and storyteller. With roots in the South Carolina Lowcountry, he’s made a career exploring the foods of his upbringing and those of his African heritage with a handful of acclaimed restaurants in New York (all while winning awards for his singing, including on the cast recording of George Gershwin’s folk opera, *Porgy and Bess* set in Charleston). In his new release, *Meals, Music, and Muses: Recipes from my African American Kitchen*, Smalls considers the intersection of his passions: “In the United States, food and music are inextricably linked, especially in African-American culture,” he explains. “Cooking without a song—in your heart, if nothing else—is like cooking without salt and pepper.” Touted as a playlist of essential African-American dishes, the curated collection of recipes spans classic preparations of field greens and spicy okra to frogmore stew and sweet potato muffins. (*Flatiron Books*)

Sweet Potato Muffins

Makes 12

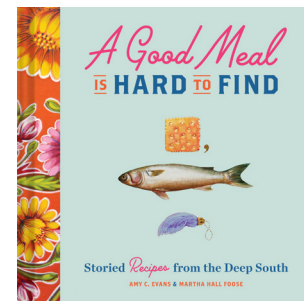
- Nonstick cooking spray
- ¾ cup unsalted butter
- ¼ cup granulated sugar
- ¼ cup firmly packed dark brown sugar
- 2 large eggs
- ¾ cup mashed sweet potatoes
- ¼ cup buttermilk
- ¾ cup whole wheat flour
- ¾ cup all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon vanilla extract
- ¼ teaspoon salt



1. Preheat the oven to 400 degrees. Line a twelve-cup muffin tin with paper liners or coat with nonstick spray. In the bowl of a stand mixer fitted with paddle attachment, beat butter and sugars on medium-low speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Add remaining ingredients and beat on low speed until well-mixed. Spoon batter into prepared muffin tin.
2. Bake until a toothpick inserted into the center of a muffin comes out clean, 18 to 20 minutes. Serve immediately. Adapted from *Meals, Music, and Muses*. Copyright © 2020.

A GOOD MEAL IS HARD TO FIND

Over strawberry cake and mason jars of bourbon, painter Amy Evans and longtime friend Martha Foose penned a quirky cookbook about the



foods that tell our stories. Along with cheerful illustrations, each simple (and sometimes semi-homemade) recipe is accompanied by a vignette of a different fictional woman’s life—in the style of the South’s beloved spiral-bound *Junior League* compendiums. Grace makes her own peanut butter-filled Nabs to fuel a trek to meet her grandbaby in Texas. Rita whips up a girls’ trip sipper from vodka, Mexican lager, and frozen limeade. And Clementine’s crawfish hush puppies aren’t complete without her abuelita’s cheese dip. (*Chronicle Books*)

COOKING IN MARFA

In the vast and often inhospitable Chihuahuan Desert, a mere sixty miles from the Mexican border, sits the tiny urban oasis of Marfa. Both undeniably Texan and imbued with Mexican heritage, it’s the birthplace of Tex-Mex cuisine—created by Tula Borunda Gutierrez back in 1887, or so the story goes. And in recent years, the town of 1,700 has become a modern art mecca, drawing both tourists and artists taking up residence. Written by Long Horn State native Virginia Lebermann, *Cooking in Marfa* takes a deep dive into its food—from rabbit braised in prickly pear wine to vanilla and mesquite bean ice cream and Oaxacan old fashioned(s)—and entertaining traditions and how they’ve evolved with the desert town’s growing popularity. (*Phaidon*)

