

# Acquired Taste

**Feb 21 - Mar 8**

**Manuel Molina Martagon**

In my plate, I see time passing by. The food that is there and the life somebody took to prepare it. Exchanges, food paid with money, with love, or some sort of credit that usually is never paid. The different ways of eating, those who eat to alleviate hunger, or those who choose to go to a restaurant because of its ambience. Meals to refresh the memories in the calendar. The first pasta you cooked. The first pasta you cooked that actually tasted good. That time you shelled walnuts and felt useful. The cold chain, distribution chain, logistics, and transportation personnel. Packaging, expiration dates, and recycling. The time and attention it takes to learn the tastes of your partner. Dinners made in five minutes. Dinners made in five hours. The dish you swallowed with a lot of water. In the restaurants that had to close, wasted food, and the tortilla on the very top. The food that gets placed in a suitcase in the morning and will be there in time for dinner in another country. Marathon weekend breakfasts and sesame seed-themed dinners. The last bite you keep for the end. The dinner you went to six stores to find one ingredient for. The time you really liked the food but didn't say anything to the person who prepared it. The person that taught you how to season. The recipes that have been lost, the ones that people didn't share, or didn't have the chance to. Holiday dinners of hideous diplomacy. In those who stay to sweep the confetti. Those who have gone to bed hungry. Kitchen utensils that pass through generations. The dish that nobody wanted, and the one that was gone in a minute. The cakes with candles and the ones deflated inside the oven. The hands that itch and the finger prints modified with knives. I think of the people that plant, that clean, that shell, that chop, those that get soaked while doing deliveries, and the ones that can travel through time using their mouths.

- *Manuel Molina Martagon*

En mi plato veo pasar el tiempo. La comida que está ahí y la vida de alguien que se necesitó para prepararla. Los intercambios, comidas pagadas con dinero, en cariño o una especie de crédito que pocas veces se paga. Las diferentes maneras de comer, quién come para apaciguar al hambre y los que van a un restaurante por el ambiente. Comidas y cenas para refrescar la memoria de los calendarios. La primera pasta que hiciste. La primera pasta que hiciste que te quedó bien. La vez que pelaste nueces y te sentiste útil. La cadena de frío, cadenas de distribución, logística y transportistas. Empaques, fechas de caducidad y reciclaje. El tiempo y atención para aprender el sabor que le gusta a tu pareja. Cenas hechas en cinco minutos. Cenas hechas en cinco horas. El plato que te tragaste con mucha agua. En los restaurantes que tuvieron que cerrar, en la comida que se desperdicia, en la tortilla de hasta arriba. La comida que se mete a la maleta en la mañana y se cena en otro país. Desayunos maratónicos de fines de semana y cenas temáticas de ajonjolí. El bocado que guardas para el final. La cena para la que fuiste a seis tiendas diferentes para encontrar un ingrediente. La vez que te encantó la comida, pero no dijiste nada a quién la preparó. A quién le aprendiste el sazón. Las recetas que han desaparecido, las que no compartió la gente, o que no les dio tiempo. Cenas de Navidad de diplomacia nefasta. En quienes se quedan a recoger el confeti. Quienes se han dormido con hambre. Utensilios de cocina que pasan de generación. La comida que nadie quiso y la que todos se acabaron. Los pasteles con velitas y los que se desinflaron en el horno. Las manos que arden y las huellas digitales modificadas con cuchillos. Pienso en los que siembran, los que lavan, los que pelan, los que pican, los que reparten y se mojan, en los que pueden viajar en el tiempo usando sus bocas.

*- Manuel Molina Martagon*

# Recipes

## *Famous Chipotle Garlic Mushrooms*

- 1 lb of white mushrooms  
(or any mushroom)
- 1 can of chipotle salsa
- 4 tbsp butter, oil or vegan substitute
- 1 head of garlic



Mince the garlic and sauté it using the butter, oil or vegan substitute over medium heat. Wait until it gets golden and add the mushrooms. After a couple minutes add the chipotle salsa and let the mushrooms cook in the liquid. Wait for the liquid to evaporate. Enjoy in a quesadilla, over rice, eggs, etc.

## *Chiles en Nogada* - Makes 25 chiles

### *The Stuffed Chiles*

- 25 poblano peppers
- 1 lb ground pork
- 1 plantain
- 3 apricots
- 2 pears
- 2 apples
- 4 oz almonds
- 4 oz pine nuts
- 4 oz raisins
- 1 lb tomatoes
- 1 white onion
- 1 head of garlic
- thyme (to taste)
- salt (to taste)
- sugar (to taste)
- 5 tbsp oil or lard

### *The Batter*

- 8 eggs
- 2 c flour
- vegetable oil

### *The Nogada*

- 1 lb walnuts
- 6 oz goat cheese
- 4 oz goat yogurt
- 1 can of evaporated milk
- 1 can of crema Mexicana  
(table cream, not sour)
- ½ c white wine
- cinammon (to taste)
- sugar (to taste)

### *The Garnish*

- 1 pomegranate
- ½ bunch of parsley

## Peppers

Dry roast the peppers until they are all blackened evenly. Place them in a plastic bag or cover them with kitchen towels for 1-2 hrs. Take them out of the bag, peel them and carefully remove the seeds.

## Stuffing

Heat the oil or lard, add the garlic and onion. When they are transparent, add the pork (if desired). Cook thoroughly. With a blender, puree the tomatoes and add them to the pot. Add the chopped plantains. Wait a couple minutes and then add the chopped apples, pears and apricots. Add the raisins, almonds and pine nuts. Stir and let all the ingredients cook for approximately 30 min, until the mix thickens and liquid evaporates. Season with salt, sugar, cinnamon, and thyme. Wait for the mix to cool and stuff the peppers.

## Batter

Prepare the batter in batches so you can always have the right consistency. Separate the egg whites and yolks. Vigorously beat the whites with a whisk until they are stiff and hold on to the bowl. Add the eggs yolks and whisk until you have this fantastic yellow color.

Roll the stuffed peppers in flour and carefully cover them with the batter. Hold the peppers from the stem and cover them with the batter, carefully turning them to cover all sides. Fry the battered pepper in the hot oil and place on paper napkins to absorb the extra oil. Set aside to cool.

## The Nogada

Blend the walnuts with the cheese, cream, and evaporated milk. Make sure the Nogada is creamy enough to cover the chile, but not too thick or runny. Depending on your taste, you can add more goat cheese and/or yogurt. Add cinnamon and sugar according to your taste. For a non-dairy version, use vegan half-and-half and a sunflower cheese. Add cinnamon and sugar to taste.

Finally, cover the chiles with the Nogada and garnish with pomegranate seeds and parsley.



# Recetas

## ***Famosos Champiñones al Ajillo***

- ½ kg de hongos
- 1 lata de salsa de Chipotle
- 4 cucharadas de mantequilla, aceite  
o sustituto vegano
- 1 cabeza de ajo



Pica finamente el ajo y dale una pasada en el aceite o mantequilla. Una vez que el ajo se ponga de un color dorado agrega los hongos. Después de unos minutos agrega la salsa de chipotle y deja que los hongos se cocinen en el líquido. Deja que se evapore el líquido. Disfruta en quesadillas, arroz, huevos, etc.

## ***Chiles en Nogada*** - Hace 25 chiles

### *Para El Chile*

- 25 Chiles poblanos
- 1 lb de carne de puerco molido
- plátano macho
- 3 duraznos
- 2 peras
- 2 manzanas
- 4 oz de almendras
- 4 oz de piñon
- 4 oz de pasas
- 1 lb de jitomate
- 1 cebolla
- 1 cabeza de ajo
- tomillo al gusto
- sal al gusto
- canela al gusto
- azúcar al gusto
- 5 cucharadas de manteca o aceite

### *La Capeada*

- 8 huevos
- 2 tazas harina
- aceite vegetal suficiente  
para freír bien los chiles

### *La Nogada*

- 1 lb nuez de castilla
- 6 oz queso de cabra
- 4 oz yoghurt de cabra
- 1 lata de leche evaporada
- 1 lata de crema mexicana  
(de mesa, no agria)
- ½ taza de vino blanco
- canela al gusto
- azúcar al gusto

### *El Adorno*

- 1 granada
- medio ramo de perejil

## Los Chiles

Ásalos hasta que estén negros. Dale la vuelta para que queden parejos y ponlos en una bolsa de plástico o cúbrelos con trapos por 1-2 hrs. Sácalos, péralos y quítales las semillas con cuidado.

## El Relleno

Calienta el aceite o manteca, agrega el ajo y la cebolla. Cuando estén transparentes, agrega el puerco si deseas. Cuécelo bien. Licúa los jitomates y agrégalos a la olla.

Pica el plátano macho, manzanas, peras y duraznos, agrégalos. Añade las pasas, almendras y piñones. Dale vueltas y deja que todo se cocine por unos 30 min aprox, hasta que tenga una consistencia rica y veas el fondo de la olla. Sazona con sal, azúcar, canela y tomillo al gusto. Espera a que se enfríe la mezcla y rellena los chiles.

## La Capeada

Prepáralo en porciones pequeñas para que tenga la consistencia ideal. Separa los huevos y las claras, bate las claras a punto de turrón y que hagan picos sólidos. Agrega las yemas y vuelve a batir hasta que tengas este amarillo fantástico.

Pasa los chiles rellenos por harina y con cuidado introdúcelos en la capeada. Maneja los chiles del rabito y cúbrelos totalmente. Fríelos en el aceite y colócalos sobre servilletas de papel para que absorban el aceite extra y déjalos que se enfríen.

## La Nogada

Licúa las nueces con queso de cabra, crema, yogurt y leche evaporada. Asegúrate que la Nogada sea lo suficiente cremosa para cubrir el chile pero evita que sea demasiado espesa o aguada. Según tu gusto puedes agregar más queso de cabra o yogurt. Agrega canela, y azúcar a gusto. Para la versión sin lácteos, usa crema para café vegana y queso hecho con semilla de girasol. Agrega canela y azúcar al gusto.



Finalmente, cubre los chiles con la Nogada y adórnalos con las semillas de granada y perejil.

# Notes/Notas



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# Bio

**Manuel Molina Martagon** is a multidisciplinary artist working in performance, video and socially engaged projects. Molina Martagon holds a MFA in Photography, Video and Related Media from the School of Visual Arts in New York, and a MFA in Creative Writing in Spanish from New York University. His work has been exhibited in Mexico, United States, Spain, China and Cuba. His videos have been featured in festivals like Proyector Madrid, Region 0 The Latino VideoArt Festival, YANS & RETO, and Festival de Video Arte de Camaguey, and institutions such as the Institute of Contemporary Art in Philadelphia and Art Museum of the Americas in D.C. Molina Martagon has also been a recipient of multiple international awards and grants, such as Fulbright-García Robles, CONACYT (Consejo Nacional Ciencia y Tecnología), Alice Beck Odette Grant, and PECDAP (Programa de Estímulo a la Creación y Desarrollo Artístico de Puebla). Since his arrival to New York, he has been a constant collaborator with the New New Yorkers program at the Queens Museum, and was a fellow in More Art's Engaging Artist program.

# About

Cuchifritos Gallery + Project Space, a program of Artists Alliance Inc, provides exhibition opportunities to hundreds of emerging artists and independent curators. Founded in 2001, Cuchifritos is housed within the Essex Market on Manhattan's Lower East Side. This unique setting fosters a deep connection between art and the local community, encourages dialogue among artists and very diverse audiences, and enhances the Lower East Side's status as a place of historical importance, exploration, and exchange. Cuchifritos responds to changing needs within the art world, supports work that's reflective of our broader community, and finds ways to advance artists' and curators' practices. We're dedicated to ensuring the Lower East Side remains a powerful place for making and viewing art.

# Supporters

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