

American Café

National Gallery of Art / November 2, 2009 – January 27, 2010



The Robert and Jane Meyerhoff Collection: Selected Works

East Building, Mezzanine / October 1, 2009 – May 2, 2010

This exhibition is supported by an indemnity from the
Federal Council on the Arts and the Humanities.

Robert Rauschenberg, *Archive*, 1963, oil and silkscreen ink on canvas,
Collection of the Robert and Jane Meyerhoff Modern Art Foundation

GEORGIA SWEET POTATO CASSEROLE

SERVES 8

6 peeled sweet potatoes
3 eggs
 $\frac{3}{4}$ cup white sugar
 $1\frac{1}{2}$ teaspoons cinnamon
4 ounces melted butter
2 teaspoons salt
1 teaspoon pepper

Topping

8 ounces melted butter
2 cups cornflakes
 $\frac{3}{4}$ cup chopped pecans
6 tablespoons sugar

Cook sweet potatoes in plenty of water until tender. Drain and place cooked potatoes in large mixer with the whisk attachment. Mix eggs in a large bowl with sugar, cinnamon, butter, salt, and pepper. Add to the potatoes, mix well, and spoon into casserole dishes.

For the topping, melt butter; blend in slightly crushed cornflakes, sugar, and chopped pecans. Spread over top of the sweet potatoes. Bake at 350 degrees for 18 to 20 minutes.

This recipe was created in honor of the exhibition by Executive Chef David Rogers, Restaurant Associates, at the National Gallery of Art.

National Gallery of Art
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SOUTH CAROLINA LOW COUNTRY CHICKEN

SERVES 6

4 pounds chicken drumsticks

Low Country spice rub

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1 cup brown sugar

1 tablespoon garlic powder

2 tablespoons salt

1 tablespoon paprika

1 tablespoon lemon pepper

1 tablespoon chili powder

1 teaspoon black pepper

1 teaspoon dried thyme

1 teaspoon dried basil

Place chicken in a large bowl. Combine sugar and spices in separate bowl. Add spice rub to chicken and mix until thoroughly coated. Cook the chicken at 350 degrees until it reaches an internal temperature of 165 degrees (about 20 minutes).

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MARYLAND CRAB CAKES WITH REMOULADE AND MUSTARD SAUCES

SERVES 4

- 1 pound lump crabmeat
- ½ cup panko (Japanese bread crumbs)
- 1 egg beaten
- 2 teaspoons mayonnaise
- 1 teaspoon Dijon mustard
- ¼ teaspoon Worcestershire sauce
- ¼ teaspoon Old Bay seasoning

Pick crabmeat to remove any pieces of shell. In large bowl, combine egg, mayonnaise, mustard, Worcestershire sauce, and Old Bay seasoning. Mix well.

Gently fold in the picked crabmeat, mixing by hand to avoid breaking the crabmeat. Form into patties. Place crab cakes on a greased baking sheet and bake at 375 degrees, fan on high, for 10 minutes or until golden brown.

Remoulade Sauce

- 1 cup mayonnaise
- ¼ cup chili sauce
- 1 tablespoon Dijon mustard
- 1 teaspoon extra virgin olive oil
- 1 teaspoon Tabasco sauce
- 1 teaspoon lemon juice
- 1 tablespoon Worcestershire sauce
- 2 green onions, minced
- ½ bunch Italian parsley, chopped
- 2 tablespoons minced celery
- 2 tablespoons roasted garlic puree
(see next column for recipe)
- 1 teaspoon chili powder
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon minced capers

Chop all ingredients very small, then transfer to a food processor and mix well.

Roasted Garlic Puree

- 2 heads of garlic, peeled
- 1 cup blended oil

Coat garlic in oil and roast in oven at 350 degrees until soft and golden brown. Puree in food processor until smooth.

Mustard Sauce

- ½ cup mayonnaise
- 2 tablespoons Dijon mustard
- 2 tablespoons whole grain mustard

Combine all ingredients and mix well.