

Introduction to AP Art History

- Context (relation to things going on... Why something is done) and culture are huge aspects of studying art.

Note: Major rule of Art: **Mary wears red and blue** to represent her divinity and humanity

1. *When writing pages or papers, make sure to support with facts and heavily critique in whatever way possible.

Getting Started:

The Great Sphinx:

- Giza, Egypt
- Dynasty 4, c. 2613 - 2494 BCE
-----> c stands for **circa**
- Sandstone, height approx. 65'
- Part Lion and part king (human, King Khafra)
 - Both represent power
 - Human intelligence combined with animal strength



*Latin definition of Art: **Ars** = skill

*Greek word for Art: **Tekne** = root of technique

- in the older days, art was a measure of ones skill

Note: Technique and skill are not the only aspects of art but dammit they play a major part

- Aristotle judged art based on imitation, or how close it was to the original thing.
However...
It didn't have to be a real thing (I.e. a unicorn that looked real)

Golden Tomato, Ginger and Chipotle Salsa

Ingredients:

3 yellow tomatoes roughly chopped
1 chipotle chile in adobo (see general info section)
1 T chopped fresh ginger
1 tsp roasted garlic
1 T favorite hot sauce
1 T fresh lime juice
½ tsp sugar
½ tsp salt

Directions:

Puree 2 of the tomatoes, chile and ginger. Add remaining ingredients and pulse in the blender until roughly blended and still chunky. Serve with grilled tuna.

Oven Roasted Tomato Salsa

Ingredients:

8 Roma tomatoes oven roasted and diced
1 T minced roasted shallots
½ tsp roasted garlic
3 T minced Kalamata olives
4 tsp minced capers
½ tsp minced fresh rosemary
½ tsp salt
Pinch of cayenne powder
Zest of 1 lemon finely minced
1 T fresh lemon juice
2 T extra virgin olive oil

Directions:

Thoroughly combine all in a mixing bowl. Serve with tuna.

Seared Pineapple Salsa

Ingredients:

1 ripe pineapple peeled, cored and cut into 1/4" thick slices
1/4 cup red bell pepper seeded and diced
2 tsp chipotle chile puree (see general info)
2 T fresh orange juice
1 T fresh lime juice
1 T finely minced fresh cilantro
2 tsp light brown sugar

Directions:

Cut the pineapple slices in half and dry saute over medium heat for 8 minutes per side, until caramelized and golden brown. Dice the pineapple and place in a mixing bowl. Add the remaining ingredients and combine thoroughly. Taste and add more lime juice or chile puree if desired. Peaches may be substituted for the pineapple. Brown until caramelized. Serve with grilled tuna or dorado.

Grapefruit Persimmon Salsa

Ingredients:

4 grapefruit peeled seeded and cut into sections
1/2 cup fresh grapefruit juice
2 ripe persimmons, tops sliced off, halved and cored
1 tsp sugar
1 tsp minced fresh cilantro leaves
1 tsp favorite hot sauce
1 T fresh lime juice

Directions:

Place the grapefruit sections and juice in a bowl. Cut persimmons into sections same size as the grapefruit and place in the bowl. Add the rest of the ingredients and thoroughly mix. Garnish with a few whole cilantro leaves. Serve with tuna.



Mediterranean White Bean Salsa

Ingredients:

3/4 C dried white pea beans washed
1/2 tsp salt
1/2 C sun dried tomatoes (in oil) drained and diced
1 T minced anchovy
2 T sliced pitted Kalamata olives
2 tsp finely minced lemon zest
2 T minced fresh Italian parsley
3/4 tsp cayenne powder
2 T extra virgin olive oil
2 T fresh lemon juice

Directions:

Cook the beans for 45 minutes to 1 hour (until tender), adding salt towards the end. Drain the beans and allow to cool. Transfer to a mixing bowl. Add remaining ingredients and thoroughly mix. Serve with grilled tuna.

Barbados Black Bean Salsa

Ingredients:

1/2 C dried black beans washed
1/3 tsp salt
1 C diced mango
3 T seeded and finely diced red bell pepper
1 T favorite hot sauce
1 T fresh lime juice

Directions:

Cook the beans for 1 to 1 1/2 hours, adding 1/3 tsp salt towards the end. Drain the beans and allow to cool. Transfer to a mixing bowl. Add remaining ingredients and thoroughly mix. Serve with grilled fish.





Tequila Sunrise Marinade

Ingredients:

- 1 cup freshly squeezed orange juice
- 1/2 cup freshly squeezed lime juice
- 1/2 cup cranberry juice cocktail
- 1/2 cup tequila
- 1/2 cup peanut oil
- 1 tablespoon orange-flavored liqueur, such as Triple Sec
- 1 serrano chile, seeded and chopped, or to taste
- 2 tablespoons chopped fresh cilantro
- 3 to 4 pounds shrimp or thick fish steaks, such as salmon or swordfish

Directions:

Combine orange, lime and cranberry juices with tequila, peanut oil and liqueur in a small nonreactive bowl, stirring to blend well. Stir in serrano and cilantro. (If not using immediately, cover and refrigerate up to 3 days.)

Place meat in a medium shallow glass baking dish. Pour in marinade, cover and refrigerate, turning occasionally, at least 1 hour or up to 3 hours.





Black Bean Salsa

Ingredients:

1 can (15 ounces) black beans, rinsed, drained
1 can (10 ounces) Mexican-style corn, drained
1 can (14.5 ounces) diced tomatoes
4 green onions, chopped (white and green parts)
1 jalapeno, seeded, minced (optional)
2 tablespoons fresh lime juice
1/4 cup chopped fresh cilantro
Salt and pepper to taste

Directions:

Combine all ingredients in a small bowl. Season to taste with salt and pepper. Store in the refrigerator up to 5 days.



Chipotle Avocado Mayonnaise

Ingredients:

1 medium avocado, roughly mashed
1/2 tsp. chipotle chili powder
v tsp. lemon juice
Salt and pepper to taste
1/4 cup mayonnaise

Directions:

Mix all and use as a spread for fish sandwiches.

Spicy Salsa

Ingredients:

1 cup seeded, diced tomato
1/2 cup diced red bell pepper
1/2 cup diced yellow bell pepper
3 tablespoons chopped green onions
3 jalapeño peppers, seeded and finely chopped
3 tablespoons fresh lime juice
2 tablespoons olive oil
3 tablespoons minced fresh cilantro
1/4 teaspoon salt
1/4 teaspoon freshly ground pepper
1/4 teaspoon ground cumin

Directions:

Mix all in a non-reactive bowl. Serve with yellowtail.



Baja Street Taco Avocado Sauce

Ingredients:

1 avocado, peeled and seeded

½ cup milk

1 tsp garlic salt

2 tbsp cilantro, finely chopped

Directions:

Combine all ingredients in a blender or food processor. Blend until uniformly liquid. If desired, add a bit more milk so that it has a creamy but not watery texture. Serve with tacos. This will keep about 24 hours in the refrigerator.



Hebo's Serrano Salsa Verde

Ingredients:

12 ounces whole tomatillos, husked
4 to 6 fresh serranos
Water
1 large avocado
3/4 cup chopped fresh cilantro
4 green onions, chopped
2 garlic cloves
Salt and pepper to taste
Pinch of sugar (optional)

Directions:

Place the tomatillos and the serranos in a saucepan. Pour in water to cover them. Bring the mixture to a boil and boil for 5 minutes. Drain. When the chiles are cool enough to handle, discard the stems and seeds. Transfer the chiles and tomatillos to a blender. Add about two-thirds of the avocado to the blender along with the cilantro, green onions, and garlic. Puree until smooth. Taste and add salt and pepper, and if you wish, sugar. Blend briefly. Spoon the salsa into a bowl. Chop the remaining third of the avocado and stir into the salsa. The salsa is best eaten within a couple of hours. It goes great with Homemade Tostados or other chips and it is good with grilled seafood and chicken.



Other Miscellaneous Dishes



Bacon Wrapped Jalapeños

Ingredients:

8 jalapeño peppers
3 to 4 ounces cream cheese, softened
Salt
Ground black pepper
8 pieces bacon, cut in half crosswise
1 teaspoon olive oil

Directions:

Prepare a medium fire in the grill (about 375 degrees). Remove and discard tops of peppers. Cut in half lengthwise; scrape out the seeds. Fill each half with cream cheese. Sprinkle with salt and pepper to taste; wrap each half in a piece of bacon, securing with a toothpick. Drizzle peppers with oil. Place peppers on grill grid; cook until bacon is done, about 10 to 12 minutes.

Coconut Lime Salad

Serve this salad beside grilled fish. Mango and papaya are great additions.

Ingredients:

2 cups grated fresh coconut
1 cup seeded and grated
cucumber
1/2 cup chopped cilantro
Grated zest and juice of 1 lime
1 jalapeño pepper, seeded and minced
3/4 teaspoon salt
1/4 teaspoon black pepper
2 tablespoons olive oil

Directions:

Mix all ingredients in a bowl. Let stand 15 minutes before serving.

Baja Black Beans, Corn and Rice

Ingredients:

6 cups cooked brown rice
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can corn, drained
4 tomatoes, diced
1/2 cup red onion, chopped
1/2 cup cilantro, chopped
1 jalapeno pepper, seeded and diced
2 tablespoons lime juice
1 tablespoon olive oil
1/2 teaspoon salt
1/4 teaspoon fresh ground pepper
2 dashes hot sauce

Directions:

Cook brown rice. In a medium bowl, combine black beans, corn, tomatoes, onion, cilantro, jalapeno, lime juice, oil, salt, pepper and hot sauce.

To serve, Place a scoop of hot rice in a bowl or on a plate, top with a generous scoop of the black bean mixture. Stir together before eating.



Melon and Cucumber Salad

Ingredients:

2 teaspoons garlic chili sauce, such as Sriracha

1 tablespoon white wine vinegar

Salt

1/4 cup mild olive or vegetable oil

2 6- to 8-ounce cucumbers, peeled, cut in half lengthwise, seeded and cut crosswise into 1/4-inch slices

8 ounces cantaloupe, cut into 1-inch-long matchsticks, each about 1/4-inch thick (from 1 large cantaloupe)

2 tablespoons finely chopped cilantro leaves

1 tablespoon sesame seeds, lightly toasted (see NOTE)

Directions:

Whisk together the garlic chili sauce, vinegar and salt to taste in a small bowl. Slowly whisk in the oil to form a well-blended dressing.

Combine the sliced cucumbers, melon and cilantro in a large serving bowl, mixing gently to distribute the cilantro evenly. Just before serving, drizzle the dressing over the salad, then sprinkle the toasted sesame seeds on top.

Jalapeno Egg

Ingredients:

6-8 eggs (beaten)

1 lb. Sharp Cheddar cheese or Swiss, shredded

1/4 cup drained, chopped pimentos or tomatoes

2-3 jalapeno peppers, seeded & chopped

Directions:

Mix all ingredients and pour into a 9" of 10" greased pie plate. Bake @350degrees for 30 mts. or until firm. Cool before cutting. For a hotter pie, add more jalapeno peppers or hot salsa.

Wasabi Coleslaw

Ingredients:

For the salad:

6 cups thinly sliced green cabbage (about 1/2 head)

1 cup shredded carrots

3 tablespoons sliced green onions or minced parsley

For the dressing:

2 1/2 teaspoons water

5 teaspoons wasabi powder

2 tablespoons apple cider vinegar

2 teaspoons sugar

1/3 cup mayonnaise

1/4 cup canola or grapeseed oil

Several drops hot sauce

Salt and freshly ground black pepper, to taste

Directions:

In a large bowl, combine cabbage, carrots and green onions or parsley. Set aside.

In a small bowl, combine the water and wasabi powder and mix until a paste forms. Set aside.

In another small bowl, whisk together the vinegar and sugar until the sugar dissolves. Whisk in the mayonnaise, oil and hot sauce. Add the wasabi paste, and salt and pepper. Mix well. Let stand for 10 to 15 minutes.

Just before serving, toss the dressing with the slaw.

Taco Stand Chiles Toreados

A street taco stand staple is the chile toreado. It's basically a jalapeño, guero or serrano chile grilled until slightly blackened on all sides and then marinated in Soy Sauce.

Ingredients:

24 jalapeño, guero or serrano chiles

1 tbsp vegetable oil

½ cup soy sauce

4 limónes (Mexican limes) or key limes, quartered

Garlic salt to taste

Directions:

Heat the oil in a griddle or in a fry pan. Blister the chiles until cooked through and slightly blackened. Remove and put in a bowl of soy sauce. Sprinkle with lime and garlic salt. Let sit about 30 minutes or up to 24 hours, and serve.



Santa Rosalia Style Hot Dogs

Santa Rosalia is a small Mexican mining town located on the coast of the Sea of Cortez. Their claim to fame is a church built by Gustave Eiffel and their hot dogs! At dusk every night, a street cart parks across from the church and sets up for business. Their hot dogs are wrapped in bacon and served on a slightly sweet bun, with a 'sea' of condiments to choose from.

Ingredients:

4 hot dogs
4 hot dog buns
4 slices bacon
1 large tomato, chopped
1 small onion, chopped
1 jalapeno, seeded and diced (optional)
Optional Condiments
catsup (optional)
mustard (optional)
mayonnaise (optional)
relish (optional)
cheese sauce (optional)
lettuce, shredded (optional)

Directions:

Mix together chopped tomato, onion and jalapeno and set aside. Preheat grill to medium/high. Wrap hot dogs with bacon, securing with a tooth pick. Warm hot dog buns and wrap in foil. Grill dogs to desired crispness, turning often. Serve on buns with assorted condiments.



Fair Winds, Tight Lines and Trailing Seas!

