

**Art World**

# Famous Artists Share 10 Recipes for the Creative—and Delicious—Dishes That Are Getting Them Through Lockdown

Dan Colen, Gina Beavers, and other artists share some of their favorite recipes.

**Sarah Cascone**, March 24, 2020

## **Mary Kelly, Los Angeles**

*In her 1974 work Post-Partum Document: Documentation I Analysed Fecal Stains and Feeding Charts, Mary Kelly documented her infant son's feeding schedule.*



Mary Kelly. Photo ©Mary Kelly, courtesy of the artist and Mitchell-Innes & Nash, New York

## MITCHELL-INNES & NASH

Soup, soup, and more soup. I find this to be the most comforting kind of food in any crisis. I make generic French vegetable soup often, just puréed mirepoix and good stock, or Italian spinach and Arborio rice with broth and sautéed onions.

Then there are special soups like Alice Water's chicken noodle—a curative libation from the gods—or Thomas Keller's lentil and sweet potato—difficult, but worth it. And there's my personal favorite, celery root vichyssoise. This is how I make it. Live in the moment. Keep well.

“Celery Root Vichyssoise”

### Ingredients:

1 medium-sized celery root, peeled and chopped  
1 small potato, chopped  
1 leek, chopped  
½ brown onion, chopped  
1 glove garlic, chopped  
1 stalk celery with leaves, chopped  
Approximately 4 cups chicken stock  
Squeeze of lemon  
Pinch of salt and a lot of black pepper

### Instructions:

Sauté onions, leek, garlic and celery. Add celery root and potato, cover with stock and a squeeze of lemon. Simmer till soft and purée. Serve with swirl of cream and parsley garnish.