

# Be My Guest

Mucho y Más: Antojitos con Jazmín Urrea

Sunday, March 21 at 3:30 pm EST

Pair this talk with chamoy apples and agua de fresa

Curated by Noor Alé

## Agua de Fresa:

- 4 cups of water
- 2-3 cups of strawberries (frozen or fresh. If fresh, cut out the green leafy tops)
- 1-2 limes
- granulated sugar (optional depends on how sweet one likes their drink)
- ice

## Equipment:

- blender
- measuring cups
- pitcher
- strainer (optional if one does not like pulp)

## Apples Chamoy:

- 2-3 cups of water (to start)
- 1 cup of jamaica (hibiscus flower)
- 1 cup of prunes (dried/dehydrated prunes)
- 1 cup of apricots (dried/dehydrated apricots)
- 1/2 cup of white sugar
- 1/4 teaspoon of salt
- 1/4 teaspoon of pepper (optional)
- 1-2 limes (depends on the level of acidity you want)
- 1/2 teaspoon chili powder (tajin or any other)

\*Jamaica flowers can be purchased at your local Latin-American food markets

\*Tajin powder is sold in Latin-American markets or grocery stores like Walmart

## Apples:

- choose 2 fuji apples or red apples for a sweet result or choose green apples if you love sour/tanginess!
- make sure to have extra tajin to coat the apples thoroughly

## Equipment:

- medium saucepan
- stove/stove top
- blender
- mixing utensil (wooden spoon if you have one)
- tongs (optional)
- two bowls (for pouring chamoy + tajin on apples)
- skewers for apples
- cutting board for serving/cutting apple
- knife

## About the artist

**Jazmín Urrea's** multimedia practice examines symbols prevalent in Latinx communities. She received her MFA in Photography and Media from the California Institute of the Arts, and a BFA in Photography from CSU Long Beach. Urrea's work was exhibited at the CURRENT:LA Public Art Triennial, Studio Museum in Harlem, the J. Paul Getty Museum, University Art Museum Long Beach, and SADE LA. In 2020, she was awarded the Rema Hort Maan Foundation Emerging Artist Grant. She currently lives and works in South Los Angeles, California.

## Upcoming events:

**Kocktails with Kiki: Saturday, April 17 at 7:30 pm EST**

Pair this talk with markikis (dirty gin martini)

[Register now](#)

**Food ethics with Elaine Tin Nyo: Sunday, May 16 at 12 pm**

Pair this talk with potstickers and cocktail

[Register now](#)

**Pandemic ARMY: Reflecting on BTS's Parasocial Kinship: Sunday, June 6 at 7:00 pm**

Pair this talk with Soju Yogurt Cocktail or Soju Lemonade Cocktail, and K-POP corn

[Register now](#)

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