

Inspired by materials used in select artworks in the exhibition *Duane Linklater: mymothersside*, chef Hillel Echo-Hawk has created a recipe you can try at home. This recipe features sumac, made from ground and dried sumac berries that have a tart, lemony, and somewhat floral flavor. To see how sumac was used by artist Duane Linklater, plan a visit to the Frye Art Museum to see his artworks in person! *Duane Linklater: mymothersside* is on view at the Frye through January 16, 2022.

## SUMAC STRAWBERRY SYRUP

### Ingredients

- 3 cups strawberries
- 1/2 cup water
- 1/3 cup agave syrup
- 2 tablespoons sumac powder

### Instructions

1. Remove stems and hulls from strawberries and cut them into quarters.
2. Add all ingredients to a medium-sized pot and bring to a simmer. Let simmer for 10-15 minutes, stirring occasionally.
3. Once the mixture is done simmering, adjust for seasoning and viscosity.
4. Strain the mixture with a fine mesh strainer and let cool.
5. If desired, puree the mixture for a smoother texture.

## ABOUT CHEF HILLEL ECHO-HAWK

Chef Hillel Echo-Hawk (Pawnee and Athabaskan) is an Indigenous chef, caterer, and speaker born and raised in the interior of Alaska around the Athabaskan village of Mentasta. As the owner of Birch Basket, she has a passion for local, ethically sourced, and sustainable foods through an Indigenous lens and perspective. Her food and work has been featured in multiple national and international media sources, including the James Beard Foundation, Bon Appetit, Huffpost, National Geographic, PBS, Vogue, and The Seattle Times. An advocate for Indigenous food sovereignty, she speaks on the intersections with food and social justice, colonialisms, and environmental injustice.

## ABOUT THE EXHIBITION

Duane Linklater works across a range of mediums to address the contradictions of contemporary Indigenous life within and beyond settler systems of knowledge, representation, and value. *Duane Linklater: mymothersside* is a survey that brings together sculptures, video works, and digital prints on linen, as well as new adaptations of key installations and site-responsive pieces.

## SHARE WITH US

How did your syrup turn out? Don't forget to share photos with us on social media using the hashtag #FryefromHome.

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