



Hailing from the Ozarks, Addie Broyles expanded her cooking (and eating) skills on the West Coast and Spain before settling in Austin, mainly for the aguas frescas at the taco stand down the street from her house where she, husband Ian, son Julian and blue heeler Shiva call home.

Relishing food is about taking time to enjoy what has become the often hurried and mundane task of nourishing our bodies. Relish Austin is Addie's search for things that make her go "mmmm." High brow, low brow. Fast food, slow food. In Central Texas. On the Web. On the streets. In your kids'

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AMOA director Dana Friis-Hansen: What's in Your Fridge Friday?

By Addie Broyles | Friday, November 14, 2008, 07:00 AM

If Dana Friis-Hansen, the executive director and curator of the Austin Museum of Art, and his partner Mark Holzbach, co-founder of Zebra Imaging, Inc., are feeling sinful, they head straight for a brownie from fellow Austinite Mary Louise Butters or a Sticky Toffee Pudding.



Dana and Mark are foodies with a deep interest in local foods. In their fridge, you'll see evidence of trips to the downtown farmers' market with food from Aster's Ethiopian Catering and Thai Fresh and Rio's sauces. Just last night, their book club met to discuss Michael Pollan's "The Omnivore's Dilemma," so they celebrated with fish and shrimp from Roberto San Miguel's seafood company and dishes made with local arugula, peppers and radishes.

Friis-Hansen, who has been the AMOA's executive director since 2002, must relish in the dining aspect of the museum's newest exhibit, "The Texas Chair Project," which is opening this weekend. It is a result of Austin artist Damian Priour's experiment two years ago in which he sent 100 limestone-and-glass chairs to fellow artists and requested that they send him a chair of their own in return. The exhibit will be open through February at the downtown location, 823 Congress Ave.

What three things are always in your fridge? Garlic, champagne, three kinds of mustard, cowboy burgers, low sodium v-8, olives, cheeses, arugula, something from Soup Peddler, something from Farmer's market vendors... ok, that's more than three.

What is your favorite condiment? Wasabi mustard ... We lived in Tokyo for five years, so this is a great mix of East and West...

What meal have you eaten that's worthy of a museum still life? There are many