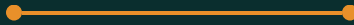


STRONG AMERICAS
ONE HEMISPHERE · ONE FUTURE

La Comida, North to South

The kitchens of the Americas are different in every country, and they keep saying the same warm thing. Here are ten plates we share.





AROUND THE FIRE

Bread of the Americas

From a Mexican comal to a Salvadoran griddle to a Colombian arepa stone, flat cornbread is cooked fresh in kitchens up and down the hemisphere. Each country shapes it its own way, all from the same warm idea.

Different hands, the same daily bread.



AROUND THE FIRE

The Grill

The Argentine asado, the Brazilian churrasco, the backyard barbecue up north. Wherever neighbors gather around open flame and shared plates, the meal is really an excuse to be together.

One fire, a whole table around it.



THE SHARED POT

Beans and Rice

Gallo pinto, rice and beans, feijoada, the humble plate that feeds more homes in the Americas than almost any other. Simple, generous, and never quite the same from one kitchen to the next.

A common plate, a thousand recipes.



THE SHARED POT

The Slow Stew

A pot left simmering all afternoon, filling the house with the smell of supper. From a northern chili to a southern guiso, the slow stew is how families across the hemisphere say stay a while.

Low heat, long welcome.



WRAPPED WITH CARE

Wrapped in a Leaf

The tamal, the hallaca, the pamonha, masa folded into a corn husk or a banana leaf and steamed with care. Made by many hands at once, usually for a holiday, always meant to be shared out.

Folded together, eaten together.



WRAPPED WITH CARE

Hand to Hand

The empanada in the south, the patty in the Caribbean, the hand pie up north. A pocket of dough you can carry, pass to a friend, or hand a child running past. Food made to travel from one hand to another.

Small enough to share, every time.



THE SWEET END

Dulce de Leche to Caramel

Milk and sugar cooked slowly until they turn gold, called dulce de leche, cajeta, or simply caramel depending on the kitchen. The same patient sweetness, spooned over dessert from one end of the Americas to the other.

One spoonful, many names.



THE SWEET END

Fruit of the Season

Mango, guava, maple, blueberry, the sweet things each region grows and waits all year for. Neighbors trade them across borders so a northern winter can taste a southern summer.

Your harvest on my table.



THE MORNING CUP

Something Warm at Dawn

A cup of coffee, a mug of cocoa, mate passed around a circle.
However the morning is poured, the ritual is the same across the
hemisphere: a warm drink, and a few minutes with the people you
love.

Different cups, the same good morning.



WHY IT MATTERS

An Open Chair

In kitchens all across the Americas, the oldest rule is the same: there is always room for one more at the table. Hospitality is not a recipe, it is the thing every recipe is really for.

The most common ground is a shared meal.

Pull up a chair.

The list of plates we share, north to south, is far longer than ten.
Borders define our nations. Common ground defines our
neighborhood.



One hemisphere. One future.

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