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A World of Tastes

As the country with the highest population of migrants in the world, the United States has seen a convergence of diverse cultures and peoples of various ethnicities. As a result, distinct cuisines emerged within a close proximity. This provides the convenience of enjoying delicacies from different countries without having to travel far and, moreover, the chance to be exposed to the traditions that come along with the food. Many of these cuisines have gone through 'syncretism' over time, which is blending into fusions that our taste buds adore.

JASON ZHU

Staff Writer

Our World of Food

YI-FENG HO and ELLEN LEI Staff Writers

Food is enjoyed by people everyday everywhere. There is an infinite amount of food delicacies from different cultures just waiting to be consumed.

An example of a common delicacy seen at dim sum restaurants is chicken feet. Chicken feet is a delicacy in many regions of the world such as East Asia, South America and South Africa.

People of France have many delicacies; one of them is escargot. Escargot is a famous French cuisine dish composed of snails with a variety of sauces.

Beef carpaccio is a famous raw delicacy from Italy that has been around for more than centuries. It consists of raw beef sliced paper-thin, drizzled with olive oil and lemon juice and then finished with capers and onions.

Additionally, Fugu from Japan is a poisonous pufferfish that is considered a popular unprocessed delicacy. Fugu is prepared by master chefs to ensure safety to consumers. If prepared incorrectly, the raw fish could be potentially deadly. Despite fugu being deadly, Japan eat 10,000 tons of fugu each year.

There is a world of different delicacies that are prepared and served every day. What is uncommon to our culture may be normal for another culture. With so many types of food delicacies from different cultures, tasting new food is always possible.

Weird Food Combinations

DEREK WU Staff Writer

Food is an important part of every country's culture. America, being a fairly new country, has developed some foods that combine elements of different foods, known as fusion cuisine.

Fusion food is simply putting different foods together and making strange combinations. Los Angeles donut-makers created a new twist on donuts by including a Snickers candy bar inside of the donut and inventing the maple-bacon donut.

One recent food-fusion that has been recognized is the creation of the cronut. Donuts are deep-fried pastries, while a croissant is baked. It is impossible to deep fry a croissant due to its many layers, or so we thought. In 2013, New York Chef Dominique Ansel developed a method to deep fry a croissant, creating the Cronut which TIME magazine named one of the best inventions of 2013.

Fusion foods don't necessarily need to be award-winning inventions. A type of fusion food is mixing different cultural foods together. A local restaurant, Cha Cha Chili, mixes Korean and Mexican food, serving items like burritos with bulgogi beef inside. Mixing different cultures' foods allow for new combinations that would not otherwise be mixed together.

These are only the few examples of food-fusion and as time goes by more and more different combinations will more likely surface for everyone to enjoy.

"What Dish Would You Recommend From Your Culture?"

"I would recommend the [roasted] pigeon because it is a underlooked food. It tastes unique. It has a savory taste. A majority of people mostly from Hong Kong have eaten and enjoyed it." - Marianna Kwok, freshman

"Gai daan jai is what I would recommend people to try. It is egg waffle and [is shaped] like a dozen of eggs sticking together. It is a popular street food from Hong Kong and has different flavors for customers to choose from, such as chocolate, taro, green tea, etcetera." - Sophia Lo, senior

"One of my recommendations would be [potstickers or] pan fried dumplings. Assuming that they are cooked well, they are flavorful and delicious, especially when you have the pan-fried side because they're smoky. They are usually a main dish for celebratory events like Chinese holidays." - Lindley Lee, sophomore

"Albondigas [is a traditional Spanish] soup with meatballs, carrots, potatoes, zucchini and salsa." - Mark Chavez, senior

"I would recommend something called Tips. It's basically grilled meat and it tastes really good! The meat is cut up into little cubes and grilled with onions and peppers. Just think of it as fried rice without the rice." - Moa Mosissa, sophomore

"Enchiladas Con Crema [are] tortillas rolled around in melted mozzarella. [It is] covered with [a] nice, sweet chile [that is] then covered with sour cream and cheese on top with [along with] a side of lettuce." - Angel Flores, junior

Quotes compiled by CRYSTAL CHEAH and JACQUELYN LOI

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