



CLASH OF TWO CULTURES

Kelley Bridges; Todd Barrios CEC

Hospitality Administration, School of Human Sciences, James I. Perkins College of Education



TEXAS BBQ

There is no one definition on what Texas BBQ is, but what we do know is that it is great. Many cultures melted together to make what we know today as Texas BBQ. This is influenced by German smoked sausage, Spanish Barbacoa, and even the Caddo Indians roasting meat on an open fire. Smoking meat was a way of meat preservation to the Czechs and Germans. It wasn't till migrant farmers began to eat the smoked meat while it was still hot, it became known as BBQ (Walsh, 2016, p. 19). The enclosed smokers used for meat preservation are the foundation of what is used today. After the Civil War, the cattle industry boomed in Texas, which made the beef prices cheaper. This influenced Texans to start using beef over the traditional southern pork. You know you won't want to go to a Texas BBQ joint without seeing beef brisket as a staple. The Texas BBQ cuisine takes many cooking techniques from different cultures, and blends them together to create a style of cooking no one will forget.

CREOLE

Creole cuisine was established between 1800 and 1860. It is a common misconception that Creole and Cajun are the same cuisines, but they are not. Creole has more French techniques used during food preparation. During the French revolution, the aristocrats fleeing France brought their chefs with them to the New World. Cajun is more rustic and takes a home-style cooking technique. Creole cuisine is primarily influenced by French technique and the use of ingredients and cooking styles from Germany, Spain, Africa, and the Caribbean (Bultman, 2022). Cajun food focuses more on one-pot meals using indigenous ingredients. This cuisine, while using the same ingredients as Creole, differs greatly in the philosophy and technique of preparation. Cajun cuisine got its start when the Indians taught the Nova Scotia immigrants in southwest Louisiana how to cook from the land.

WHAT IS FUSION?

Fusion cuisine is defined as the merging together ingredients and recipes from different cultures (Larson, 2022). One well known example of fusion food is Tex-Mex, the joining of traditional Mexican food and Texas style of cooking. Fusion cuisine does not only pertain to the merging of different cultures, but can also be the merging of two foods. A very popular example of this is the Cronut created by Dominique Ansel. The Cronut is croissant dough made into a donut shape. Fusion cuisine has taken off in the last few years, and can be seen in many places.



Traditionally, Grillades were served for brunch or breakfast. Grillades are made from medallions of various meats with a rich tomato-based gravy served over grits.

BRISKET GRILLADES AND GRITS

Smoked brisket grillades on white cheddar cheese grits with brisket jus mushroom gravy.

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