



Discover Puerto Rico introduced local flavors at the Food & Wine Classic in Aspen

Chef Mario Pagán highlighted the Island's culinary offerings through his creations

San Juan, Puerto Rico- Discover Puerto Rico, together with local, world-renowned Chef Mario Pagán, exhibited at the Food & Wine Classic in Aspen, September 10 to September 12. Chef Mario Pagán and his team curated a special menu for attendees, introducing the unique flavors of Puerto Rico, blending traditional Puerto Rican dishes and drinks with modern flavors.

The [Food & Wine Classic in Aspen](#) brings together the world's most accomplished winemakers, celebrity chefs and culinary luminaries. This premier culinary event consists of three incredible days of cooking demonstrations, wine tastings and panel discussions led by world-class chefs and wine experts. 3,000 people attended this year's 38th Annual Food & Wine Classic.

The Island's Destination Marketing Organization (DMO) highlighted the culinary offering of Puerto Rico through the creations of Chef Mario Pagán. Discover Puerto Rico presented a custom designed booth in the Grand Tasting Pavilion where visitors enjoyed samples of Chef Pagán's creations. Discover Puerto Rico also hosted an exclusive media event where 50 top tier journalists experienced a tailor-made tasting menu and craft cocktails.

"Not only is Puerto Rican food delicious, but the cocktail culture on the Island is exceptional. Working with Chef Mario Pagán and his team was an amazing experience. Their take on traditional, one-of-a kind local dishes, using ingredients grown and raised on the Island, was a huge hit with consumers and the media. The creation of specialty cocktails to accompany each dish, featured a local favorite, Don Q, in each recipe," mentioned Leah Chandler, CMO of Discover Puerto Rico.

In a tribute to modern Puerto Rican flavors, Chef Mario Pagán served the following dishes: Brisket Guisao Pastel de Masa with Bulldog Pique Hollandaise; Duck Maduro Pionono with Rum Foie, Goat Cheese and Chicharrón; and Christmas in a Bowl "aka" Dirty Rice Pegaíto with Avocado and Añoli.

"I'm extremely honored to have represented Puerto Rico along with my team at the Food and Wine Classic in Aspen this last weekend. My mission throughout my career has been to modernize typical Puerto Rican dishes with the latest techniques to show what our Island is all about, a fusion of the old and the new, of traditional recipes that have been passed from generation to generation with the unparalleled creativity of our people. With the support of our friends at Don Q, especially Yissel Muxo, we were able to take festival attendees on an exciting culinary journey that we hope will inspire their next trip to Puerto Rico," expressed Chef Mario Pagán.

Chef Pagán worked together with local purveyors to bring the best flavors of the Island to the event, including, Productos del Guacabo, El Makito, El Rancho de Apa, True Leaf, Alcor Foods, and Cordero Productos de PR.

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