

Forbes

11 Properties Offering Authentic Culinary Experiences In Latin America And The Caribbean



Chelsea Davis Contributor Dining & Drinking

Latin American cuisine is full of robust flavor and spices. Traditional dishes are steeped in culture and heritage, with many of the best recipes handed down from generation to generation. For travelers looking to experience the culture of a destination through their taste buds, and possibly hoping to step up their own cooking skills in the process, here's a roundup of some of the most hands-on culinary experiences to be had in Latin America and the Caribbean.



Pupusas are El Salvador's national dish. PHG CONSULTING

Acantilados, El Salvador

When in El Salvador you eat pupusas, the national dish of Central America's smallest country. This delicious traditional dish made of hearty corn tortillas filled with savory fillings like cheese and meat, and topped with curtido, a crunchy mix of pickled cabbage. Guests staying at [Acantilados](#), the newest upscale hotel in La Libertad, have the chance to learn how to make these during weekly pupusa-making workshops taking place in the on-site restaurant, El Casco. Led by a local pupusa-making pro, you'll have the expert knowledge to make these Salvadorian snacks when you return home.



The cocktail bar at Casa Fayette.[CASA FAYETTE](https://www.casafayette.com)

Casa Fayette, Guadalajara

[Casa Fayette](#) is located in the center of Colonia Lafayette in Guadalajara, Mexico. Guests are invited to partake in a cocktail class with the hotel's mixologist, where they get to create three unique drinks. Examples include refreshing number made of Hendricks Gin, strawberry cider, roses cordial and bubbly. All the garnishes and fruit are sourced from the hotel's rooftop garden.