**Argentina's Cuisine**

That we, Argentinians, have a beef-oriented diet is not a secret at all. For an argentine, “asado” is a must (or it seems so). Usually, the image of a “asado” refers to grilling a long strip of cow ribs. Or at least, is what foreigners seem to have as an impression. But “asado” includes “chorizo” (pork sausage), “morcilla” (blood sausage), “chinchulines” (chitterlings), “mollejas” (sweetbread), etc... almost all that a cow has to offer (well, kind of...)

Another typical option (rather, traditional) are "milanesas": breaded fried meat, whether in sandwiches, whether eaten with mashed potatoes.

“Empanadas” are small pastries of meat. Try them. Telling you how they taste is almost like explaining a color to a blind.

And, of course, salads: that one made of tomatoes, onions, and lettuce is the top choice almost always.

The list is long:

-) pizza

-) pasta

-) sandwiches

-) etc.

A typical breakfast is rather light: coffee and toast with jam are a good example.

An example of lunch might be noodles with sauce and a broth soup.

A dinner can be sober or sumptuous, according to the custom of the house. A sober dinner would be a light sandwich with vegetables or cold cuts. A sumptuous dinner could be a loaded pizza and flan for dessert.

Obviously, traditional foods and those of regular consumption are not the same. Traditional food requires a lots of time in the kitchen. Economic deterioration of the country over decades have made the figure of the absent mother become common since women also have to go out to work in order to pay for family expenses. This way, nowadays food that can be made in short is the most common one to be found on Argentine tables.

Lunch takes place at mid-day. Dinner at evening late.

It might sound stupid, but when asked about my favorite foods, I always say whichever one that has been made with love. I don't know, I think that one sets to food the fervor with which it is been cooked: I've tried dishes that are exquisite by nature, but whoever cooked them made it disgustly and that could be perceived in the tasting. But hey, that's me and what I think.