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St. Croix's Digby Stridiron Among Three Chefs Chosen by Nissan in Highlight of Hispanic Month Celebration

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Chef Digby Stridiron By. NISSAN FLAVOR GARAGE

When the globally recognized automotive brand, Nissan decided to celebrate and recognize Hispanic Heritage Month in its new Nissan Flavor Garage series, it turned to one of St. Croix's very own, chef Digby Stridiron to serve up unique culinary offerings.

The company chose Mr. Stridiron and two other chefs to show that with "creativity, collaboration, community and passion, you can create new flavors and open new culinary paths."

The series, which received a launch complete with a short video posted on Nissan's YouTube channel on Sept. 15 (video is embedded below), is part of Nissan's Hispanic Heritage Month celebration that "recognizes the history, culture and influence of Hispanic Americans," the

company said.

The two other chefs recognized are Mercedes Rojas and Jonathan Perez.

Regarding Mr. Stridiron, Nissan said, "Afro-Caribbean chef, with Puerto Rican roots, specializes in what many call today "slow food", which consists of fresh, locally harvested, ingredients and proteins gathered from the sea. Digby has worked in some of the most prestigious restaurants in the Caribbean and is also a community leader working closely with World Central Kitchen and other aid organizations."

Relative to Ms. Rojas, the company stated, "Venezuelan chef based in Los Angeles. Her signature dish is arepas in all unique and eclectic variations. Mercedes has a restaurant in the local Farmers Market. She is known in the community for her unconditional support of the Latino farmers in the area, from whom she buys her products to prepare her delicious Venezuelan arepas."

On Mr. Perez, the Japan-based firm [remarked](#), "Chef with Guatemalan-Mexican roots, based in Los Angeles, specializes in combining recipes of Indigenous origin with traditional recipes to give a healthy and modern twist to his dishes. Jonathan collaborates with his community through food programs for lower income families in Downtown Los Angeles."