

PARAGRAPH ILLUSTRATION OF COHERENCE

Some of the principal foods of Mexico have come down from the days of the Aztecs. For example, the Aztecs used corn as the foundation for their cooking, and corn remains the basic item of Mexican cooking today. Tortillas made from corn flour, for instance, form a staple of the Mexican diet, and tamales, steamed in corn husks according to the same process once used in ancient Mexico regularly appear on the tables of modern Mexico. In addition, modern Mexican dinners often feature a corn soup called *pozole*, an item that has retained its popularity among the people of Mexico for centuries. Other popular Mexican dishes whose origins date back to Aztec times are largely made from *frijoles*, or beans. Most commonly eaten boiled, beans are also served fried, refried, and occasionally even refried again. Similarly, the same kinds of fowl that graced Aztec tables hundreds of years ago please Mexican palates today. Chicken is, of course, quite popular, and the fact that Mexicans value turkey as a delicacy probably derives from the ancient Aztec religious ritual of sacrificing turkey meat to the gods. Furthermore, many of the fruits harvested and eaten by the Aztecs can still be found in Mexican markets today. Just as the Aztecs did in ancient times, Mexican shoppers walk through open markets where they purchase avocados, mangoes, and papayas. Finally, beverages the Aztecs liked still continue in favor. Hot chocolate is eagerly enjoyed, and mescal and tequila buoy up the spirits of the Mexicans of today just as they did those of the Aztecs of more than a thousand years ago.

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