

LS PICK

Munch away



LEGEND has it that George Crum, a half African-American, half Native American cook at Moon's Lake House accidentally invented the potato chips while trying to appease a customer in 1853. The demanding customer kept sending his fried potatoes back, unhappy that they were too thick. A frustrated Crum decided to cut the potatoes razor thin, and so when fried, they became crisp. He added extra salt, served it, the customer was delighted and the rest is history.

In Bangladesh Bombay Sweets' Potato Crackers is so ubiquitous that for many of us growing up in the nineties, it was synonymous with childhood and tiffin breaks. Back then Lay's and Pringles were only to be found in a few shops and it was the Potato Crackers that were first choice when it came to savoury snacks for children.

Maybe it is nostalgia, but the Potato Crackers even tasted better, as did the spicier Mister Twist, back then. Then came a range of brands and the choices now are endless. But potato chips, be in the form of the salt and vinegar Lay's or plainly packaged 'chicken chips' to be found everywhere, are still the most popular food when it comes to a quick snack while watching a movie or even just as a quick meal.

The possibilities are endless

From the endless local companies to the more expensive, nicely packaged international brands, potato chips come in almost all variations of taste and price ranges. Sun Chips, which came into the market a few years ago, is probably the most popular when it comes to local brands. The mix masala and tomato flavours are good and tasty but the Wasabi flavoured one is a unique potato chips – spicy and strangely addictive – just the way a good savoury snack should be.

They even tried the Salt and Vinegar, but this doesn't quite make the cut.

Meridian is almost non-existent these days and other old favourites like the Slanty are sometimes seen in a few shops. The Pran Potato Crackers, almost like the Bombay Sweets one, is another widely available decent product. Mr Twist and the one and only original Potato

Crackers are still available widely but consumers have been known to complain of a drop in both quality and quantity in each packet.

Bombay Sweets has a new name in potato chips – Aloo, which is pretty much the same as the old crackers.

The "Bideshi" chips

Lay's and Pringles are easily the most common varieties and they have made their way from the super shops to almost every decent local shop. With overlapping flavours, it comes down to personal preference. The neatly stacked Pringles however is worth the extra cost and an easy choice for snacks when sharing. Most people seem to opt for the Pringles Original or Sour Cream and Onion, but for a proper savoury snack try the Salt and Vinegar.

The timeless underdog


The plainly packaged, "chicken chips", found in almost all stores in the country still remains one of the best tasting chips out there. With not much added, these strips of potatoes are delicious and cheap.

Make your own

There are a number of ways potato chips can be prepared. From frying, baking or using the microwave, all of these are great and each have their loyal fan base who demand that it is the only way to have chips. Venture to the kitchen, turn up the heat and take your pick. This also opens up a world of personalising how you make the chips. Fat content and oil in chips is a major concern for a lot of people, so making your own gives you the control over how much of what to add. The chips will probably not be as crunchy as store-bought ones, but it will taste just as good.


Compiled by LS Desk
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