#NOWNLESTYLE

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"Emon Deshti Kothao Khuje Pabe Nako Tumi..." - Dwijendralal Ray

(You will never find in the world below, a land like our land of birth).

This quote readily applies to our country's rich cuisine as you will also not experience such lovely and delicious food anywhere else. Yes, I am talking about Bangladeshi food. No matter where Bengalis live in the world, the taste of their own cuisine remains to them like the proverbial honey. The eternal Bengali comfort food, khichuri-gosht-omelette, with a dash of ghee or a spoonful of achar, almost always brings a smile to a Bengali heart; more so if it is raining outside- irrespective of your geographic location. **DESHI CRAVINGS**

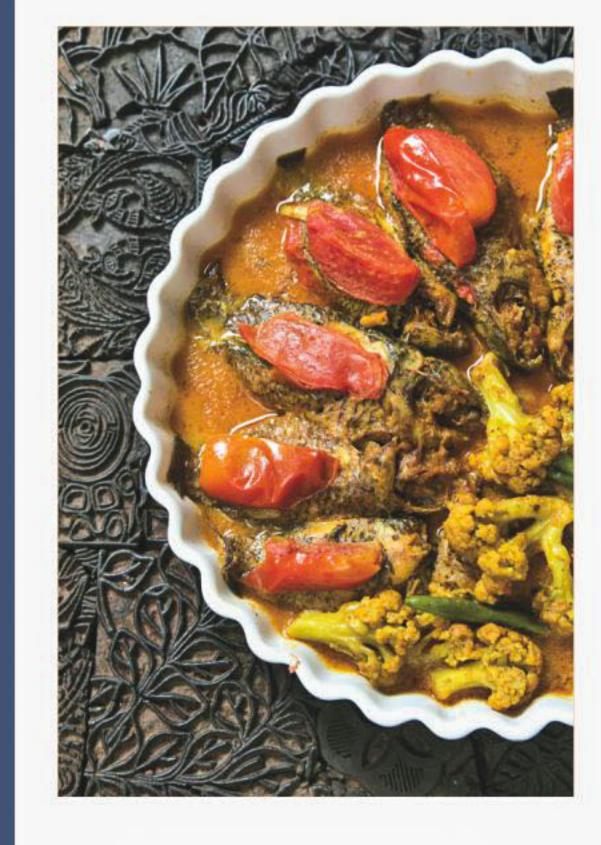
In Canada, most Bengalis cook khichuri

(a rice dish cooked with lentils) and beef even during -35 degrees Celsius temperatures. A friend from Boston sent a picture of a snow-day leave from work, which they spend making the perfect deshi lunch for cold days -mung beans khichuri, omelette, fried brinjal, and potato-cauliflower stir-fry along with a dash of 'Bikrampur er gawa ghee.' My friend said, "Even though I live here, I cannot have peace of mind without some good old deshi food."

On a rainy day in London, the wafting aroma of cooking Hilsa and frying aubergine steaks will tickle your nose from afar, and you would instantly know it is from a Bengali household. I know about a university in America, where all the Bengali students gather on weekends or on holidays to raise funds and organise a cooking spree of some crowd favourite

Bangladeshi dishes – with such favourites as beef bhuna, khichuri or fish curry and kolija bhuna. They often remark that this meal is the highlight of their entire week.

I know of an Italian lady, who fell in love with Bangladesh's Salehin, simply for his cooking prowess. An official who was appointed to Bangladesh said on his impending return that he would keep visiting only for the delicious food, especially singara, which is otherwise considered quite humble. Although the Mughals had their capital at Delhi, "the kacchi biriyani there cannot hold a candle to the ones found in Old Dhaka," vouches a neurosurgeon from Delhi. He says that the ones here are so good that it becomes his primary food whenever he visits Dhaka. "I cannot forget the deliciousness of the Bangladeshi preparations for various types of fish such as Koi,



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