

Mothers REACT to Outside Food

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If there's anything brown moms despise more than their children's screen addictions, it is when their children eat out. When you confront them with any outside dish that you particularly like, they're almost absolutely guaranteed to have an extremely unpredictable reaction to it. And this reaction will never be them just liking the food.

THE "I CAN MAKE THIS BETTER"

A regular phenomenon when we get take out or get food delivered is that our mothers will taste it and then say, "How is this any better than what I made that day?" This happens most with XYZ Fried Chicken outlets because mothers don't seem to realise how breadcrumb fried chicken differs from batter fried chicken. Sure they're both delicious, but the life-altering question is: can you be satisfied with only one?

THE "I WONDER WHAT THEY PUT IN THIS"

Sometimes, miraculously, they actually end up liking what you bring home. You'd hope that was the end of it and feel good for finally having done something right, but you'd be wrong. Once they like a dish is when the real ordeal begins. They'll start with a simple "Ki ki dekh" and begin deconstructing it, tasting each little bit on its own, figuring out the ins and outs of the ingredients and spices.

If you're really unlucky, you'll be confronted with a homemade version of the dish very soon, and asked to compare it to the original. This is a TRAP. You can't say its

Mom: Where are you taking me for Mother's Day?

Me: We have food at home

Mom:



better, because then we're back to the last section. And you definitely can't say it's worse if you ever want dinner again.

THE "HOW MUCH DID YOU SAY IT WAS?!"

Arguably the most common reaction to having food brought home is a full on interrogation of its price. Mothers will deconstruct the food, put a price point on every

ingredient and perform some insane mental gymnastics to demonstrate to you exactly how much the dish should have been priced at. By the end of it, even if you don't understand how much the food was worth, you'll know that you yourself are worthless, and an absolute failure at life.

THE "YOUR FATHER WOULD DIE IF I PUT SO MUCH BUTTER IN A DISH"

This one is the most inexplicable to me, because of the tone mothers use when they say it. You would assume I told her to make it at home or make dad have it for breakfast every day. This reaction is very common for desserts, especially cheesecakes or cookies. There's no explaining to mothers that we're only having the one slice after ages and that we don't have this all the time.

BONUS: THE "WHY ARE YOU WATCHING THIS RECIPE, THIS ISN'T POSSIBLE TO MAKE"

I watch a lot of intricate recipes online, while not knowing how to boil water for my two minute noodle. Sometimes when I invite my mother to watch an interesting recipe with me, she'll explain how impractical it is. I end up wanting to yell, "I'm not watching the recipe to make it, I'm watching it because it's visually and aurally appealing! Grrr. You just don't get it!" But perhaps, in this case (as in most cases), mum is right. Perhaps, I'm the one who just doesn't get it.

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Let your taste buds fly with Pangkha

Chicken wings are all the rage now, with almost every place adopting some version of either crispy or spicy wings to add to their menu of sides.

AAQIB HASIB

Pangkha brings new chicken wings to town, and they're serving up quite a delectable variety of flavours to keep everyone happy. An initiative by Elma Arifeen and Kazi Naveed, the minds behind Pastryarchy, Pangkha's goal is to send your platter on a journey through sweet, sour and spicy all the way to flavour town – insert Guy Fieri meme where necessary.

Mainly a delivery service, their operating hours usually vary between 2 PM and 8 PM, during which they take orders and send out your food via couriers. It's best to keep up with their Instagram @pangkhabd to know their daily delivery hours and offers.

The options for ordering are either directly through their Instagram and Facebook page or via Pathao Food. With prices starting from BDT 350 for 10 wings, all the way up to their party bucket which consists of 40 wings, two large sides and four different dips, it's safe to say that their prices are pretty reasonable.

Above all, what really makes their chicken wings amazing is the combination of quality produce, crispy skin and sauce combination. Very few places go for the combination of crispy skin coated with different sauces, usually, the standard is wings in hot sauce, which usually turn soggy.

Add to that the wide variety of flavours available ranging from spicy to sweet, there's a little something for everyone. They have around seven flavours – but not all of them are available at all times – in the styles of *achari*, spicy buffalo,

honey garlic, fried herb, orange-glazed, peri-peri, and mango hot sauce.

I got to try almost all the flavours listed above, but my personal favourites were the honey garlic, spicy buffalo, and the mango hot sauce. The honey garlic wing is exactly what you would imagine a wing would taste like when dipped in garlic mayo and glazed with honey: magical. The spicy buffalo is a definite must-try for anyone that likes a bit of heat, and the mango hot sauce is the quintessential sweet and spicy combo that really works during the summer.

However, I didn't really love the orange-glazed wings as much. These wings were mainly sweet, and the sauce is similar to the kind you'd have with duck dishes at Chinese restaurants. But I'm sure that someone will enjoy this particular flavour, mostly if sweet and sour is their thing.

Their sides of wedges are also very well made, with each piece cut nice and thick, and they go really well with both their garlic and spicy mayo dips. I'd definitely recommend ordering as much extra dip as you can afford. It's worth it.

Finally, I have to give props to Pangkha for their packaging. Their wings come in plastic buckets, but they attach a little message to every parcel. The message basically offers customers a challenge of reusing or recycling their plastic bucket and suggest sharing how they did so to receive future offers. It's definitely a great initiative to get people into recycling via offering an incentive.

Find them on Instagram and Facebook @pangkhabd



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