

## QUADRUPLETS UNITE: MOTHER'S WORDS ARE LAW!

### Chapter 1064 Cooking

"Then, aren't you rushing?" Emmeline laughed and said, "I know Ben well. He's very serious. Once he grasps something and makes up his mind, he won't change."

Janie pursed her lips, realizing Emmeline was right.

She also noticed this characteristic of Benjamin.

Additionally, Benjamin had been accepting of her, even slowly, but still better than completely rejecting her.

Perhaps in the future, she would truly become "Ben's family sister-in-law" to Emmeline, who knows.

"And then there's Sam." Emmeline looked at Sam, who was opening a bottle of red wine, and said,

"What's the situation between you and Luca?"

"Huh?" Sam didn't turn around. "Ms. Louise, why are you bringing this up on me?"

"Shouldn't I?" Emmeline said, "You're blatantly asking Luca to play landlord with you! No situation is impossible, right?"

Sam's cheeks also turned red.

"Tell the truth," Emmeline said, "or I'll have Mr. Abel transfer Luca to Africa."

"That won't do, Ms. Louise," Sam quickly said. "We were just chatting privately, chatting through video or something like that, and it seemed fine for now."

"Haha, fine?" Emmeline laughed. "As long as you say it's fine, it's very fine. I'll have Luca treat us later. That

jerk almost stole me from the corner!"

"Ms. Louise," Sam pouted intentionally, "A woman should get married eventually, so you can't blame Luca."

"Don't worry!" Emmeline lightly tapped her forehead and said, "I wouldn't leave you here as an old maid. I don't want to support you for a lifetime."

Upon hearing this, Sam blushed, and turned her back against them.

Janie and Doris joined in, teasing, "Sam, when you get married, we need to be invited to the wedding and have our share of the gifts. Don't forget to notify us!"

"You guys are indispensable!" Sam muttered with drooping eyelashes. "The betrothal gifts cannot be reduced, and you must also drink plenty of wedding

wine!"

This amused Emmeline, Janie, and Doris, causing laughter.

"Bang!" The red wine was opened, and the dark red, mellow liquid was poured into the decanter.

Everyone sat down, picked up their chopsticks, and started the first round of eating.

Janie made the first dish tasted.

It was a southern cuisine dish called "Half Moon Sinking in the River," which belonged to the vegan category.

The main ingredient inside was gluten, and it was also accompanied by ingredients such as tomatoes, mushrooms, and winter bamboo shoots.

Before tasting it, the aroma wafted in the air.

Its vibrant color made the dish look appealing. The gluten was deep-fried and simmered in a soup infused with Chinese Angelica. It turned out tender, smooth, and bright.

Upon tasting it, there was a slight tanginess and a hint of spice that left a lasting impression.

"It's delicious," Emmeline said. "If I remember correctly, this dish is a famous vegetarian delicacy from a famous temple."

"Yes," Janie replied, "I had it there once, so I remembered. I studied and experimented many times until I finally achieved this flavor."

"It was really delicious," Doris picked up a piece of

gluten and put it into her mouth, and her lips were filled with fragrance.

The second dish we tried was made by Emmeline.

She made an eastern-style dish called "Shrimp Egg."

Prior to and after Memorial Day, shrimp as big as chicken eggs were cooked with tea leaves.

The dishes were very simple, but the cooking time was precise.

After being cooked, the shrimp was tender and smooth, the tea leaves were crisp and refreshing, with a light and elegant color, and the taste was delightful.

Everyone praised it.

Finally, there were a couple of dishes from Doris.

The first one was definitely the famous "Chopped Chili Fish Head."

Looking at the bright red chili peppers, everyone salivated.

It was as if they wanted to swallow their tongues as they ate the tender and white fish meat.

The second dish was braised pork.

It had an enticing color and fragrant aroma.

I picked up a piece of tender and golden braised pork and put it in my mouth. It melted before I chewed it.

The taste was sweet with a hint of saltiness and a touch of spiciness, sticky but not greasy.

After eating a chopstickful, I couldn't put them down anymore, and everyone was full of praise.

The red wine was decanted at the perfect time, and Sam poured it for everyone to drink.

After a round of drinking, the four ladies' faces were all flushed.

Emmeline suggested, "Drinking at this pace is too fast. How about we play a game?"

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