

Apocalypse 391

Chapter 391 Correct Way Of Using The Crops

She then gathered additional ingredients: chicken, pineapple, red and green bell peppers, soy sauce, oyster sauce, whole pepper, carrots, potatoes, vinegar, and bay leaves.

She paused to think for a moment before deciding to retrieve a bag of rice from her inventory. She then added another butane stove along with a clay pot.

Duke took the opportunity to ask Kisha for a metal pail to fetch some water, ensuring she wouldn't have to get up from her spot.

The vegetables Kisha was using were all spiritual crops. She wanted to determine whether cooking them would cause the spiritual energy within to disperse or if it would be absorbed into the dishes being prepared.

In a way, this meal would not only satisfy her hunger but also serve as another experiment. After all, they couldn't be expected to eat all the crops raw, especially starchy potatoes or okra, which would taste quite peculiar without cooking.

While waiting for Duke to return with the water, she pulled out two basins, placing the vegetables in one and the chicken in the other.

She opted for a whole chicken, which was large enough to be considered a small turkey, and it came from her own territory.

After assessing the size of the chicken alongside the vegetables, she decided to swap her medium pot for a larger wok.

Just as she finished setting everything up, Duke arrived, and upon seeing the prepared basins, he filled one with vegetables before taking the other basin and heading back to retrieve more water with the metal pail.

Kisha understood Duke's meaning loud and clear. Chuckling to herself, she began washing the vegetables, placing them in a separate container before preparing to peel them.

As she peeled each vegetable, she collected the skins in another container, considering using them as fertilizer for her crops.

She hoped that by doing so, any residual spiritual energy in the peels could enhance the growth of her plants or even help them evolve into spiritual crops themselves.

She wasn't sure if it would work, but she thought it was better to put the skins to good use rather than disposing of them elsewhere. Alternatively, she could add them to the pig feed—perhaps the pigs would benefit and grow stronger too.

With a casual nod, she opted for the latter and continued peeling the vegetables. Once she finished, she began cutting them into various shapes. Just as she was about to wrap up, Duke returned with the basin and pail filled with clean water for cooking.

When Duke arrived, he set down the basin, and Kisha noticed that the chicken had already been washed clean.

Taking her time, she began cutting the chicken before starting the rice in the clay pot. Once the rice was on the stove, she moved on to cooking the chicken with pineapple.

She had learned this recipe from a foreign food blogger some time ago and had since developed a fondness for it; it had become her comfort food.

Not only was it delicious, but the dish could also be stored for a day or two thanks to its vinegary flavor, which helps inhibit bacterial growth and prevent spoilage.

Kisha often cooked this during the early stages of the apocalypse when chicken and most ingredients were still available.

However, as food became scarcer in the later stages, she greatly missed this dish. Now, feeling stressed, she longed to savor it once more.

Sure enough, as she neared the end of cooking the pineapple chicken, the tantalizing aroma wafted through the air, making both her and Duke's mouths water.

They could hardly contain their anticipation, eager to dive into the dish even before it was fully cooked.

As soon as she filled bowls to the brim with rice and pineapple chicken for herself and Duke, they fell into a comfortable silence, eagerly digging into their meal.

Kisha glanced over at Duke and saw him nodding appreciatively, a small smile curving his lips. It was clear he was thoroughly enjoying the food as much as she was.

The food was even more fragrant and delicious than she remembered, almost intoxicating in its allure.

With each bite, Kisha and Duke found themselves increasingly hooked, as if the dish were addictive.

She realized the enhanced flavors were due to the spiritual crops she had used, but it was more than that—she felt a remarkable lightness in her body, as if her energy and stamina were brimming and ready to overflow.

She raised her eyebrows, sensing something unusual as she continued to eat. A sudden thought struck her, prompting her to activate her 'Eye of Truth' to examine the food on her plate.

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[Pineapple Chicken]

[Description: A simple yet delicious dish crafted using spiritual crops.]

Effects:

Stamina Recovery: Restores stamina for the next 20 minutes.

Spiritual Energy Recovery: Boosts spiritual energy for the next 20 minutes.

Double Strength Boost: Increases strength for the next 20 minutes.

Purification: Cleanses impurities.]

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'Holy shit! Is this how it's meant to be eaten for the effects to activate? But why is there a time limit? It just looks like a support food meant to boost stats during battle!' Kisha thought.

She recalled 008 mentioning that the crops would enhance her spiritual energy and aid in purification. However, it seemed they weren't working as intended; instead, their benefits only emerged after cooking.

"No, host. The crops were still effective even when you consumed them raw. However, the impact wouldn't be as significant because your large spiritual energy pool makes it feel like a drop in the ocean. It takes time to notice the effects, but they are indeed working. Additionally, I just completed a scan of your body to confirm this," 008 interjected, clarifying Kisha's misunderstanding.

"Then what's with this turning into a support item? Is this how it's meant to be used, or is this something you forgot to mention?"

"No, host. Typically, even when spiritual crops are used in cooking, their properties remain the same. However, it takes a skilled heavenly chef to transform these crops into spiritual cuisine. Even a small mistake can disrupt the energy of the crops, causing it to disperse and resulting in an ordinary meal."

"Then what's going on? Don't tell me I just got lucky and turned the spiritual crops into spiritual cuisine without even realizing it?" Kisha asked, skepticism lacing her tone, yet her mouth continued to savor the delicious food. She couldn't help herself.

"No, host. I believe you've acquired a new skill that allows you to transform into a heavenly cook and turns whatever you cook into spiritual cuisine as if you were in the Murim world."

"Moreover, what you achieved goes beyond the capabilities of a heavenly cook. Typically, they can only transform spiritual ingredients—like vegetables, fruits, spiritual fish, and meats—into spiritual cuisine, which is rich in spiritual energy and beneficial for cultivation."

"Such dishes allow consumers to enjoy the ingredients without worry, and they can retain up to 70-75% of the original spiritual energy even after cooking."

"But what you accomplished goes beyond merely preserving the spiritual energy of the ingredients. You managed to enhance it, providing you with a significant boost beneficial for battles."

"Moreover, you keep the spiritual energy flowing in your body without the need to direct it entirely to your energy core. Once you digest the food, the energy will naturally flow into your energy pool without requiring your conscious guidance."