

Culinary 351

Chapter 351: Two Ultimate Ways to Cook Lamb - Roast Whole Lamb VS Dipped Lamb!

The copy just kept getting weirder and weirder. Lin Xu was at a loss for words. Students nowadays really have too little homework!

When the lamb's surface became oily and slightly yellow, he carried over some salad oil he had prepared beforehand and evenly coated the surface of the lamb with it. After applying the oil, he raised the spit up a notch, using medium-low heat to slowly roast the lamb until cooked. This low-temperature roasting allowed the lamb to retain the maximum amount of moisture, making it even more tender and juicy. After the oil application, the cousins embarked on their second round of copywriting.

Lin Xu didn't interrupt them. Instead, he stepped aside and called his senior, Xie Baomin, to ask about the method for cooking lamb for dipping.

"That's very simple," Xie Baomin explained. "First, separate the lamb along its grain and remove the muscle fascia. Then, put it in a pot of cold water with celery, onion, and carrots; these three are more effective than any seasoning at removing the gamey taste. Once the water boils, skim off the foam. Add a large bowl of cold water, bring it to a boil again, and skim the foam once more. Repeat this process five times until the water is completely clear. Finally, add Angelica dahurica, White Cardamom, and White Pepper. Simmer on low heat for twenty to thirty minutes, and that's it."

Indeed, it's quite simple!

Just as Xie Baomin finished explaining, he suddenly asked, "You know how to make the dipping sauce, don't tell me you don't know this too?"

Lin Xu said with a smile, "I do, I just wasn't sure how long to cook it for, worried I might overcook it."

"Turn off the heat after twenty minutes and take the meat out after thirty minutes. Let it cool, then slice it. Before eating, bring the broth in which the lamb was cooked to a boil and blanch the sliced lamb in it. That's the tastiest way to eat it."

Now, Lin Xu finally knew how to make the lamb for dipping.

After hanging up the phone, he went to the kitchen, took out the lamb leg that had been soaking in water, and started to prepare it. He trimmed the meat off the leg following the grain, and then, following his senior's instructions, he removed the fascia covering the lamb. This would improve the texture and prevent anyone from having to chew through tough membranes.

"Xu, do you still need the lamb bones?" his uncle asked. "If not, I'll use them to make soup. It would be delicious in mutton stew with flatbread pieces or in stewed noodles."

"No need, Uncle, go ahead and make the soup," Lin Xu replied.

Lin Xu then threw the cleaned pieces of lamb into the pot. He added slices of carrots, sections of celery, and onions he had cut earlier, and began to boil the meat.

While the lamb was cooking, he started preparing the Superior dipping sauce that he had made once before in a competition. Preparing the dipping sauce ahead of time and letting it marinate for a while would enhance the flavor.

As he was busy, the water in the pot started to boil. He skimmed the foam off with a spoon, and after it was fairly clean, he added a small basin of cold water. This step is known in the trade as "smashing." The cold water "smashes" the blood froth and impurities out of the meat, resulting in a better texture and a stronger flavor.

A small basin of cold water caused the boiling in the pot to cease immediately. But as the water temperature rose, small bits of foam started to float to the surface again. After skimming it clean once more, he continued to "smash" it with cold water. Sure enough, by the fifth time, no more foam appeared, and even the broth for cooking the meat was no longer cloudy but had become clear.

He then placed *Angelica dahurica*, White Cardamom, and a small handful of whole White Peppercorns into the pot, turned down the heat, and let it simmer. Lin Xu wasn't sure about the exact proportions of these three ingredients, but since all were used to remove gamey flavors, not much of each was needed. While the meat was cooking, he continued making the dipping sauce.

Once done, he covered the dipping sauce with plastic wrap and placed it in the refrigerator to chill. This would allow the flavors to meld more thoroughly, making it even more delicious when eaten with the lamb. After finishing the dipping sauce, Lin Xu went outside to check on things.

Although his cousins acted as mere props for his showing off, they were diligently taking turns rotating the spit—the lamb had become even more golden brown, and quite a bit of fat had dripped into the pan below. Shen Baobao, who had no chance to get involved, leisurely strolled up to Lin Xu and curiously asked, "What's next? Is there anything I can help with?"

The cousins had snatched the roasting spit from her right after she took over, using their status as guests as an excuse to monopolize it, ending Shen Baobao's culinary journey almost as soon as it had begun.

Lin Xu said with a smile, "Next, we'll be making the dipping sauce for the roasted whole lamb and slaughtering the goose. Do you want to join?"

Shen Jiayue: "..."

I really am more suited for big dishes like roasted whole lamb!

Seeing that the girl really wanted to participate in the cooking, Lin Xu said, "How about this? You make the dipping sauce for the roasted whole lamb with me. It's also good physical exercise, so you can eat more at lunch."

Physical exercise?

Shen Jiayue was somewhat surprised. She didn't understand how making a dipping sauce was related to exercising.

They went to the kitchen. Lin Xu brought out Shi Wenming's extra-large garlic mortar, which was used for making garlic sauce. After carefully cleaning it, he dried the inside with paper towels. Then he cleaned the garlic pestle, which resembled a large rolling pin, and dried it as well.

With the preparations complete, they officially started making the dipping sauce.

Lin Xu placed a wok on the stove. He first added roasted peanuts, which had their red skins removed, and dry-roasted them to bring out their fragrance. Afterward, he poured them into the garlic mortar. "Crush these peanuts with the pestle."

"Okay!" Shen Baobao actually had no idea why peanuts were put in the dipping sauce, but since Xu had instructed her, she began the task. She grabbed the pestle with both hands and smashed it down onto the peanuts in the mortar.

Meanwhile, Lin Xu placed the wok back on the stove to continue dry-roasting ingredients. This time, he added—White Sesame seeds!

"Xu, what are you making?"

"It's the dipping sauce for the roasted whole lamb."

Upon hearing this, Shi Wenming hurriedly came over. "What's the recipe? Can you tell me?"

"Of course!" Lin Xu said. "Curry powder, roasted Peanut Shreds, roasted soybean powder, cumin powder, and garlic powder make up six parts. Shredded White Sesame and ginger powder make up three parts. Chili powder, Sichuan peppercorn powder, and salt make up two parts. That's the recipe for the roasted whole lamb dipping sauce."

"Six to three to two, right? I need to write this down. It might become the restaurant's signature dish one day." This type of dry dipping sauce was the most difficult to make; a slight discrepancy in proportions could cause huge differences in taste. Now, with a ready-made recipe to copy, Shi Wenming naturally wouldn't miss this opportunity.

After carefully recording it on his phone, to express his gratitude to his nephew, he took the pestle from Shen Baobao's hands and said, "Young lady, you rest. I'll take care of this rough work. We can't have an esteemed guest like you doing this. Xu, you carry on; whether it's grinding or crushing, I've got it covered."

Shen Jiayue: "..."

I just wanted to do some work, why is it so hard!

Before long, the dipping sauce for the roasted whole lamb was ready. The lamb meat in the pot was also cooked.

Lin Xu turned off the heat and let the lamb meat soak in the soup for a while. Then, he picked up a cleaver and walked out to the yard, striding toward the fat goose. He began preparing today's third big dish—Dry-fried Goose Pieces!

Chapter 352: The Mystery of Dry-Fried Goose Chunks! Roast Whole Lamb is Ready! This Craftsmanship is Absolutely Incredible!

When Lin Xu grabbed the kitchen knife to stand up for his son, in the kitchen, Shi Wenming was holding a piece of steamed bun, dipping it into the freshly mixed roast whole lamb dipping sauce before popping it into his mouth.

After chewing a couple of times, he couldn't help but exclaim, "My nephew really made something of himself in Beijing. This dipping sauce is so delicious even with steamed buns; it must be even better with lamb, right?"

The soybean powder, Peanut Shreds, and Sesame Shredded in the dipping sauce all added aroma, making it taste richly fragrant. And the curry powder made the aroma even richer, giving the dipping sauce an exotic flavor.

So delicious!

He sighed lightly. This dipping sauce was wonderful, yet his nephew said it wasn't perfect and that a head chef surnamed Dai at Fishing Platform made an even tastier one.

I really want to try that sometime!

After reflecting, he turned his head, saw Lin Xu taking a fat goose out of the cage, and hurriedly walked outside.

His nephew said this goose wouldn't be cooked in an iron pot but made into dry-fried goose pieces. Dry-frying is just frying, isn't it? Can goose meat be fried thoroughly?

Full of confusion, he said to Lin Xu, who was holding the hefty goose, "Let me do the slaughtering; I'm more familiar with this. Later, you can just show me how to make the dry-fried goose pieces."

His words piqued Lin Xu's curiosity.

Is Uncle planning to strengthen and expand the farmhouse restaurant, aiming for new glories? Why does he want to learn every dish? But if he wants to learn, let him. It's not like there are any secret techniques to this dish anyway. If he masters it, won't the scenic spot restaurant gain another signature dish?

Shi Wenming held the goose in one hand and grabbed the kitchen knife with the other, making his way to the sink to begin the slaughter.

Before long, the once spirited goose had become a cleanly slaughtered, dressed goose.

The goose offal was placed in a small basin. Shi Wenming planned to use his homemade sauerkraut and Pickled Peppers to make a hot and sour goose offal dish later.

In the goose offal, the goose intestines were crisp, the goose liver was smooth, and the goose gizzard was plump—all top-quality ingredients.

Using sauerkraut and Pickled Peppers not only added rich flavors but also masked the inherent gaminess of the goose offal.

"Little Xu, you cook. I'll be your apprentice today," Shi Wenming said.

"Oh, please don't say that, Uncle. You're only held back because you're in this small place. If you were in Beijing, everyone would respectfully call you Chef Shi."

Lin Xu exchanged a few pleasantries with Shi Wenming.

He then took the cleaned goose into the kitchen, ready to prepare the dry-fried goose pieces.

Since mastering the Dry-frying Technique, Lin Xu had made various dishes like dry-fried green beans, dry-fried chicken pieces, dry-fried Fatty Intestines, and dry-fried lotus root slices.

He even figured out how to make flavorful eggplant by combining dry-fried eggplant with sweet and sour eggplant.

But dry-fried goose pieces were different from those other dishes.

Goose meat is quite firm, making it difficult to fry thoroughly directly. Even if, by some chance, it cooked through, the meat would become dry and tough, almost inedible.

Therefore, this dish required boiling before frying.

Only when the goose meat was thoroughly boiled and then deep-fried would the pieces be truly delicious.

Placing the cutting board for raw meat on the work table, Lin Xu chopped off the goose's neck and cut it into small sections. He split the goose head in half to ensure it cooked through, as it was quite large.

He then chopped the entire goose into small pieces.

After all, this was for dry-frying, not stewing a whole goose. The pieces couldn't be too large, so they would cook through quickly.

After chopping, he soaked the goose pieces in water to remove the blood.

While the goose pieces soaked, he went outside and brushed another layer of salad oil onto the roasting whole lamb.

The reason for using salad oil was that this type of fat is a light oil that doesn't color much.

If he had used rapeseed oil, which colors heavily, the roasting whole lamb might have already looked like an import from Africa by now.

"Cousin, how much longer will it be?"

"It looks done, doesn't it? The aroma is already wafting out."

"Exactly, this golden color makes it look thoroughly cooked."

"..."

Although his cousins took turns, they were also growing a bit weary.

Because the lamb was now farther from the charcoal fire, rotating it for a long time didn't seem to bring about any visible changes, so they were getting a little discouraged.

"It still needs at least another half hour, so be patient," Lin Xu said. "Weren't you all planning to become head chefs at my place after graduating from college? My head chefs are all top-notch experts."

Hearing this, his cousins immediately stopped complaining, their expressions even turning reverent.

Lin Xu was rendered somewhat speechless.

Could a casual remark of mine actually cultivate a culinary family? But then again, Central Finance isn't that easy to get into. If my cousins want to become head chefs at Lin Ji, they'll have to work hard to get

into Central Finance first. Hmm, once they get in, they'll discover... Central Finance has no culinary program, though it does have a few reputable butchery programs...

After confirming the roasting whole lamb was fine, Lin Xu returned to the kitchen, removed the boiled lamb leg meat from the pot, and set it aside to cool naturally.

There are two ways to cut lamb for dipping sauce. One is to slice it right after it comes out of the pot and eat it hot with the dipping sauce.

However, freshly cooked lamb is quite soft and moist, so it can only be cut into thick slices; otherwise, it will fall apart.

The second method is to slice it after it has cooled naturally. By then, because of Wendy everywhere, the meat will have tightened up again, allowing it to be cut into very attractive thin slices.

However, if cutting it cold, the slices need to be blanched in the lamb broth before eating, which is relatively more troublesome.

He placed the lamb meat on a tray to cool naturally, then rinsed the soaked goose pieces twice.

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Rinse the goose pieces thoroughly with cold water to remove any blood; this will make the goose meat taste fresher and more aromatic.

After soaking for a while, Lin Xu placed the large iron pot on the stove, added the cleaned goose pieces, water, scallions, ginger, and cooking wine, then turned on the heat to start boiling.

"Are you starting by boiling it first?" Shi Wenming glanced over, thinking his nephew would just marinate it a bit before frying it.

Lin Xu said with a smile, "First, boil it until it's parboiled, then fry it. This method makes the dry-fried goose pieces taste better."

Soon, the water in the pot began to boil.

He used a spoon to skim off the foam. Then, he added dried chili segments, Sichuan peppercorns and star anise, cinnamon, bay leaves, Angelica dahurica, white pepper, and other spices to the pot. These were intended to eliminate any off-flavors and enhance the aroma.

Next, he added salt to give the goose pieces a base flavor. This way, there was no need to waste time marinating them after they were cooked.

"Hey, what's that yellow stuff in the pot?" Shen Baobao, who had been wandering outside with nothing to do, returned to the kitchen. She was a bit surprised to see the goose oil that had rendered out during the boiling.

Her comment reminded Lin Xu that he had taken out some goose fat from the bird's belly earlier. Seeing Shi Wenming currently cleaning the goose intestines, Lin Xu retrieved those pieces of fat, deciding to render some goose oil.

When making dry-fried goose pieces, adding some goose oil can fill the dish with the rich flavor of goose meat, making it taste even more delicious.

Rendering this oil was very simple. He just needed to chop the fat into small pieces, put them in a pot with a little water, and simmer it on the stove. Before long, these pieces of fat would transform into fragrant goose oil.

Once the goose oil was rendered, Lin Xu proceeded to prepare the dried chili segments and Sichuan peppercorn ingredients needed for the dry-fried goose pieces.

As he was busy, his second uncle came in carrying a shrimp cage, which was full of lively river shrimp.

"After dinner last night, I set a few shrimp traps in the reservoir out of boredom. I didn't expect such a good catch! Wenming, you and Xiao Xu, see if you can make a dish with some of these."

Wow! It looked like another sumptuous lunch today.

Lin Xu took the shrimp, poured them into clean water, and noticed some larger green shrimp among them. He asked curiously, "Second Uncle, are there many of these large green shrimp in the reservoir?"

"Plenty! Do you want some? Then tonight, I'll set some traps with larger mesh."

Lin Xu said, "In a couple of days, it will be Grandma's birthday. I plan to make White Robed Shrimp for her to try. For that, I need large, live freshwater shrimp. If we can catch some, that would be great. The shrimp from our reservoir are definitely better than farmed ones."

Upon hearing it was for his mother's birthday, Second Uncle immediately said, "Then I'll set a few more traps tonight, aiming to catch more for you to use."

His nephew wanted to show filial piety to the family matriarch, and as an uncle, he felt he had to support the effort.

After saying that, Second Uncle took his phone and went outside to snap a photo of the whole roasted lamb that was browning nicely.

After ten minutes, the goose meat in the pot was parboiled, its aroma wafting through the kitchen.

Lin Xu turned off the heat and immediately used a slotted spoon to transfer the goose pieces to a large bamboo basket.

After picking out the scallions, ginger, and other seasoning ingredients, he spread the meat out. This allowed the surface water to evaporate and the goose meat to cool down, which would improve the frying result.

After finishing with the goose offal, Shi Wenming started to process the river shrimp.

He selected the larger ones to be deep-fried later with the goose pieces, making Fried Crispy River Shrimp.

The smaller river shrimp would be stir-fried with chives to make a classic side dish—Chives Stir-Fried with River Shrimp.

Before long, relatives began to arrive one after another. Zeng Xiaoqi, having finished the video, also came with her colleagues. They brought good news: the video had passed review and would be aired at noon.

"You've worked hard, Xiaoqi. Once your voice recovers and I'm back in Beijing, I'll treat you to crayfish again—this time a little less spicy," Lin Xu said. He felt a bit indebted, seeing her go to such lengths for their scenic area. So, he offered to treat her to crayfish again after he returned.

Hearing about reducing the spiciness, Zeng Xiaoqi hastily said in her husky voice, "No, no, no, yesterday's level of spiciness was just fine! I can just drink some cooling herbal tea while eating the crayfish."

Lin Xu was speechless. You really are a spice fiend!

After chatting with everyone for a while, he went to the kitchen to start making the dry-fried goose pieces.

Before starting on the goose, however, he first needed to wash the selected larger river shrimp a couple of times. He planned to deep-fry them before the goose pieces. This way, the oil would absorb the shrimp's savory flavor, making the subsequent fried goose pieces taste even better.

But there was a downside: if someone was allergic to shrimp, they would also likely be allergic to this goose meat.

He put the washed river shrimp in a basin, sprinkled some salt over them, and immediately covered it. A frantic, crackling sound came from inside. This was caused by the river shrimp jumping wildly, stimulated by the salt.

Once the river shrimp stopped jumping, he rinsed them again with clean water. He then re-seasoned them with salt and a pinch of Sichuan peppercorn powder, tossing to combine. Finally, he sprinkled on a little dry starch and mixed until evenly coated.

The Fried Crispy River Shrimp were now prepped.

He then poured the air-dried goose pieces from the bamboo basket into a basin. He sprinkled dry starch over them as well, ensuring each piece was coated with a thin layer. This would not only lock in the moisture within the goose pieces but also give them a delightfully crispy texture, making them taste even more delicious.

Next, he heated oil in a wok. When the oil temperature reached about 60% hot, he carefully scattered the starch-coated river shrimp into the wok.

Almost immediately after hitting the oil, the originally green-shelled river shrimp turned an appealing red.

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The savory aroma of river shrimp wafted out from the kitchen.

When they were fried to near perfection, Lin Xu scooped them out and started frying the next batch.

Once all the river shrimp were fried, he increased the oil temperature and refried them for ten seconds, making the shells even more fragrant, crispy, and delicious.

After scooping them out again, Lin Xu pinched one to taste.

Hmm, the shrimp shells were thoroughly crispy, and the fried Shrimp Spears no longer poked the mouth; they were crispy on the outside and tender on the inside, with a very rich shrimp flavor.

It could be said that, aside from their size, these little river shrimp were no worse than sea shrimp in other aspects.

After eating one, he pinched another and put it into Shen Baobao's mouth.

"How is it?"

"So delicious! It feels even more flavorful than the Fried Crispy small river fish you made last time."

Lin Xu said with a smile, "The ingredients are good, so there's really no need for much seasoning; the fried shrimp are very delicious on their own."

He picked up an empty plate, filled it with Fried Crispy river shrimp, and handed it to Shen Baobao.

"Take it out for your cousins to eat. They've been busy around the barbecue grill all morning; it's time to reward everyone."

After Shen Baobao left with the river shrimp, Lin Xu took the goose pieces and started frying them.

Since these pieces of goose had already been boiled just until the rawness was gone, there was no need to worry about whether they were cooked through during frying; it was all about making the skin dry, fragrant, and crispy.

To achieve this, high heat was required throughout the process.

After the goose pieces were fried, Lin Xu poured out the oil from the pan and then added goose oil. Next, he stir-fried Scallion and Ginger, dried chili, and dried Sichuan peppercorns until fragrant, then added the goose pieces.

He stir-fried on high heat for one minute, allowing the spicy and numbing flavor to infuse into the goose meat.

Then it was time to season. Into the wok went salt, white sugar, White Sesame, and Five-Spice Powder all at once. After stirring well, he took them out of the wok and plated them.

The completion of the stir-fried goose pieces marked the beginning of today's lunch.

After serving it on the table, Lin Xu reheated the lamb broth on the stove. While it was heating up, he sliced all the lamb meat into thin pieces.

Once cut, he blanched the slices in the boiling lamb broth.

The flavor of the lamb, subtle when cold, burst forth again when it was scalded.

After re-plating the slices, Lin Xu brought out the dipping sauce that was chilled in the fridge and prepared small bowls of the sauce for each family member, one small bowl per person.

Yes, this was the essence of eating lamb with dipping sauce. The sauce must be plentiful, or else one can't taste the delicious flavor of the lamb.

After the lamb with dipping sauce was ready, Uncle Shi Wenming began to make the spicy and sour goose offal.

Meanwhile, Lin Xu, holding Chili Oil and prepared ingredients like chili powder and White Sesame, went outside to the barbecue rack.

"Finally, it's ready, right, Cousin?"

"If you don't come soon, we'll cook ourselves in this heat!"

"Hurry up, hurry up, I'm waiting to make a video!"

"Why don't you teach me and let me do it, Cousin?"

"..."

The youngsters had been putting on airs online all morning, acting as if they were lamb roasting experts.

Lin Xu took a brush and evenly brushed a layer of Chili Oil onto the lamb.

Hmm, the last brush of oil couldn't be plain oil; it had to be Chili Oil. Not only did this give the lamb an enticing red color, but importantly, with the upcoming high-heat roasting, it would bake the spicy fragrance of the Chili Oil into the lamb.

After applying the Chili Oil, with his second uncle's help, Lin Xu lowered the spit by two notches.

At this point, the lamb was thoroughly cooked. Next was roasting the lamb skin until it was crispy and crunchy; then, this perfect roast whole lamb would be completely ready.

Soon, oil began to sizzle on its surface. The aroma of the Chili Oil spread out as well.

Ten minutes later, when the Chili Oil had sufficiently infused, Lin Xu took the chili powder and sprinkled it evenly over the lamb.

The lamb's surface, coated in oil rendered by the high heat, made the chili powder stick firmly to the roast whole lamb.

After sprinkling on the chili powder, he turned it a few more rounds to let the charcoal fire bring out the aroma of the chili powder.

Then, he sprinkled on White Sesame seeds, and after roasting for another two rounds, the roast whole lamb was officially ready!

They carried the lamb to the large circular table in the restaurant, where a large tray was already placed.

The lamb was turned upside down onto it, the iron wires binding the meat were removed with pliers, and then the flavor-infused roasting spit was set aside.

Everyone crowded around to take photos of the meat.

Lin Xu, however, calmly began laying washed lettuce leaves atop the roast whole lamb.

Once he had completely covered it with lettuce, he took another tray of equal size, placed it on top, and with his second uncle, they flipped the two trays.

When they lifted the top tray again, the lamb was beautifully presented, appearing to lie on a bed of lettuce leaves.

"Wow, this looks really pretty!"

"True to its name, the appearance of roast whole lamb is just perfect!"

"So tempting!"

"Wuhu! My roast whole lamb is finally out of the oven... Hey, who hit me?!"

The younger cousins raised their phones, ready to record the moment for another round of showing off, only to feel the "earnest affection" of their parents on their heads.

"Your cousin makes one roast whole lamb, and look at you all, getting so inflated."

Lin Xu looked at his cousins with their deflated expressions and thought that this little reality check was rather good, preventing them from being consumed by their online followers' likes.

To encourage his younger cousins to study, he specifically posted an update under the Lin Ji's Food topic:

"Everyone, if you see my younger cousins being active online in the future, please remember to help me remind them to do their homework."

No sooner had he posted this than a string of "Received!" comments appeared below.

Sigh, I'm only doing this for your own good!

After posting the status, Lin Xu put away his phone and looked around at everyone.

"Are you done taking photos? Once you're done, I'll start carving it."

Naturally, the roast whole lamb in this state was not ready to eat; it needed to be carved into pieces so it could be picked up with chopsticks.

Lin Xu, with a small knife in hand, skillfully divided the lamb into different large sections.

He then cut a particularly crispy piece from the back and handed it to Granny Lin.

"Grandma, you like the crispy parts. Try this and see how it tastes."

After Granny Lin accepted it, he cut a piece from the hind leg that was half fat, half lean, and offered it to Granny Chen, who liked her meat soft and tender.

Only after the two elders started eating did everyone else begin to reach for the lamb, tasting Lin Xu's culinary skills.

"Oh my, this lamb is roasted so well!"

"It's so perfectly crispy, and the meat inside is very flavorful."

"This dipping sauce is quite fragrant; it adds a lot to the lamb."

"I just love this kind of crispy roasted meat; chewing it is just too delicious!"

"Wenming, you really need to learn Lin Xu's skills! If we set up a couple of Mongolian yurts in the yard next time, our scenic area will have a Mongolian cultural park!"

"..."

Everyone had nothing but praise for Lin Xu's culinary skills.

The lamb, sizzling and oozing with oil, was crispy on the outside and tender on the inside. Eating it with the special dipping sauce was enough to make one cry with longing.

Lin Xu packed some dishes, such as the lamb with dipping sauce, roast whole lamb, dry-fried goose pieces, and Fried Crispy river shrimp, then drove out to deliver some to Chen Yuanyuan and his mother at the ticket booth, picking up Dundun on the way.

Hmm, I can't let this little guy stay at the ticket booth all the time. It needs to come inside and relax a bit too.

Upon returning, as soon as Dundun got out of the car, it ran to the cage holding the big goose, circled it, and even jumped on top of the cage to stomp a few times.

After doing all this, the little fellow happily returned to Lin Xu's side and rubbed its big head against Lin Xu's trouser leg.

"I promised you I'd deal with that goose, and I did. Unfortunately, the goose meat is too spicy for you to eat. You can have lamb later; I'll let you taste how delicious the lamb with dipping sauce is, even without the sauce."

Lin Xu went back into the restaurant and got a few slices of lamb for Dundun.

As the little fellow squatted in a corner, beginning to devour the meat greedily, Yanjing City TV's travel channel started broadcasting Longqi Mountain scenic area's promotional clip...

Chapter 355: The Voiceover Circle is Blown Away! Lin Xu's First Live Broadcast: Following Second Uncle to Set Shrimp Traps!

"Wow! Today's 'Daily Scenic Area Recommendation' segment on the travel channel is actually promoting Boss Lin's Longqi Mountain Scenic Area!"

"Really? Send me the link so I can check it out!"

"No way, no way, no way, it's actually Boss Lin doing the voiceover!"

"In the past, the travel channel's voiceovers were always done by Sister Xiaoqi. Why did they switch to Boss Lin?"

"Could Sister Xiaoqi still be hung up over Lin Ji's Food surpassing Yanjing's food sharing event?"

"Bro upstairs, can you first check who the presenter for the Lin Ji's Food topic is before saying that? Sister Xiaoqi has been in cahoots with us for days now."

"Bao'er, if you can't use idioms correctly, don't try so hard to sound so cultured, okay?"

Soon, someone posted the travel channel's video link under the Lin Ji's Food topic.

After netizens clicked it open, the video started with a series of fast-paced aerial shots. Combined with the opening music, it immediately piqued the viewers' curiosity. Then, the camera switched to a close-up of dew-glistening scenery as the sun rose in the east.

Lin Xu's voiceover followed:

"In the early morning, Longqi Mountain slowly awakens to the Chaoyang, with the sound of trickling streams and chirping birds, marking the beginning of a new day..."

The accompanying script was very well written. Lin Xu's modulation and pacing in his voiceover were also spot on. Combined with footage shot using various types of equipment, the entirety of Longqi Mountain Scenic Area unfolded like a magnificent scroll.

"Holy moly! It's so beautiful here!"

"Damn, there's even a drone shot flying out from a cliffside hotel room! It made me subconsciously grip the edge of my company desk!"

"I've already made plans with my girlfriend; we'll visit on our next holiday!"

"My hometown isn't far from Yinzhou. I plan to take my parents there for a visit soon."

"The video is great, and the scenery is beautiful, but Boss Lin's voice is slightly jarring. Especially when he says 'chirping birds,' I keep expecting his next line to be 'these birds would be good for soup.'"

"I feel the same way! It's supposed to be a scenic voiceover, but it still made me hungry."

"Made me hungry +1! Boss Lin really is something else. He should just stick to cooking. Why try to squeeze into the voiceover scene?"

"The already cutthroat voiceover world is now even more precarious!"

"..."

When it was confirmed the video would be broadcast on TV, Lin Xu specifically posted a message on his social media feed.

Upon seeing this, his father-in-law, Shen Guofu, immediately instructed his secretary, Xiao Zou, to remember to turn on the TV in the office at noon and tune in to Yanjing City's travel channel.

「Noon.」

While Shen Guofu was eating lunch in his office, Xiao Zou turned on the TV and switched to the travel channel, which began airing the 'Daily Scenic Area Recommendation' segment. Boss Shen immediately put down his chopsticks, turned up the volume, and watched attentively.

It had to be said, the scenic area his son-in-law's family had put together was quite impressive; it really made one want to go and experience it.

As he watched, the video showed a shot of Panshi Rock. The large brass lock on the chain caught his attention.

Goodness gracious, so that's where that lock went! It really was taken by that girl Yueyue, that little rascal...

He quickly typed out a message to Han Shuzhen on his phone: "Found the lock from the equipment room."

Han Shuzhen had just finished her midday clinic. Upon seeing the message, she immediately asked: "Where did you find it?"

"In Yinzhou!"

"What? In Yinzhou?"

"Yueyue snuck off with the lock and put it on Panshi Rock at her in-laws' scenic area."

Han Shuzhen: "..."

Why am I not surprised at all?

As the mystery of the missing brass lock was coming to light, the main suspect, Shen Baobao, was sitting at the dining table, devouring a crisp and fragrant roasted whole lamb.

"Wow, this lamb is so delicious! It's crispy and fragrant, and not gamey at all."

Donning disposable gloves, Shen Baobao grabbed a lamb rib from the tray, dipped it into the seasoning dish in front of her, then bit into the meat on the rib and gave a gentle pull. All the meat came right off.

Once in her mouth, the roasted part was crispy and delicious, while the meat on the other side was tender and juicy. Complemented by the dry dipping sauce that grew more fragrant with every chew, it was simply irresistible.

After eating two lamb ribs, she picked up her chopsticks, selected a thinly sliced piece of lamb, dipped it into the prepared sauce, and popped it into her mouth. The savory, sauced lamb instantly dispelled any greasiness from the roasted whole lamb. Eating too much roasted whole lamb could be a bit greasy, and eating too much of the sauced lamb could leave the palate feeling a bit plain. But when eaten together, the two styles of lamb were neither greasy nor plain; in fact, they became more delicious with each bite, making it impossible to stop.

As she was eating, Lin Xu poured her a glass of iced cola. "Don't just focus on eating; have something to drink."

When Shen Baobao saw the cola, she thought of last night's red wine and said tentatively, "I want to try some red wine!"

Lin Xu gently pinched her cheek. "You're still a kid. What makes you think you can drink red wine?"

Shen Baobao immediately stuck out her tongue.

Hehehe, I just love it when Xubao is so sweet to me.

After sitting down, Lin Xu picked up a piece of dry-fried goose with his chopsticks and tasted it.

Hmm, the skin is crispy, and paired with that appetizing spicy flavor, it's instantly lovable. The rich fat under the goose skin is fried to a slight crispness, making it aromatic and delicious. It's a perfect match with the tender, juicy goose meat.

This dry-fried goose I've made is truly excellent. It's perfect with drinks or as a main course. Later, I'll need to work on standardizing the recipe and make it a specialty at the restaurant.

Chapter 356: The Voiceover Circle Explodes! Lin Xu's First Live Broadcast: Setting Shrimp Traps with Second Uncle!

Shi Wenming couldn't stop praising the goose chunks Lin Xu had made. He usually enjoyed a couple of drinks in his free time, and this dish his grandnephew made was perfect for accompanying them.

His second uncle was also very pleased with the goose chunks. Holding his wine glass, he clinked it with Shi Wenming's before saying, "If you could cook like Xiao Xu, I'm sure many tourists would come here specifically to eat. This dish is truly perfect with alcohol."

While they were talking, some tourists came in for a meal. Shi Wenming quickly got up and went to the kitchen to cook. Aunt Lin Hongxia, holding her small notebook for taking orders, began to attend to the customers.

"One braised chicken, one pork belly with dried green beans, one stir-fried egg with Sichuan peppercorn leaves, and finally, one stir-fried wild vegetables."

After ordering, a few of the tourists turned to Lin Xu, "We originally wanted to try a whole roasted lamb today, but seeing how many people you have, we decided against it. Boss Lin, can we preorder a whole roasted lamb here?"

Preorder?

That wouldn't be a problem.

Who would refuse business that comes knocking at the door?

Lin Xu stood up, grabbed a clean plate, and placed some pieces of roasted lamb on it. He also filled a small dish with dry dipping seasoning and brought both to their table, saying, "Please, try this and see how it tastes. If you like it, we can discuss the preorder. If not, consider it a friendly gesture from me."

Judging by their accent, these people were clearly locals from Yinzhou.

They might become regular customers at the scenic area in the future, so it was important to build a good rapport.

The tourists didn't hold back. Without even bothering with disposable gloves, they each grabbed a piece of meat that was still hot to the touch, dipped it into the seasoning, and popped it into their mouths.

After a brief chew, they all looked surprised. "Wow! This lamb is cooked perfectly! Boss Lin, we'll order two. We'll bring our families and friends to eat tomorrow."

Two?

He'd have to prepare well for tomorrow then.

Hearing that the customers wanted to order two whole roasted lambs, Aunt Lin Hongxia hurried over to discuss the price with them. Lin Xu didn't get involved in the business side of things and continued eating.

Today's lunch was just as good as yesterday's. Not only were there two types of lamb dishes and the savory dry-fried goose chunks perfect for accompanying drinks, but also an appetizing spicy and sour goose offal dish that paired well with rice. Lin Xu had never imagined that chopped pickled cabbage stir-fried with Pickled Peppers and goose offal could be so delicious. The goose intestines were spicy, sour, and crunchy—even tastier than when cooked in a hot pot. Other offal, like the goose gizzard and goose liver, also had their own unique delicious qualities. Paired with the spicy and sour flavor of the pickled vegetables, a bowl of rice disappeared in no time.

After they had eaten and drunk their fill, there was still some roasted lamb and lamb with dipping sauce left. Lin Hongqi asked his second uncle to help deliver it to their cousin manning the gate and a few other relatives at the water park.

Liu Zhengyu was very satisfied with today's meal. "It's a good thing I didn't leave last night; otherwise, I would have missed out on this delicious roasted lamb."

After touring the scenic area and spending another night at the Cliffside Hotel, he had fully immersed himself in the comprehensive beauty of the place. "I'll ensure the approval documents for the 4A scenic area are issued once I get back. You'll receive the notification within a week at most."

Small scenic areas are managed by local tourism bureaus, and issuing approvals involves set procedures. That's why Liu Zhengyu had conservatively estimated a timeframe of one week.

Lin Hongqi said gratefully, "Thank you so much, President Liu. Otherwise, we don't know how much longer we would have had to wait. Please do visit Longqi Mountain again when you have time in the future."

Liu Zhengyu smiled and said, "You're welcome. I'm actually planning to bring my wife and children here for a vacation. The scenery is beautiful, and the people are kind. If it weren't for my busy schedule in Beijing, I'd love to stay a few more days."

After some more pleasantries, Lin Xu's uncle, Lin Hongjun, walked over and said, "President Liu, shall we get going then?"

Liu Zhengyu needed to take the high-speed train back. Since the Experimental High School, where Lin Hongqi worked, wasn't far from the station, the initial idea was for Lin Hongqi to drive him. After saying goodbye to everyone, Liu Zhengyu got into Lin Hongjun's car.

The president of the Travel Association had barely left when the TV station's van pulled up. Zeng Xiaoqi had indulged in a bit too much roasted lamb, and her voice, which had been recovering, was now back to square one.

"We have to go too, Boss Lin. Let us know when you're heading back to Beijing."

Seriously, girl, you need to take care of your voice first.

You're still thinking about crayfish when your voice is like this! Have you forgotten you rely on your voice for a living?

Lin Xu handed her a brand-new, large water bottle filled with a drink made from Crystal Sugar, honeysuckle, and dried chrysanthemums, saying, "Drink this on the way. When you get back, make sure to get some medicine and try to eat lightly so you recover quickly. I wouldn't want you to miss out on crayfish when I get back to Beijing."

"Don't worry, I'll be completely healed before you all return to Beijing."

After this group left, the relatives also departed—some went to work, others back to the city. They couldn't indulge in feasting indefinitely; everyone had their own jobs and careers to attend to.

Lin Xu's paternal grandmother and maternal grandmother also returned to their respective homes. The mountain nights were too cool, making it unsuitable for the elderly to stay for extended periods.

After the relatives had left, Lin Xu was about to go into the kitchen to experiment with the recipe for wild vegetable buns—a reward he had received—planning to make them for his grandmother when he had time. Suddenly, his sister-in-law called.

"Brother-in-law, you did a voiceover for the TV station without telling anyone! Do you realize how much of a bind that's put the company in?"

In a bind?

What did she mean by that?

Lin Xu asked curiously, "Did my voiceover infringe on any rights?"

"No, it's because you've become famous! Your voiceover was so good it's gone viral. Right now, our company has received at least ten orders just for your voice acting."

Chapter 357: The Voiceover Circle Explodes! Lin Xu's First Live Broadcast: Setting Shrimp Traps with Second Uncle!

Lin Xu: ?????

Is there such a shortage of people in the voiceover industry? he wondered. He then asked curiously, "What kind of orders? How much are the quotes?"

I've heard that high-end voice actors charge by the second. I wonder what price I could ask for, he mused.

Chen Yan said, "I rejected them before they even got to the quoting stage."

"Why?"

"Because there were three inquiries from pig feed advertisements, two from chicken feed advertisements, and the rest were from various restaurants... all just trying to ride on your popularity."

Good rejection! Lin Xu praised his sister-in-law in his heart and then asked, "So, why are you calling now?"

"I was thinking you could start a livestream while you're trending. You don't seem to have much else going on recently, and livestreaming would be perfect for promoting the tourist area. Plus, it could bring in some additional income—killing several birds with one stone."

Livestreaming? Truthfully, Lin Xu was somewhat resistant to the idea.

But his sister-in-law's proposal was undeniably correct. By streaming, he could monetize his fame, increase the tourist area's visibility, and bolster Lin Ji's Food's activity.

The main quest required him to reach the top of the Yanjing Region's topic leaderboard within three months.

To succeed, he couldn't miss any opportunity to increase his fame.

If that was the case, he might as well give it a try, he decided. He then said to Chen Yan, "In that case, I'll try to get a feel for livestreaming shortly, get the hang of it."

"Okay, just let me know before you start. The company will arrange for some tipping right away, pushing you to the top of the tip ranking to create some momentum and stabilize your viewership."

「After hanging up the phone.」

Lin Xu glanced in the direction of the cliffside hotel.

He had originally planned to make a few wild vegetable nests and then take Shen Baobao back for a nap.

But now, it looked like he should skip the nap.

After all, the activities after returning with Shen Baobao... COUGH, couldn't be livestreamed.

With this in mind, he shared the news about the livestream with Shen Jiayue, who was playing hide-and-seek with Dundun.

"Oh... livestreaming? Then I'll get Dad to top up his account and send you tips right now!"

Baobao, why are you always thinking about milking your parents? Even if you're going to, there's no need to let the platform, that middleman, earn a cut, right? Why not just have your father-in-law and mother-in-law transfer the money directly?

Lin Xu said, "No need, no need. I'm just wondering what kind of content would be good for the livestream."

Shen Jiayue pointed to Dundun, who was still playing hide-and-seek behind the car, and said, "Just livestream yourself hitting Dundun! That'll do!"

Dundun: "..."

As expected, stepmothers have hearts of stone!

For his first livestream, he needed to find a topic that could both promote the tourist area and fit within the food category, ensuring better reception from his fans.

「Just as he was worrying about it.」

His second uncle, Chen Meiliang, drove up in an electric quadricycle, returning from delivering food.

"Lin Xu, I'm about to go to the reservoir to set some shrimp traps. Don't you want to come and see?"

Setting shrimp traps? Lin Xu's eyes lit up immediately.

That's not bad at all, he thought. It would not only pique the fans' curiosity but also attract viewers who enjoyed outdoor adventure streams. Simultaneously, it would promote the scenery and cuisine of the tourist area.

It was indeed killing several birds with one stone. With this in mind, he said to his uncle, Chen Meiliang, "Let's go, let's go! But wait a moment, Uncle. The company just informed me I need to do a livestream. I'll get ready, and then we can head out."

He first checked his phone battery. It was at 89%, which was certainly enough for one livestream.

Then, he took a selfie stick from the car trunk. He had originally planned to use it to shoot a promotional video for his parents after arriving at the tourist area.

But since Zeng Xiaoqi, the professional, had come, he hadn't bothered with it.

Now, the selfie stick finally had a chance to be put to use.

Lin Xu attached his phone to the selfie stick and tried it out. It was good enough for filming himself, but it wouldn't capture much of the scenic tourist area.

He didn't intend to be a streamer focused on his looks, nor did he plan to keep the camera solely on himself. After thinking for a moment, he handed the phone to Shen Baobao. "Can you hold this and film for me?"

"Me? Sure, sure!"

If someone else was filming, there was no need for a selfie stick.

Lin Xu switched to a handheld gimbal and gave it to Shen Baobao. After making sure she had a firm grip, he scooped Dundun, who was on the ground fiddling with the now-discarded selfie stick, into his arms.

「After notifying his sister-in-law.」

The livestream began!

"Hello everyone, I'm Lin Xu. I'm officially starting my livestream today. I hope everyone can share and comment as much as possible to help build up the stream's popularity."

When he just started, there weren't many people in the stream.

But before Lin Xu had finished speaking, a series of Carnival effects flew across the livestream interface.

Someone with the username [Forever Eighteen Little Swallow] sent ten Carnivals in the stream, causing its popularity to skyrocket instantly.

"Wow! Boss Lin is streaming now?"

"This is fantastic, Boss Lin! Our voice acting teacher asked us to inquire if you have any plans to switch careers. You'd absolutely shine in the voiceover business."

"You voiceover folks want to poach Boss Lin? Have you asked us in the magic circle first?"

"Do you think our carving circle is just for show?"

"We might be rough around the edges in the hardware processing community, but we have a big need for talent too. If Boss Lin considers changing lanes, don't forget to consider us."

"..."

The chat in the livestream quickly picked up.

Lin Xu, holding Dundun, sat in the electric quadricycle driven by his uncle. Shen Baobao sat opposite him, continuing to livestream with the phone.

"Right now, I'm going with my uncle to the reservoir to set shrimp traps. My grandma's birthday is in a couple of days, and I want to catch some large freshwater prawns from the reservoir to make White Robed Shrimp for her. She really likes that dish."

Lin Xu took Shen Baobao's phone and glanced at the chat in the livestream.

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They then chatted about the places they were going to visit and the content for today's live stream.

Soon, they arrived at the water park.

Shi Molli and the others, having eaten their fill, were playing around, holding lotus flowers and seed pods they had picked from the pond near the reservoir.

As the car pulled in, several of his younger cousins handed some over.

"Cousin Lin Xu, Cousin-in-law, these are for you," they said.

Lin Xu took them and first sniffed the lotus flowers, laughing as he said, "You can fry these lotus petals. Just coat them with a thin layer of batter and fry them in warm oil. Even without breadcrumbs, they're so good they'd make the kid next door cry with envy."

I remember when I was a kid, Mom loved to fry pumpkin blossoms, squash blossoms, lotus flowers, and other ingredients in warm oil. They tasted fragrant and sweet, very delicious.

Seeing the lotus flowers now, he couldn't help but reminisce about the past.

Meanwhile, his live stream viewers were going wild:

"He really is a chef! Even doing a wilderness broadcast, he doesn't forget to make us drool."

"Oh my god! If Boss Lin hadn't said so, I'd never have known lotus flowers could be eaten this way. My useless knowledge has increased again!"

"I hope Boss Lin fries some for us to see later!"

"Someone once said that in a chef's eyes, everything is an ingredient. Now I truly believe it."

"..."

After talking about the lotus flowers, Lin Xu placed them on the car seat beside him. He then broke open a lotus seed pod and peeled out a seed.

Just when everyone thought he was going to eat it, Lin Xu surprisingly extended it towards the camera. Immediately, Shen Baobao's voice came through the live stream:

"WOW! This is so delicious!"

The fans were instantly shocked.

"Good heavens! Is the boss's wife the one filming?"

"I'm relieved he hasn't forgotten to cook during the broadcast, but I didn't expect him to also 'sprinkle dog food' on us!"

"This is too much! Did you lure us in just to feed us your 'dog food'?"

"Listening to the boss's wife chewing, I'm actually getting a bit hungry."

"Me too! I wish someone would peel lotus seeds for me like that. I really crave some."

"..."

Lin Xu peeled lotus seeds for her for the rest of the drive, and everyone listened to Shen Baobao's chewing sounds the whole time.

Although they found being fed 'dog food' a bit annoying, this kind of sweet love was still something everyone yearned for!

They arrived at the edge of the reservoir.

A simple dock, constructed from bamboo and some timber beams, stood here, with a small hut beside it.

While his Second Uncle went into the hut to get the shrimp traps, Lin Xu, holding Dundun, strolled along the reservoir bank with Shen Baobao.

As they were walking, Shen Baobao suddenly aimed the camera at the shallow water near the shore.

"WOW!" she exclaimed. "Aren't these river snails?"

Lin Xu glanced over and nodded. "Yes, they're river snails, and they're quite big too."

The water quality in the reservoir was good, so various aquatic products could be seen.

Lin Xu had originally planned to use the time while his uncle was fetching the shrimp traps to go to the lotus pond up ahead and pull out some young lotus rhizomes, intending to make a dish with them that evening.

But who would have expected Shen Baobao to freeze in her tracks at the sight of the river snails?

"I want to eat river snails! In the past, my parents always said they have parasites and wouldn't even let me touch them. Xu Bao, could you cook some for me to try?"

As soon as she finished speaking, a notification from the system sounded in Lin Xu's mind:

"The host is passionate about discovering delicious food, triggering the reward task [Spicy Snails]: Please cook a portion of Spicy Snails that satisfies your fiancée before nightfall. Upon completion, you will be rewarded with one 'Excellent Level' seafood culinary draw!"

WHOA! I just completed the reward task for lamb with dipping sauce. I didn't expect another one to trigger so soon. This wilderness broadcast really does bring unexpected gains! Thinking of Spicy Snails, Lin Xu immediately recalled the world-famous Snail Noodles. Why not take this opportunity, while making Spicy Snails, to also prepare some Snail Noodles for everyone to try?

It's the last day of July, folks! I'm seeking Monthly Tickets. This month, I wrote 335,000 words, and my ranking on the combat power charts is in the low thirties. Surely that deserves a Monthly Ticket as encouragement, right? The book is now just over 690,000 words, and in August, I'll try my best to reach 1,000,000 words. I was thinking of writing a month-end summary, but for an unpopular book like mine, there's not much to summarize. So, that's all for now. Wishing everyone a safe and joyful August, and may everything go smoothly for you all. By the way, do you guys like Snail Noodles?

Chapter 359: Cooking Snails in the Same Way as Crawfish! Zeng Xiaoqi: I Left Too Early!

"Since you want to eat some, I'll go catch a few with Second Uncle later. There seem to be plenty in the water anyway."

Even without the reward task, Lin Xu had wanted to catch some to make Spicy Snails. Like sunflower seeds, once you start eating them, you just can't stop. Now that there was a reward task, he had even more reason to do it.

Shen Baobao asked curiously, "Hmm... Won't it be very troublesome? Maybe we shouldn't bother!"

She really wanted to taste the snails, but on such a hot day, she didn't want her Xu Bao to work too hard!

Lin Xu said with a smile, "It's not troublesome. Besides, if it's something you want to eat, I have to make it, no matter the trouble."

"Thank you, Xu Bao!"

Shen Jiayue shifted the camera away. Then, the live stream viewers heard a "MUA" kissing sound.

「In the company in Wang Jing.」

Chen Yan, who was watching the live stream, immediately slammed the table. "This shameless couple! They can't even stop flaunting their love during a live stream! It's infuriating!"

President Chen was furious. But she didn't leave the live stream. This was company business; personal feelings couldn't interfere with work.

Her chest heaved. She took several deep breaths to compose herself and continued watching the live stream.

She had initially thought this public display of affection would cause many casual viewers to leave the stream. Who would have guessed that after the "MUA," the stream's popularity actually surged a little?

Tsk, it seems like while everyone complains about these public displays of affection, they also long for such sweet love themselves.

Boo hoo hoo, but when will love come to me? I'd even settle for something less sweet than Yueyue and my brother-in-law's romance. Constantly witnessing this, I'm going to become psychologically warped!

Chen Yan, in a fit of pique, sent several Carnivals using her "Forever Eighteen Little Swallow" account.

Hmph! Since you two are so shameless, I'll just attract more people to come and gawk at you!

「By the reservoir.」

After Shen Baobao kissed him, Lin Xu said, "I'll gather a few pounds of river snails later and cook some for you to try tonight. I'll also make a broth with large pork bones and river snails. Tonight, we're having Snail Noodles."

The moment Snail Noodles were mentioned, the live stream chat exploded.

"Yes! Yes! Add extra yuba!"

"Add lots of pickled bamboo shoots! The more pickled bamboo shoots, the more flavorful it is!"

"You can't forget the Pickled Long Beans! I think that's the true soul of Snail Noodles."

"I love wood ear fungus strips! They're so deliciously smooth and crunchy."

"Boss Lin is right! Authentic Snail Noodle soup is made with river snails and large pork bones. It's a shame it's hard to find that kind of Snail Noodles even in Liu Zhou nowadays; most are made with instant broth mixes."

"Yeah, I made a special trip to eat them once, and they weren't even as good as the 'Happy Snails' brand I bought online."

"I hope Boss Lin can make some traditional-style Snail Noodles tonight."

"..."

「At the ticket office.」

Chen Yuanyuan, who was watching the live stream, said, "Third Aunt, my cousin is making Snail Noodles tonight! I'm going to eat two big bowls!"

Chen Meijuan, who was winding yarn on the sofa nearby, glanced at her niece's shapely figure and pretty face, then said with a smile, "Don't just think about eating, Yuanyuan. You should find a boyfriend."

Chen Yuanyuan rested her chin in her hands and sighed in resignation. "I'd like to, but the men you introduce are either playboys or... charitably put, uniquely unattractive. Even if I held my nose, it would be hard to settle."

Sister Yuanyuan was, after all, quite a beauty. Naturally, she had her pride.

After that, Chen Yuanyuan looked up at Chen Meijuan and asked, "Third Aunt, why are you working with yarn in the middle of summer? Are you planning to knit sweaters? Could you make one for me too? I love wearing hand-knitted sweaters."

"I'm finally squeezing in some time to knit a little sweater for Dundun, so don't you start asking for one too."

"You're making one for Dundun but not for me? Do you really treat him like your own grandchild?" Chen Yuanyuan asked, looking devastated.

Who would've thought? In her Third Aunt's eyes, she wasn't even as important as a cat! Boo hoo hoo, this city has one more heartbroken soul!

Chen Meijuan, while sorting her yarn, said, "Since he came into our home, he's part of the family, so naturally, I have to treat him well. I've noticed Dundun gets a bit of a runny nose when the air conditioning is on these past couple of days, so I plan to knit him a little sweater. That way, he won't be afraid of the cold draft from the AC."

"I get a runny nose too, Third Aunt," Chen Yuanyuan pouted.

"Then you should hurry to the fever clinic and get checked out. Remember to get a nucleic acid test."

Chen Yuanyuan was speechless.

Is this still the same Third Aunt who, when I was little, would search high and low to buy me candy if I so much as pouted? How did you turn into such a heartless capitalist!

Seeing her niece's aggrieved expression, Chen Meijuan chuckled. "Why are you still acting like a child? Just wait. Before winter comes, you'll definitely have a sweater to wear."

"Huh? Thank you, Third Aunt!"

"What color do you like? I'll knit one for you, for Yueyue, for Little Xu, and for Moli, Shaokang, and Xiao Xun too. I don't know about other people's children, but as for our family's kids, I'll treat everyone equally."

"Third Aunt is the best! I like light purple!"

After saying that, Chen Yuanyuan cheerfully sent a wave of gifts in her cousin's live stream. She couldn't afford Carnivals, so she could only send some small gifts to help liven up the atmosphere in the stream.

「By the reservoir.」

Second Uncle had finally finished organizing the shrimp traps. The mesh on these traps was quite large, suitable for catching crayfish and other freshwater crustaceans.

"Little Xu, let's head down!"

"Alright, Second Uncle!"

The two of them tossed the organized traps onto an inflatable boat tied by the pier, put on orange life jackets, and then jumped aboard.

Shen Baobao had wanted to come aboard too, but Lin Xu stopped her.

Chapter 360: Cooking Snails in the Style of Spicy Crawfish! Zeng Xiaoqi: I Left Early!

"Just hand me the phone. You and Dundun can wait on the shore, okay? Dundun, be good and don't run around. I'll make you something delicious tonight."

As soon as he heard there would be delicious food, Dundun immediately sat obediently on the square wooden logs of the dock.

But Shen Baobao wasn't so well-behaved.

Seeing her second uncle driving the assault boat slowly toward the other side of the reservoir, the girl immediately took off her little white shoes. She pulled up her trouser legs, revealing her fair and well-proportioned feet and calves, then jumped into the water.

WOW, the icy cool water feels so refreshing!

What twenty-something Baobao could resist the joy of playing in the water?

The water in the reservoir was very clear, and the bottom was all pebbles, which were comfortable to step on.

After playing for a while, she began to bend down and pick snails from the water. Once she had gathered a handful, she even specifically picked a nearby lotus leaf to place the snails on.

While she was picking, she saw a small crab in the crevice of the rocks and grabbed it, placing it in front of Dundun,

"Here's something fun for you. Don't treat me like a wicked stepmother anymore, will you?"

After speaking, Shen Baobao continued to pick snails.

Meanwhile, Dundun lowered his head to look at the little crab on the ground, which was trying to crawl back into the water. He immediately circled it and gently prodded it with his paw.

The little crab instantly raised its two big pincers, and the cat and crab began a standoff.

"Second Uncle, where should we put these shrimp cages?"

"Just leave them in this shallow area over here. The east bank of the reservoir is too close to the water park, so there are fewer shrimp. It's quieter here, so there are comparatively more shrimp."

When they reached the opposite side of the reservoir, the uncle and nephew began placing shrimp cages into the water.

These cages were designed to let shrimp in but not out. They contained bait, so there was no worry about the shrimp not being fooled.

Besides shrimp, they could also catch small river fish, as well as loaches, eels, and catfish, which are common in the reservoir.

Each shrimp cage had a buoy attached to it for easy retrieval later on.

After setting all the shrimp cages, the second uncle also placed some fishing nets in the area dense with water plants.

He didn't intend to catch fish. He just felt it was a waste of the speedboat's gasoline to make a trip just to set shrimp cages. However, just as he set them, a largemouth bass weighing several pounds swam right through the meshes of the net.

"AIYO, we've got a catch!"

"A wild largemouth bass, eh? Boss Lin, you're really lucky, huh?"

"Tears of envy are flowing from the corners of my mouth."

"Dang, this fish is struggling hard! You can tell it's wild, not like those wild streaming hosts who use dead fish bought from the market."

"Exactly! The wild streaming section is getting faker and faker these days. They swing a dead fish back and forth, pretending it's tough to catch—it's just insulting the audience's intelligence!"

"So does this mean Boss Lin is once again encroaching on the turf of wild streaming hosts?"

"If you hadn't mentioned it, I'd have forgotten that Boss Lin crossed over into the live streaming circle! Donate big, everyone, and let's get him to the top of the leaderboard!"

At this point, the live broadcast was getting into full swing.

The popularity of the live streaming room was soaring.

Various fan groups and friend circles, sensing the excitement, also began a new round of gifting.

"Wu Kexin donates five Carnivals!"

"Panda Brother donates three Carnivals!"

"Lin Ji Boy Yue Liyue donates six Carnivals!"

"Zeng Xiaoxiao Xiaoqi donates two Carnivals!"

"Xierqi Qiang Brother donates two Carnivals!"

"Guo Xinghai, Heir to Yue Cuisine, donates five Carnivals!"

"Food Prince donates thirty-three Carnivals!"

"Gao Xiaoshuai donates thirty-three Carnivals!"

"Die Lianhua donates one hundred Carnivals!"

"..."

When the broadcast first started, Chen Yan didn't notify people under the Lin Ji's Food topic. Instead, she planned to donate a dozen or two Carnivals to attract some passerby fans.

She also wanted to see if she could stir up the rival streamers on the leaderboard.

Her plan was to wait until fans from both sides started attacking each other, then go to the Lin Ji's Food topic to invite people, directly stepping over the competition and achieving instant fame.

But not long after the broadcast started, Lin Xu's fans had advertised it everywhere; even her uncle was startled.

HMPH, this Food Prince who donated thirty-three Carnivals must be her uncle's account—a man in his forties or fifties still calling himself Prince, TSK TSK...

Watching her brother-in-law's account firmly occupying the top spot on the donor list, Chen Yan felt her previous arrangements were somewhat redundant.

As the live streaming circles grew more standardized, streamers who used to antagonize each other became fewer. Everyone was sharp as a tack and would immediately join in when they saw a big spender.

Just like now, a group of second-rate streamers rushed to the live room to send gifts, celebrating Lin Xu's new streaming channel.

Their enthusiasm was so great, an outsider might think they had been old friends for years.

On the assault boat, Lin Xu couldn't even pay attention to the live stream.

He and his second uncle struggled to pull the largemouth bass that was caught in the net into the cabin of the boat.

After disentangling the net, the second uncle put it back into the water and then drove the assault boat towards the east bank of the reservoir.

"We'll keep it in the pond when we get back. Isn't your grandma's birthday coming up? We'll cook it then."

"Okay, Second Uncle!"

Back on the shore, Lin Xu saw that Shen Baobao's trousers were wet halfway up and her T-shirt was also speckled with mud. He couldn't help but ask curiously,

"My treasure, did you roll around in the water or something?"

"I... I wanted to help you pick snails..."

The second uncle jumped onto the temporary dock, fastened the boat's rope, and then smiled and said,

"If you want to eat snails, you can just scoop them up with a net a few times. It's too slow to pick them like this."

After saying that, he took out a long scoop net from the dock's cabin.