

## Culinary 65

Chapter 65: Craving Mao Xuewang? Consider It Done!

What do I need a Pig Slaughtering Technique for?

Why don't you just give me a postpartum care course for sows?

Lin Xu grumbled to himself.

He had originally planned to draw a Technique for making porridge or Filling, so that the breakfast offerings at the restaurant could be more varied. But the system had to go haywire on him.

Even a knife-sharpening Technique would have been more useful.

It looks like I need to pray before drawing next time, or I won't be able to keep this system's craziness in check.

After he finished muttering, Lin Xu picked up his phone and ordered some edible ice cubes for same-city delivery online.

Sour Plum Soup only tastes good after it's been chilled, and since the restaurant's refrigerators and freezers couldn't fit the large soup buckets, ice cubes were the only way to chill it.

He had just finished placing the order when his classmate Shen suddenly sent a message:

"Xu Baobao, I feel like having a spicy and hot Mao Xuewang tonight, can you make it for me?"

Mao Xuewang? What's not doable about that!

After thinking about it, he replied:

"No problem, I'll go to the supermarket later to buy some ingredients for Mao Xuewang. It'll make a perfect dinner for the staff meal tonight."

Shen Jiayue, who was waiting for Lin Xu's message, lit up:

"Great, great! Then I'll come over to eat after I get off work!"

Shen Jiayue stretched out in pleasure.

Hehe! Xu Baobao is going to make Mao Xuewang for me. I guess eating three bowls of rice isn't too excessive, right?

「At the restaurant.」

Lin Xu put away his phone and said:

"We're having Mao Xuewang tonight, do any of you have specific ingredients you want included?"

Chezai and Song Tiantian eagerly listed the ingredients they liked.

"Add more duck's blood!"

"Add more beef tripe!"

"Add more luncheon meat!"

Xu Xinhua, who was marinating Chicken Feet and Pork Ribs in black bean sauce, curiously nudged Chezai:

"What does that mean? Is the boss planning to make Mao Xuewang for us to eat?"

"Yeah, it's our staff meal for the restaurant."

Wow, isn't this staff meal a bit too lavish? To think, the customers at the restaurant don't even get to have Mao Xuewang.

Xu Xinhua was feeling increasingly fortunate he had followed Chezai here.

Not only was the salary higher, but the boss was also very nice. Most importantly, there was a State Banquet Master in the kitchen to consult with anytime he had a question.

It wasn't like where he worked before.

If you wanted to ask the head chef a question, without a bottle of wine or a few packs of cigarettes as a bribe, they wouldn't give you the time of day.

"Manager Chen, we really struck gold coming here. Boss Lin is actually going to make Mao Xuewang for us."

Wu Kexin was full of anticipation.

Chen Yan took out her phone and flashed it at her:

"Yueyue wanted it, that's why he's making it... I didn't even get to eat yet and already I'm fed with dog food. I feel like bringing the civil affairs bureau over here to have them get married on the spot. They're always feeding us dog food without any public decency."

Manager Chen sure is holding a grudge... Wu Kexin chuckled to herself, then said:

"Manager Chen, I want to live stream the process of Boss Lin making the Mao Xuewang, what do you think?"

"Sure, just the other day I saw people online saying that my brother-in-law can only cook home-style dishes, nothing impressive. Go on and stream it, and give those people a good slap in the face."

Wu Kexin immediately took action.

She mounted her phone on a selfie stick, then opened the live streaming app and entered the live stream room.

"Hello hello family, I'm Xinxin. I heard that Lin Ji's Food was going to release a new drink today, so I came to check it out. I didn't expect to catch Boss Lin making Mao Xuewang for the lady boss. I think I shouldn't be the only one hurt by this, so I've decided to stream it live and drag you all in to eat! Dog! Food!"

At this time, Lin Xu was about to head to the supermarket for ingredients.

Wu Kexin raised her phone and followed him.

There weren't many customers in the supermarket at the moment. Lin Xu headed to the chilled section and picked up several pounds of beef tripe, some duck's blood, three boxes of luncheon meat, two packs of squid rolls, and some cooked large intestines.

There were a lot of people today, so he had to buy more ingredients.

After purchasing these meaty ingredients, he also picked up some base vegetables like Celery and celtuce. With that, the ingredients for Mao Xuewang were all ready.

Actually, this dish doesn't have strict standards; it's a case of using whatever's available. As long as it's spicy enough and goes well with rice, it's all good.

「Back at the restaurant.」

Lin Xu began prepping the ingredients.

The duck blood was cut in half and then sliced. After slicing, it was placed into a basin and soaked in a bottle of beer.

Beer not only removes the gaminess but also makes the duck blood's texture more tender and smooth.

As he busied himself, he explained to the fans in the live-streaming room.

"Learned another trick!"

"Did Demon King really study finance in college?"

"Feels like he knows more than the average chef."

"After all, he's the apprentice of the State Banquet master."

"I was just about to say 'unsheathe your sword,' but then I realized that Boss Lin really has a knife in his hand."

"Ha, I was just wondering why the sword-drawing freak hasn't shown up yet, turns out he was scared stiff."

After the duck blood was soaked, Lin Xu washed the cooked pig intestines and tripe with flour.

Even though these two items were already cooked, there could still be some impurities, so it was best to wash them twice. The cleaner they are, the more at ease you eat, right?

After washing them clean, he cut them into pieces and blanched them.

Then he set up the wok, officially starting the cooking.

First, he stir-fried the base vegetables, and then he began frying the seasonings and the Red Oil.

Last, he added Pork Bone Broth to simmer.

Since there were many people today, and Wu Kexin was live streaming, Lin Xu made two large and one small servings of Mao Xuewang.

One serving for the staff; one for himself, Shen Jiayue, Chen Yan, and Old Gao; and a smaller serving for Wu Kexin. When Panda inevitably came over, the two of them could share it.

SIZZLE...

Lin Xu heated the Seasoning Oil and splashed it over the diced chilies that were sprinkled on top of the Mao Xuewang.

The spicy aroma instantly wafted up.

The fans in the live stream were also stirred up by this oil-pouring scene:

"Wow, this is too tempting, isn't it?"

"Is this really the staff meal? Compared to this, it feels like what the customers usually get is the \*real\* staff meal!"

"Ahhh, my mouth won't stop watering! Why isn't this a new item at the restaurant?! Damn it!"

"Boss Lin, please add this to the menu! No matter the cost, I'll pay."

"One person's blood-written petition for Boss Lin to add this to the menu!"

"Two people's blood-written petition for Boss Lin to add this to the menu!"

"..."

Seeing the surging public sentiment in the live-streaming room, Lin Xu was also startled:

"It's not that I don't want to add it to the menu, it's just that the kitchen is too busy. Give me some more time, I'll definitely add it in the future. I'm also waiting to save up money to buy a house and get married."

Once the Mao Xuewang was ready, the ice ordered online also arrived.

Lin Xu put a big chunk into the Sour Plum Soup bucket and then stored the remaining ice in the freezer. When the big block in the soup bucket melted, he could replenish it with these.

While he was busy, Shen Jiayue walked in through the door.

"Lalala, I'm off work! Where's my Sour Plum Soup? Can I drink it now?"

The fans in the live stream had just learned that Sour Plum Soup was the new beverage and were discussing it in the comments. When they heard Shen Jiayue's cute voice, they immediately grew envious of Lin Xu again.

"Brother-in-law, we're live right now. Can you make the Sour Plum Soup a bit more upscale?" Chen Yan saw her cousin getting off work, so she came over to tease.

A bit more upscale?

Lin Xu nodded and said, "No problem."

He took out three glass jar-style drink cups from the cabinet. He then took some of the freshly delivered crushed ice from the freezer and put it into each of the three jars. Then, he used a spoon to ladle the Sour Plum Soup into them until they were nine-tenths full, topped them off with more crushed ice, and inserted straws.

Finally, at the mouth of each jar, he placed two freshly washed mint leaves.

Three bar-style Sour Plum Soup drinks were ready.

And once again, the live streaming room erupted:

"Wow! Demon King can even pull something like this off!"

"He's somehow turned the kind of Sour Plum Soup you can buy anywhere on the street into something that looks too expensive to afford."

"If this was in a bar, wouldn't it sell for 66 or 88 at least?"

"Is all the Sour Plum Soup served like this in the store, Boss Lin?"

"Just tell me the price and let me give up!"

"Wow, it's so beautiful, even as a grown man I'm tempted! Unsheathe your sword, Boss' wife!"

"The commenter above??????"