

Culinary 88

Chapter 88: Shen Guofu: The package has an address? Then go eat at the store tomorrow!

The next steps were simple.

He added Red Oil Soup to the pot, brought it to a boil, then dropped in the fish offal to simmer on low heat for two minutes before pouring everything out—offal and soup together.

All that was left was to sprinkle chopped hot peppers and drizzle hot oil over it.

"Wow, it smells so good!"

Shen Jiayue noticed that the Boiled Fish Offal Lin Xu prepared didn't just smell tempting; it also looked bright and white, unlike the dark, unidentifiable mass her dad had made last time, where you couldn't even make out what the offal originally looked like.

Lin Xu drenched all the water-boiled dishes with hot oil.

Then, he took a short video with his phone and posted it under the Lin Ji's Food social media topic:

"We've introduced group dining services at the restaurant. We welcome corporate groups to book and inquire. The menu for this group meal includes Alcoholic Peanuts, Spicy Pork Ear Salad..."

He also had a group dining service for over 200 people lined up, so he had to make the most of any advertising opportunity—who knew if a netizen might just need it?

As soon as he posted the video, netizens began to reply eagerly:

"Just realized there are several dishes that aren't normally served in the restaurant. Are these exclusive to group dining?"

"Boss Lin's business is getting bigger and bigger!"

"Too bad my factory isn't in Beijing; otherwise, I'd definitely have to organize a few tables to have a taste."

"Shared! Helping Boss Lin attract some business."

"I've shared too! Go, Boss Lin!"

"..."

After posting, Lin Xu set down his phone and started packing the group meals into clean cardboard boxes.

He sealed the meal boxes with their lids, wrapped them with cling film to prevent leakage, then sorted them into larger cardboard boxes by category and affixed labels.

Cold dishes with cold dishes.

Hot dishes with hot dishes.

This effectively prevented the flavors from mixing due to temperature changes.

Finally, he added utensils and the packed rice, sealing all the cardboard boxes with tape.

Just as he finished, Ou Hua, who was making a delivery nearby, arrived.

"All set? Then I'll take it with me. Everything is ready at the warehouse. Would you like to come over for a drink, Boss Lin?"

"The restaurant's too busy. Let's have a drink here next time you make a delivery."

His staff moved all the packaged meals to the truck.

Ou Hua paid five thousand yuan at the front desk with his phone and then drove back.

Earning five thousand yuan before even opening for the day—group dining services really were quite profitable.

Too bad he had no idea where the next order would come from.

Lin Xu sighed softly, carried the freshly made Boiled Fish and Boiled Fish Offal to the table, and waited for his staff and a few servers to dish out the rice.

Everyone sat down to eat.

Shen Jiayue tried a piece of fish maw.

A look of surprise instantly flashed across her face.

"Wow! It's so smooth, tender, and delicious!"

The fish maw was soft and smooth in her mouth, yet had a delightful crispness when chewed. This texture, combined with the unique spicy flavor of 'water-boiled' dishes, was incredibly satisfying.

She followed it with a mouthful of rice.

WOW!

Such sheer satisfaction!

After finishing the fish maw, she sampled the Fish Roe, which was also super tasty.

The roe, which resembled tiny grains of millet, was spicy and flavorful, becoming more aromatic the longer she chewed.

Such an appetizing dish that paired so well with rice!

The same ingredients.

What her dad made was fishy and bitter.

But what Lin Xu made was spicy, appetizing, and went perfectly with rice.

My Lin Xu really is the most perfect!

During the meal, Shen Jiayue saw Lin Xu continuously checking the updates under the Lin Ji's Food topic and asked curiously, "Are you looking to take on more group dining orders?"

Lin Xu smiled and put away his phone. "This is extra business. It doesn't use up any tables or seats in the restaurant, so it's essentially pure profit. I should take on as much of this kind of business as possible."

Pure profit? Then I need to find a way to help Lin Xu get some business! That way, he'll make lots and lots of money, and no one will stop me from being with him!

After the meal, Shen Jiayue didn't stay long. She played with Dundun at the restaurant entrance for a while before driving home with the Chicken Feet and other dishes Lin Xu had packed for her.

I can't keep wasting time playing with the cat. I need to hurry up and find group meal business for Lin Xu!

Not long after she left, customers began trickling into Lin Ji's Food again as the evening rush hour arrived.

"Boss Lin, I saw you posted about Boiled Fish online. When are you going to have it in the store?"

"Never mind Boiled Fish, even Boiled Pork Slices would be good."

"I'd settle for Spicy Blood Curd Stew. I've been thinking about it ever since I saw it last time."

"And when will you serve the Crispy Pork Soup? I've never seen it in the store before."

"There's also the Ginger Marinated Century Eggs; they look pretty tempting."

"..."

After placing their orders, the customers walked into the store and, in small groups, started urging Lin Xu to introduce new dishes.

Lin Xu said, "Boiled Pork Slices will be available tomorrow, but we won't have a large quantity on the first day, so if you want some, you'll need to come early. The Ginger Marinated Century Eggs will also be on the menu in the next couple of days, so don't worry. As for the Crispy Pork Soup... that's for emergencies and isn't suitable right now."

The Crispy Pork Soup recipe is quite simple. Cut the Crispy Meat into strips, put them into water with added stock, and boil until soft. Then, add some bok choy, season with pepper powder, salt, sugar, and other condiments, thicken with a cornstarch slurry, and add some Dark Soy Sauce for color. That's all there is to it.

It tastes fragrant, but it's easily cloying.

After all, Crispy Meat is made from fatty pork fried until crisp and contains a large amount of fat. After boiling, all the fat renders into the soup, and with the added richness of the stock, the already fragrant Crispy Pork Soup becomes overwhelmingly rich.

After hearing Lin Xu's explanation, the customers who had originally wanted to try it suddenly lost interest.

It would be nice to have a bowl of it in winter—it would surely be warm and comforting. But this is the scorching heat of the dog days of summer. High-fat and high-calorie soups are not suitable.

「Meanwhile,」

Shen Jiayue drove home and handed over the takeout Chicken Feet and other dishes to her mom, Han Shuzhen, before returning to her own room. She kicked off her shoes, flopped onto the bed, and began to send out red envelopes in all the chat groups she had joined:

"Contact me if you need group meals! The taste is super amazing, absolutely worth more than its price!"

After sending out a round of messages, she changed into workout clothes and went downstairs to start her daily exercise routine.

In the small dining room on the second floor, Han Shuzhen and Shen Guofu sat at the dining table eating dinner.

On the table were mung bean and barley porridge made by the nanny, as well as the Black Bean Sauce Chicken Feet and Alcoholic Peanuts Shen Jiayue had brought home.

In front of Shen Guofu, there was also a glass of red wine.

He nibbled on a Chicken Foot, popped a peanut into his mouth, and then took a gentle sip of red wine, his face the picture of contentment.

"Just this one glass, okay? You can't drink more, or your uric acid levels will go up again."

Shen Guofu nodded hastily. "Yes, yes. You eat too, dear. I don't know where this restaurant is. I really want to go to the actual place to eat. Takeout never seems warm enough."

He muttered while casually looking at the takeaway containers.

The meal containers had new packaging: a palace-wall red color with a design resembling a row of eaves at the top, making it look both classy and traditional.

The name of the restaurant was also written on top:

[Lin Ji's Food]

Lin Ji? I've never heard of this restaurant.

Shen Guofu slurped on a Chicken Foot and continued to examine the meal container.

As he looked, he noticed a line of small print underneath:

[Our address: Lin Ji's Food, No. 34 Yingchun Street, North Fourth Ring. Business hours: 11:00 AM—2:00 PM, 5:00 PM—8:00 PM]

Ha! There's an address!

"Honey, this place is near the North Fourth Ring! How about we go there for lunch tomorrow?"

Han Shuzhen looked at the address on the meal container with interest. "Sure. I have to go to the Medical College near the North Fourth Ring tomorrow anyway, so we can stop by the restaurant and try their food then!"