

For Dinner 201

Chapter 201: Appears Very Special

“Of course, our organizer also confirmed the identity of Cain Velman.” Grace Green explained.

Afterward, ten more people appeared on the screen.

These were the ten contestants from the Pingla Academy.

These ten appeared one by one, different from the previous batch of contestants.

Grace Green introduced each of them in turn.

“Our top ten winners from the auditions all come from Pingla Academy,” said Grace Green.

With each person who appeared, Grace Green gave them a simple but direct introduction.

This allowed the audience to have a preliminary understanding of the top ten contestants.

Of course, this was just the first competition, and even if a detailed introduction was given, the audience might not be able to remember much.

But as the competition progresses, the audience will become more familiar with the remaining contestants.

The contestants’ recognition would also become higher and higher.

“Now, please welcome the contestants to the stage!” Grace Green said.

Under the arrangement of the staff, Cindy Clarke and the others finally went on stage from behind the scenes.

As soon as they took the stage, everyone was stunned.

The venue was huge, being Belfard's largest basketball arena, capable of accommodating more than 50,000 spectators to watch live.

Many singers also chose to hold concerts here.

However, today was the first competition, and the audience was not full.

But that's not the reason why Cindy Clarke and others were surprised.

They already knew the venue was big.

Although facing so many audiences, they were still a bit nervous.

But they didn't lose their composure.

What surprised them the most was the arrangement on the stage.

There were rows of neatly arranged snack carts on the stage.

It was like a street full of snacks in the night market.

Cindy Clarke counted a total of forty carts.

This did not match the number of contestants they had today.

However, the ten contestants from Pingla were not with them earlier.

They came out just in time to take the stage from another dressing room.

They seemed very special.

Following the host's introduction, they took the stage according to their rankings.

After waving and greeting the audience, Grace Green said, "Now, we welcome the judges for this year's competition."

"Mr. Wesley Gordon, chef of Cantonese Cuisine under Pingla Academy, Michelin Three-star Chef, State Banquet Chef."

"Ms. Hunter Clarke, Dessert Master of Pingla Academy, exclusive pastry chef of Pleasure Hotel, founder of Loyalier Brand."

"Mr. Michael Greene, the head chef of Quire, the first Michelin Three-star Restaurant in Hearth Nation, repeatedly rated as one of the top 50 most influential chefs globally."

"Ms. Rosaline Parker, graduated from Pingla Academy, then opened a French restaurant called Yu Jian and served as the head chef, rated as the No.1 must-try French restaurant in Hearth Nation for five consecutive years." "Charles Dean, Michelin Three-star Restaurant owner and head chef, with a total of 18 restaurants under his ownership, 3 of them are Michelin-starred restaurants. He spent 5 years in Hearth Nation for culinary exchanges."

"Alright, I'll hand over the stage to our five judges now." After Grace Green finished speaking, she left the stage.

The five judges stood in the middle, and Michael Greene said straightforwardly, "Well, without further ado, today's competition officially begins. "

"I'll announce today's competition topic." Michael Greene said, "Today's competition topic is, small eats." The contestants were a bit confused.

What small eats?

Shouldn't such a big competition test their skills and craftsmanship?

For a competition of this level, the cuisine should naturally be exquisite, delicious, and high-end..

Chapter 202: Let's See Our Luck

Wouldn't that truly show their real abilities?

It's like asking a Michelin three-starred chef to make food from a night market.

This isn't even a case of using a sledgehammer to crack a nut anymore.

Using such a major competition, they're really testing them with street food?

The most important thing is that they've been practicing for high-end cuisine before the competition.

Who would have thought that in this major competition, they'd be competing with common street foods?

Moreover, whoever wins the competition wouldn't be making street food, they'd definitely work in a high-end restaurant.

So, what's the point of this topic!

At this point, Michael Greene said, "Chinese cuisine has a long history and a wide variety. As a chef, you might be good at just one category. But if you want to stand out in our Pingla Competition, you need to be comprehensive."

"The judges here may each be good at one thing, but it doesn't mean they aren't good at other things. On the contrary, they are equally excellent in other areas. It's just that teachers like Wesley Gordon and Hunter Clarke must choose one subject to teach in the Academy and not all of them can be responsible for everything. So, it may seem like they are better at Cantonese cuisine and desserts, but it's not the case."

"Charles Dean has been studying international cuisines during his free time and has been exchanging experiences in various countries."

"So, if you think that being proficient in just one category of cuisine is enough, then you won't have any competitiveness on this stage, and you won't go far at all."

"What do chefs do? To put it bluntly, they make delicious dishes for guests and make them satisfied. Guests' recognition of the dishes is their recognition of the chef. But do guests only go to high-end restaurants?"

"People need food to survive. There are so many choices for people, from high-end restaurants to special restaurants, to popular internet cafes, and snack blocks. So are you saying you can only cook in high-end restaurants and not on snack blocks?"

Wesley Gordon followed up, "Street food, though seemingly simple and unnoticeable, is one of the most common foods people come across in their daily lives. The simpler and less noticeable the dish, the more difficult it is to make it stand out."

"Street food has strong seasonings that mask the taste of the ingredients themselves and stimulate the taste buds," said Wesley Gordon. "So the theme today is street food, how to make simple and even single street food stand out."

“But, don’t forget the theme today. Even if it’s something different, it still has to fit the street food theme,” Hunter Clarke reminded them. “I know many of you are itching to prove yourselves. However, if it’s not on-topic, we won’t even taste it. No matter how good it is, it will be useless.”

At this point, Rosaline Parker said, “Now, let me announce the rules for today’s competition.”

“Today is the top 50 to top 30 competition. As per usual, the top 10 contestants for the auditions will have privileges. Every privilege is different,” Rosaline Parker said. “And this time, the privilege for the top ten is that they do not have to participate in today’s elimination round.”

Everyone was shocked.

Immediately after, they looked at the top ten contestants with a mix of envy and jealousy.

“You don’t need to feel it’s unfair. If you have the strength, you will have the chance to enjoy special treatment in future competitions. Of course, it’s not guaranteed for every competition. It depends on your luck,” Rosaline Parker said..

Chapter 203: Congratulations

If the luck is bad, even if you come first in that competition, you still don’t get any special treatment.

But even so, it still motivated everyone.

It’s not just about prioritizing, being number one definitely leaves a deeper impression, increases recognition, which is beneficial.

“That is to say, excluding the 10 from the Pingla Academy, the remaining 40 will compete for 20 spots,” said Michael Greene.

A 50% elimination rate.

It can't be considered low.

"As you all can see, the site has been transformed into a snack block," Michael Greene continued, "There are a total of ten thousand audience members on site. Next, we will randomly draw 500 audience members and issue them 500

Food Coupons."

"In other words, each person has a secured Food Coupon. In addition to these 500 we are giving away, we will provide an additional 500 Food Coupons.

These 500 Food Coupons can be grabbed on the Pingla App."

"The 500 Food Coupons for grab purchase will be activated only after the initial

500 Food Coupons are used up," Michael Greene further clarified, "Hence, a total of 1000 Food Coupons will be provided at the venue."

"Audience members who draw or grab a Food Coupon can use the Food Coupon to buy snacks. One coupon can buy one snack."

"In addition, each of us, the five judges, also has a Food Coupon. Our one coupon is equivalent to ten votes," Michael Greene said.

"In the end, the top twenty contestants with the most Food Coupons proceed to the next round," said Michael Greene.

"Contestants have thirty minutes to think about what they want to make, and to select the ingredients and the cooking tools they need from the storage room."

The cooking tools required for making snacks are naturally different from those used in an ordinary kitchen.

Due to the nature of this round's theme, the organizers have made full preparations, trying to enable the contestants to pick their ideal tools.

If there's really nothing suitable, the contestants can only rely on their creativity.

"Now, once you've found your snack cart and decided on the location, you may go and select the ingredients and tools at any time," said Michael Greene, "The timer starts now."

The big screen behind him was showing live the whole stage, so the audience in the back rows could see clearly too.

Sometimes, the camera would focus on specific contestants.

And at the top of the screen, the countdown is flashing.

On a small screen to the side, Grace Green was standing in front of the screen:

"Now, all the contestants have entered the storage room. Let's draw the lucky 500 from the audience."

The computer selected numbers randomly, very quickly.

"Congratulations to these 500 lucky audience members. Please stay seated, our staff will bring your Food Coupon to your location. Winning audience members please present your ticket," she said with a smile.

All the tickets display the seat numbers.

“To the audience who received the Food Coupon, with your limited Food Coupons, naturally you won’t be able to try every dish from the 40 snack stalls. Therefore, lucky audience members can enter with their Food Coupons and finally make your choice. Since the Food Coupons are limited, please make your choice carefully.”

This feels like they’re really strolling down a food street.

Cindy Clarke was not in a hurry. She was finding her snack stall while considering Grace’s words.

The first batch of 500 audience members entering was like the first-time customers at a food street.

They don’t know which stall has good food, just relying on their eyes and nose to judge which snack is more appealing, then buying them to eat..

Chapter 204: Probably a Little Crazy

And this isn’t like strolling through a food street.

When you go to a food street, at least you can choose from multiple stalls.

If you can still eat, you can continue to try other snacks.

But here, there’s only one opportunity.

So, the most important thing is to capture attention first.

As for the remaining 500 food coupons that need to be purchased separately, there may not necessarily be 500 people.

Maybe one person grabs multiple tickets.

After the first 500 audience members have tasted, it's time for word-of-mouth to spread.

The latter audience can choose based on the word-of-mouth of the previous batch of audience members.

Avoiding the unpalatable, some people will listen to the opinions of the previous batch of audience members and choose the delicious ones.

At the same time, when the first batch of audience members chooses, seeing which stall is the most popular is also something that has a significant influence on the next batch of audience members.

"Everyone else is rushing around, but why is Cindy still taking her time?"

Morgan, looking extremely anxious, shouted, "Cindy, hurry up! Go get 'em!"

However, the stage was so big that Morgan, even while seated in the VIP section, couldn't make herself heard.

Her cute little voice just couldn't penetrate the stage.

Adrian Zhekova saw her more anxious than Cindy on stage and said, "Trust her; she must have a plan."

The chaos on the stage was no quieter than the audience seats.

But Cindy seemed to sense it and turned her head to look down.

Immediately, she located the little guy's position.

As a result of this look, she found not only the little guy and Adrian Zhekova, but also Sheldon Rowland and Peggy Lewis were there.

Even the Old Madam from the Zhekova Family came!

Before, the Old Madam said she would come to watch, but Cindy thought it was just a polite remark.

Unexpectedly, she really did come.

Looking at the middle-aged beauty next to the Old Madam, whom Cindy had never seen, she guessed it might be someone from the Zhekova Family.

As for the 10 people from Pingla Academy who did not need to participate in the competition this time, they went to the other side of the VIP section to watch.

Watching the competition without the pressure of elimination, Cindy really envied them.

However, she didn't dare to think much now; after finding her position, she started to think about what to do.

Entering the storage room, she saw that it was packed with people.

All the contestants were noisily choosing ingredients.

Now there was no time for politeness.

Cindy went to the refrigerated meat section.

As she selected her ingredients, someone suddenly appeared next to her.

But since there were many people, Cindy didn't pay attention.

However, she heard Zoe Silverstone's voice in her ear, "11th place is still 11th place. How does it matter if our scores look better than yours? If you're not in the top ten, you still have to compete with us in the elimination rounds."

Cindy's movements paused for a moment, and then she nodded, "I never thought my 11th place was that great. But compared to 50th place, there should still be some value."

Cindy didn't know what was going on with Zoe Silverstone's thought process.

With a last-place score, she didn't keep a low-profile and focus on advancing, but was still skipping around, repeatedly looking for trouble.

Moreover, she was just arguing for the sake of arguing, but she couldn't even win an argument against Cindy.

Cindy thought that Zoe Silverstone might have some mental issues.

Why else would she do this?

She couldn't possibly be looking for a scolding on purpose, right?

"What are you proud of!" Zoe Silverstone snapped angrily, "Since you know

Adrian Zhekova, who knows if your 11th place has any tricks!"

"Are you questioning the judges?" Cindy turned her head, "Do you think the judges' scoring can be influenced and manipulated by others?" Cindy

questioned coldly..

Chapter 205: Cain Velman, don 't go crazy

Zoe Silverstone's face kept changing colors: "I didn't say that."

"No, that's exactly what you meant." Cindy Clarke suddenly threw the ingredients in her hand back into the fridge, grabbed Zoe's wrist, and started dragging her out.

"Cain Velman, what are you doing! Are you crazy!" Zoe saw that Cindy was actually dragging her by the wrist.

It seemed like she wanted to drag her onto the stage.

Regardless of what Cindy wanted to do, by doing this, they would both be embarrassed!

Zoe had come here to save face, not to lose it.

Unfortunately, today Zoe was wearing a skirt.

She knew her skill level in cooking.

She didn't have much confidence in the competition today.

So she didn't come with the intention of advancing to the next round.

Instead, she came with the attitude of doing it just once and dressed herself up nicely.

Even if she couldn't advance, she had to find a way to make herself famous through this competition.

So, she dressed herself up especially bright and beautiful.

Except for the fact that she didn't dare to wear high heels since she had to stand for a long time.

Today, she wore a loose white chiffon shirt with a palace style and a plaid short skirt.

The skirt only reached her thigh, showing off her slender and straight legs.

She deliberately wore a short skirt to make her legs look longer.

She didn't say much, but the trust-fund babies she had dated all agreed that she had beautiful legs.

Therefore, besides her face, Zoe was most confident in her legs.

Because she was wearing a short skirt, Zoe was afraid of exposing herself accidentally.

Being dragged by Cindy, she was cautious and didn't dare to make any big movements.

So she couldn't resist Cindy's dragging and let her drag her along.

Cindy didn't care, she was here to compete, and she was wearing ordinary T-shirts and jeans, so she could do whatever was convenient for her.

She dragged Zoe for quite a distance.

"Cain Velman! Let go of me! Are you crazy!" Zoe screamed.

Cindy coldly said, "Didn't you think that the judges gave me high scores because I know Adrian Zhekova, and my results were fake? There's a live broadcast outside right now. You can go out and tell all the audience on and off the scene, and even confront the judges about whether it's true."

"I didn't!" Zoe saw that Cindy's strength didn't loosen at all, and she didn't stop walking.

Now she was really scared.

Cindy wasn't joking; she was going to drag her out!

The storage room wasn't being broadcasted live, so Zoe dared to come and cause trouble for Cindy.

But now, she wished there were cameras broadcasting live so that Cindy wouldn't dare to make a scene.

"I didn't say that, you're framing me!" Zoe screamed, "Cain Velman, don't go crazy! If you want to be eliminated, don't drag me down with you!"

"Cain Velman, let her go. We're in the middle of a competition, don't make a scene." Joseph Tanner, another contestant, said.

"Yeah, if it happens, you'll be in trouble too." Natalie Campbell said, 'You might get eliminated as well.'

"This is a live broadcast. If you drag her out, it will cause an accident, and you won't escape it either."

Most of them were persuading Cindy.

However, not all of them who were persuading her were speaking for Zoe.

Zoe had been causing trouble since she arrived, and although they had reservations about Cindy's results, they didn't have a good impression of Zoe either.

Zoe didn't admit it, but they had eyes, and they all saw it..

Chapter 206: 1 1 m scared, okay?

Zoe Silverstone seized every opportunity to belittle Cindy Clarke.

Someone had just gone over to Cindy.

So, Cindy should not have lied.

Really annoyed by Zoe's belittling.

"Yeah, Cain Velman, do you want to be eliminated? If you cause a scene on live broadcast, no one can save you!" Zoe Silverstone said.

"I don't care. I joined the competition to prove that the rumors on the internet were false, and to prove that I have real skills. My audition results have already proven that. Even if I withdraw, I can go back to being a food blogger." Cindy Clarke appeared nonchalant.

Zoe Silverstone was genuinely panicked.

Seeing Cindy like this, she seemed serious.

Cindy really didn't fear withdrawing from the competition!

"I... I didn't say anything! I didn't say anything at all! I won't go out! Even if you drag me out, I won't say anything!" Zoe Silverstone said, "Cain Velman, instead of wasting time with me here, you'd better hurry up and prepare for the competition!"

"Yeah, Zoe is scared now, just let it go this time." Daniel Bennett advised.

"Are you scared?" Cindy Clarke looked at Zoe Silverstone coldly.

Zoe Silverstone clenched her teeth, unable to admit defeat even at this point.

"It seems you're not scared." Cindy Clarke raised an eyebrow, sneered coldly, and continued to drag Zoe Silverstone out.

"No! No! I won't go out!" Zoe Silverstone cried out in panic.

"Zoe Silverstone, just give in!" Eliza Thompson said exasperatedly, "You two are almost at the door now, and with all this pulling and shouting, the judges on stage can hear it. Do you really want to bring the judges over?"

"If the judges come over, it doesn't matter if they hold you responsible, but if they involve us, we'll make you regret it!" Kenny Honi angrily said.

What a mess this competition has become!

"Cain Velman! Stop it!" Zoe Silverstone grabbed Cindy Clarke's hands, almost hysterically, "I... I give up! I'm scared, alright?!"

Cindy Clarke finally stopped: "If you're scared, then behave and stop bothering me. If you dare to bother me, come close to me or talk nonsense, just remember that I'm not afraid of withdrawing or losing face."

She shook off Zoe Silverstone's hand.

Zoe Silverstone collapsed helplessly on the ground.

Her carefully styled hair was messy, and her appearance was disgraceful and humiliating.

Cindy Clarke coldly looked at everyone else: “Not just Zoe Silverstone, if any of you have doubts about my results, it’s okay, we can go ask the judges together.”

Everyone: .

Who the hell dares to ask the judges?!

If they dared, they wouldn’t be secretly doubting here!

Everyone remained silent.

Cindy Clarke’s gaze swept over everyone’s faces, and she didn’t say anything more.

She turned around and walked past Zoe Silverstone, back to the cold-storage area.

She picked out her ingredients and sent them to her workstation.

Then, she went to the storage room.

The storage room was filled with various tools.

From food processing tools to small kitchen appliances, such as food processors, juicers, electric mixers, dessert molds, and more.

Cindy Clarke found a small oven and charcoal in the storage room, and moved them to her workstation.

When twenty minutes had passed after preparing everything, she lit the charcoal.

With 10 minutes left, she took out the ingredients and organized them.

After organizing them, she stopped and did nothing more.

Because the given thirty-minute time was for the contestants to think about their materials, but they couldn't start working yet..

Chapter 207: Unorthodox Methods

Of course, if someone comes back late, their cooking start time will be later than the others, which naturally puts them at a disadvantage. "Now, let's officially begin!" As soon as the time came, Michael Greene announced.

At this time, all the contestants were in position.

The staff then led the first lucky audience members who were drawn to enter the stage so they could wander around freely.

The five judges, like the lucky audience members, strolled from one booth to another.

However, the audience was there to see which booth was more appealing to them.

Meanwhile, the judges focused on the contestants' operations and techniques, among other things.

Cindy Clarke peeled the skin off the chicken legs, sliced it into long strips, deboned the chicken thighs, and cut the whole piece of chicken thigh meat into thin slices.

She then skewered the chicken skin pieces on bamboo sticks and set them aside.

Next, Cindy laid out a layer of perilla leaves on the cutting board and placed the whole chicken thigh meat on top of the leaves.

In the middle of the chicken thigh meat, she sprinkled a layer of finely chopped pickled plums.

Finally, she wrapped the chicken thigh meat with the perilla leaves, rolled it up tightly like sushi, cut it into bite-sized pieces, and skewered them on bamboo sticks.

She removed the stalks of the green peppers, cleaned the seeds and veins, and then filled them with cream cheese mixed with ground beef.

At this point, a smell similar to fried chicken but slightly different suddenly wafted through the air.

An audience member was attracted and walked over, asking, "What are you frying?"

Cindy glanced over and saw that it was Zoe Silverstone's booth.

Zoe smiled sweetly, saying, "This is chicken thigh meat wrapped around an egg, with bacon wrapped around the leg, and then dipped in egg liquid and breadcrumbs before frying."

A young man heard this and excitedly said, "Isn't this the way Sanji in 'One

Piece' prepares chicken thighs?"

"Yes," Zoe nodded, smiling sweetly, "I'm also a fan of 'One Piece', so I tried to recreate some of the dishes from the show. I tried this at home and thought it was perfect for today's topic."

“I want one!” The young man immediately took out his Food Coupon, not even bothering to check out the other booths.

He was a fan of One Piece, and Zoe was attractive-looking.

Either aspect was enough to draw him in.

As soon as one person came to buy, others curiously followed.

Downstage, in the area where the contestants from Pingla were located. Auditions’ seventh place, Cynthia Florine, snorted, “Duplicitous tactics!”

Not everyone in the audience was a fan of ‘One Piece’, so Zoe’s dish couldn’t solely rely on fans.

Zoe had to rely on her looks and charm now.

“That dish is just for show; it gets greasy after a few bites.” Sixth-place Yannick O’Brian snorted disdainfully.

“It’s not just a gimmick; you see, with the chicken thigh, bacon, and egg combined, it’s like a hammer. After eating a few bites, you get full, and who would want to eat anything else?” Third-place Aiden Huxley said, “It’s fine for the first batch of audience members since they only have one Food Coupon each. But for those in the stands waiting to grab more Food Coupons, if they get multiple and eat hers first, they probably won’t have an appetite for other dishes. Naturally, others will get fewer votes.”

“These underhanded tactics won’t work in the long run,” ninth-place Ava Brown said coldly.

Among the top ten contestants, Jasmine Hudson, Gladys Joy, Cynthia Florine, and Ava Brown were all women..

Chapter 208: Somewhat Disgusting

They disliked Zoe Silverstone's behavior even more, as she relied on her appearance to attract the audience and also blocked other people's path.

Looking at the line of people in front of her workstation, they were all men.

At this moment, tempting aromas continuously wafted through the arena.

Some were making wheel pies, some were making thousand-layer cakes, some were frying chicken, some were baking pizza, some were making stuffed pies, some were cooking noodles, some were stir-frying rice noodles, and some were making meat sandwiches.

There were the sweet smells of cream, cheese, butter, and fried chicken, the rich aroma of spicy oil in the noodles and the flavor of spices, all wafting in the air.

Although each contestant chose different snacks, they all had one thing in common: strong aroma.

To attract diners, many contestants chose the same strategy – using stimulating flavors and spices to appeal to the senses.

The five judges regrouped after strolling around randomly, each shaking their heads.

"We've reminded them before that in this snack block, they shouldn't rely on strong seasonings to attract diners. Even with snacks, they should be creative, healthy, and not just focused on making money. Piling up a bunch of heavy flavors isn't the point," Wesley Gordon said unhappily.

"I've already noted down the contestants who did that," Hunter Clarke said.

"By the way, has there been any movement from Cain Velman's side?" Due to his relationship with Adrian Zhekova, Michael Greene also paid close attention to Cindy Clarke.

Only when Michael Greene reminded them did they realize.

Everyone was trying to create the aroma to attract customers, yet Cindy seemed to be doing nothing. Her efforts had been completely overshadowed by those intense aromas.

From the audience, the Old Madam said anxiously, "What's going on? What is

Cindy doing? Others already have many people lining up."

Peggy Lewis had already downloaded the Pingla App: "I'll snatch the tickets as soon as possible and cast all the votes to Cindy when I get them."

Hearing this, the Old Madam hurriedly told Adrian Zhekova, "Yes, yes, help me download one too, we'll try together! The more the better!"

On the stage, the diners were initially drawn by the rich aromas, which made them hungry and spurred their cravings.

But after a while, they began to feel sick of the smells, and even nauseous.

Some diners hadn't even eaten anything yet but were already thinking about leaving the stage.

Some were about to ask if they could leave without eating or voting.

Because they simply had no appetite.

At that moment, passing by Cindy's workstation, they smelled a sweet and slightly sour aroma.

The diner stopped to see Cindy brushing sauce on the grilled skewers.

The sauce, however, was red.

That diner sniffed again and found his earlier greasiness feeling diluted significantly.

“Would you like to try one?” Cindy asked with a smile.

“How do the food coupons work?” The diner asked.

“One skewer for one coupon,” Cindy answered, “This is chicken skin skewers, this is chicken thigh skewers, this is green pepper skewers, and this is grilled cartilage.”

There were four types in total. Cindy was afraid that if she offered more, she wouldn't be able to handle the workload.

“Um...” The diner hesitated, unsure which one to choose.

“Do you have any recommendations?” the diner asked. “Can't I use one coupon to buy three skewers?”

Cindy shook her head with a smile, thought for a moment, and said, “With all the different strong aromas present, it seems like you want to leave the stage, don't you?”

The diner nodded, “These smells are getting sickening after a while. Especially the cheese and butter, they're making me want to skip dinner..”

Chapter 209: It's definitely not as simple as it looks on the surface.

“Then I recommend you try this chicken thigh.” Cindy Clarke said, “I won’t say why yet, just have a taste.”

“Alright, I’ll have one skewer.” The customer dropped a Food Coupon into the box next to them.

They took the chicken thigh handed over by Cindy Clarke.

“What is this on the outside of it...?” The customer saw the green leaf wrapped around it, emitting a refreshing aroma.

“It’s a Perilla leaf.” Cindy Clarke said.

The customer took a bite and the Perilla leaf had already been grilled crispy. Biting down made a crisp “crunch” sound.

Immediately, the taste of the Perilla leaf filled the mouth, diminishing any rich taste of cheese and the like.

The juicy chicken thigh made the customer involuntarily let out a satisfied exclamation.

Suddenly, the customer stopped: “There’s a sour taste in the middle.”

“Pieces of dried plum were added in the middle.” Cindy Clarke explained with a smile, “You said earlier that it was rich, so I recommended you try this because it has Perilla leaf and dried plum pieces in the middle. It’s sweet and a little sour, with the toasted aroma of Perilla leaf and the scent of charcoal fire.”

“It’s so delicious!” The customer praised, “Right now, I really want a beer! It feels like I’m in a pub! No, I’ve never had this kind of flavor in a pub before, it’s too delicious!”

“Thank you for liking it.” Cindy Clarke smiled and said.

Then, Cindy put new skewers on the grill, brushing them with barbecue sauce made from soy sauce, cooking wine, and sugar.

“Can you give me another one?” That customer had a great appetite now.

“Sorry, you better hurry back to the stands and get ready to snatch the food coupons for the next round. Maybe you can come back if you get one.” Cindy Clarke said.

The customer reluctantly looked at the grilled skewers on the grill: “Do other skewers have different features too?”

It couldn't be as simple as it looks on the surface.

Just like this chicken thigh skewer, looking plain and unimpressive, but who would have thought it would have so many nuances in taste!

“Of course,” Cindy Clarke replied with a smile.

“Is it really that good?” At this time, quite a few customers had been attracted over, hearing his praise.

When they were far away, they couldn't smell the aroma of the food at Cindy's place.

Once they got closer, the aroma was so appetizing and refreshing that they didn't want to leave.

The longer visitors stayed at the event, the more tired they became of the strong aromas of other foods like the previous customer.

“It's really good! First, the refreshing flavor of the Perilla leaves enters your mouth, grilled crispy. The chicken thigh still has that charcoal-grilled aroma, and the barbecue sauce has a bit of sweetness in its saltiness, yet it's surprisingly balanced. I don't usually like sweet and salty combinations, but this taste is really good. Especially the crushed plums in the middle, they really cut through the richness.”

“Then I want a skewer too,” another customer immediately said.

“No, you should try a different kind. One coupon can only buy one skewer. I’ve had the chicken thigh, but not the others. Try it and let me know what it tastes like. This young lady says there’s something special in each of them!” The previous customer said.

“Haha, alright,” that customer agreed easily.

“Hey, what’s this red sauce you’re brushing on it? What’s that for?” The customer was about to make their selection when they saw Cindy brushing sauce onto the chicken skin.

It was as if the barbecue sauce had just been brushed onto it, and this was something else.

“Why don’t you give it a try?” Cindy Clarke said with a smile, “I’ll hold off on

explaining for now..”

Chapter 210: So you really like that Zoe Silverstone?

“Alright, I’ll have a skewer of chicken skin,” said the customer, inserting his food coupon into the box.

He takes the skewer of chicken skin and takes a bite.

The chicken skin is roasted to a crisp brown, soft and bursting with collagen, it feels thick and bouncy in the mouth, and the edges are lightly charred.

Between the smoky aroma of charcoal-grilling, there is a tangy sweetness as well.

“What’s this refreshing taste? It doesn’t seem like lemon,” the customer asked.

The earlier customer who had been watching by the side was salivating uncontrollably, wishing he could have a taste too.

He no longer cares about preserving his dignity, but kept swallowing his saliva anxiously, asking hurriedly, “Is it tasty? Is it tasty?”

“It’s really tasty!” The customer nodded vigorously. “The edges are crispy from the grilling, the middle is tender, and the smoky flavour from the charcoal grilling mixed with this tangy and sweet flavour almost makes you forget that you’re eating chicken skin. Not greasy at all. I could eat 10 more skewers!” The other guy swallowed, “I wonder what’s inside the green pepper?” “There’s a filling inside?” another one asked.

“Yes,” Cindy Clarke nodded. “The green peppers are not too spicy, especially after I removed the seeds and veins, so there’s very little heat. As for the filling, that’ll be a surprise.”

“I’ll have one, then.”

“I want one too!”

“I’ll have a skewer of chicken thigh.”

“I want the cartilage.”

Gradually, more and more people came over.

Those early customers who had already used their food coupons realized that they could no longer order anything.

Just the tantalizing aroma and the sight of others enjoying their food was excruciating enough.

They decided to go back to their seats early and wait for the next round of ticket sales.

“My Cindy is the best!” said Morgan Zhekova, looking proud.

The old Madam also nodded with joy, reminding Adrian Zhekova, “Hurry up with the tickets, if you can’t get any, I won’t be able to taste Cindy’s skewers.”

“Grandma, even if we can’t get the tickets, Cindy can make some for you,” said Adrian Zhekova with a smile. “Not just these skewers, but other dishes that people haven’t tried before, you can have them all.”

“It’s not the same, I want to go and support Cindy.” The Old Madam pouted.

“Look at the ones on stage, especially that one called Shi...what’s her name?” “Zoe Silverstone,” Victoria Wheeler reminded from the side.

The Old Madam turned to look at her, “How come you remember so clearly? Don’t tell me you like that Zoe Silverstone?”

“...” Victoria Wheeler felt wronged, “Not at all! The opposite actually, I dislike her so much that I remember her.”

“That’s right.” The Old Madam nodded, “She dares to bully Cindy, I’ll remember her!”

The Old Madam turned to Adrian Zhekova again, “Look at Zoe Silverstone, always causing trouble for Cindy. Without any real skill, she resorts to shortcuts. She won’t last long.”

“Yes, without skill, all the shortcuts are useless,” Adrian Zhekova agreed.

Meanwhile, the audience who were there to enjoy the food started to return.

Those who hadn't tried Cindy's grilled skewers saw the crowd at her stand and wondered, "Is it really that good?"

"Really, what did you eat?"

"I had that fried chicken leg. The one from the anime, made by Zoe

Silverstone."

The other person laughed, "Don't tell me you went there just because she's pretty?"

"No, I thought the chicken leg was big. One ticket for such a huge piece, it seemed worthwhile."

"Was it good? That chicken leg looked too greasy for me."

"Actually, it was quite ordinary. The bacon on the outside was too salty, the inside of the chicken leg had no flavor, and the egg in the middle was too filling." The man shook his head. "Had I known, I wouldn't have eaten it. Now I feel too full and just want to eat something refreshing.."