THE DEMON'S MENU

Chapter 12: Meatball

There was a barbecue stove made of a charcoal brazier in Jason's temporary resting place. The charcoal brazier was used to keep people warm in winter.

On the burning charcoal, there were two tongues. The two tongues were four meters long, so there were rolled up and put on the wire mesh, which Jason had just made. The two tongues squeaked in the high-temperature flames. Although Jason failed to cut the two tongues with a kitchen knife, the two tongues started to expand and burst in the flames. Juice splashed everywhere, and it had a rich aroma.

Jason carefully sprinkled pepper and turned the tongues over.

Constant heating had always been the key to cooking.

Jason was fully concentrated on cooking because he valued food.

Especially, when he was preparing two different meals at the same time.

Jason cleaned and chopped the meat, which he picked up.

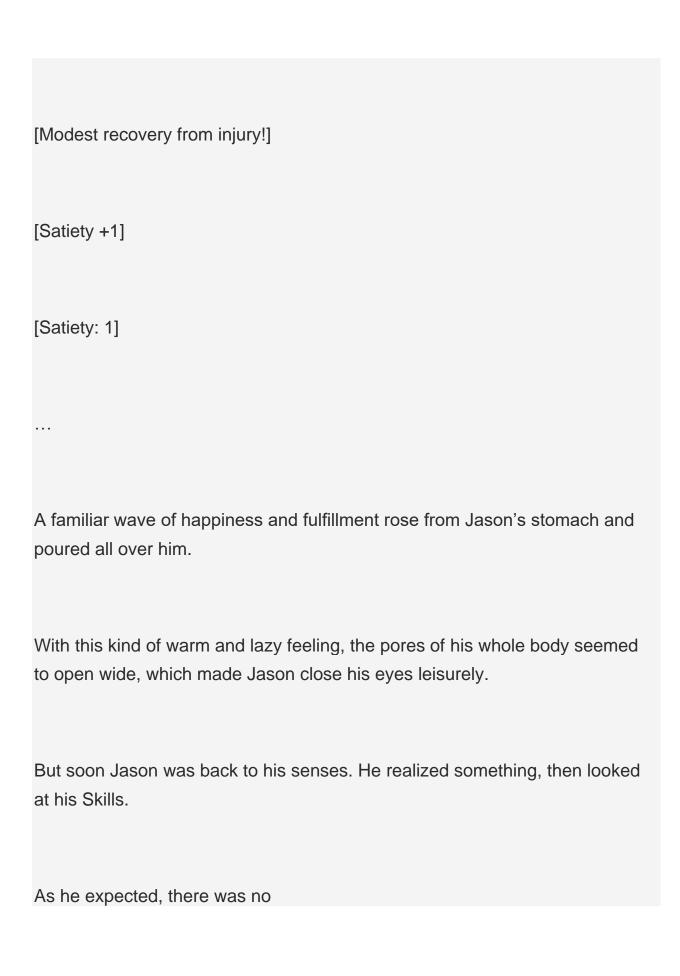
Compared with the two tough tongues, these pieces of meat were much more tender. Jason chopped them quickly and made them into fillings. Then, he chopped up some mushrooms, which he had bought on his way back, and mixed them into the fillings.

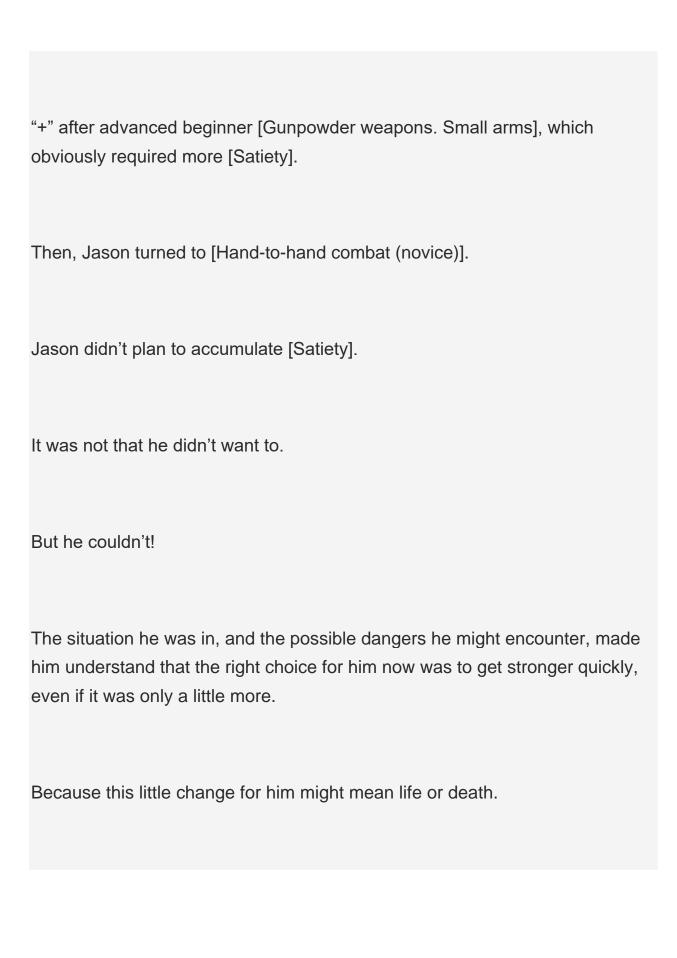
Jason mixed the meat pieces with the mushrooms perfectly in a mixing bowl. Then, he picked up some mixture and pressed them in his hands. He used his hands to shape the mixture into meatballs. Then, he picked up a spoon with his right hand and put each meatball on the pan. He spread the meatballs out an inch so there was enough room for them to turn.

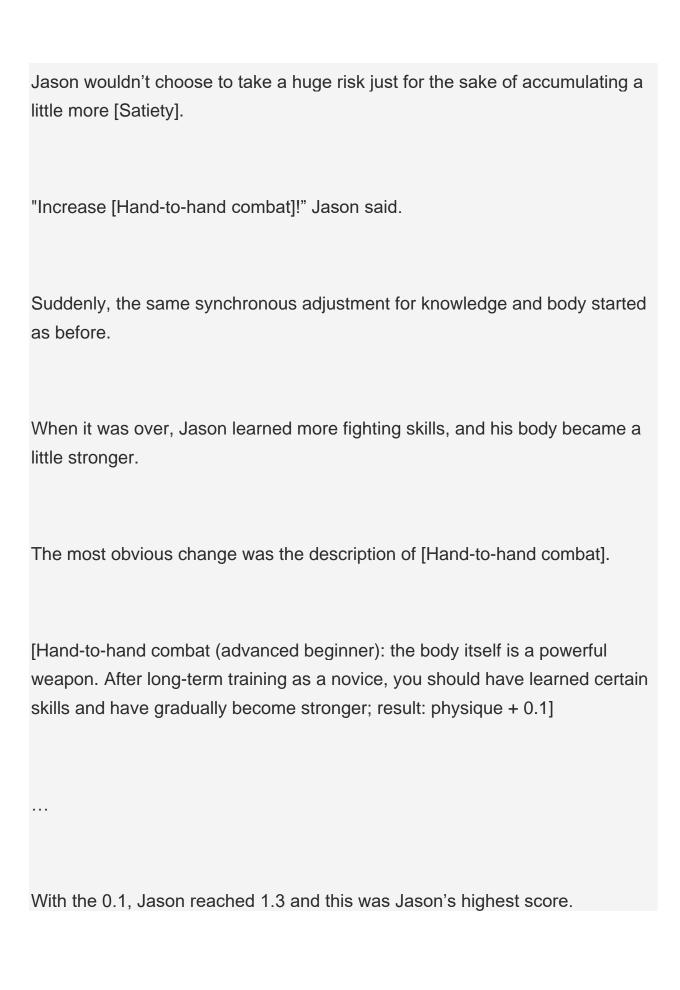
Jason mixed the meat pieces with the mushrooms perfectly in a mixing bowl. Then he picked up some mixture and pressed them in his hands. He used his hands to shape the mixture into meatballs. Then, he picked up a spoon with his right hand and put each meatball on the pan. He spread the meatballs away from each other by about an inch so there was enough room for them to turn.

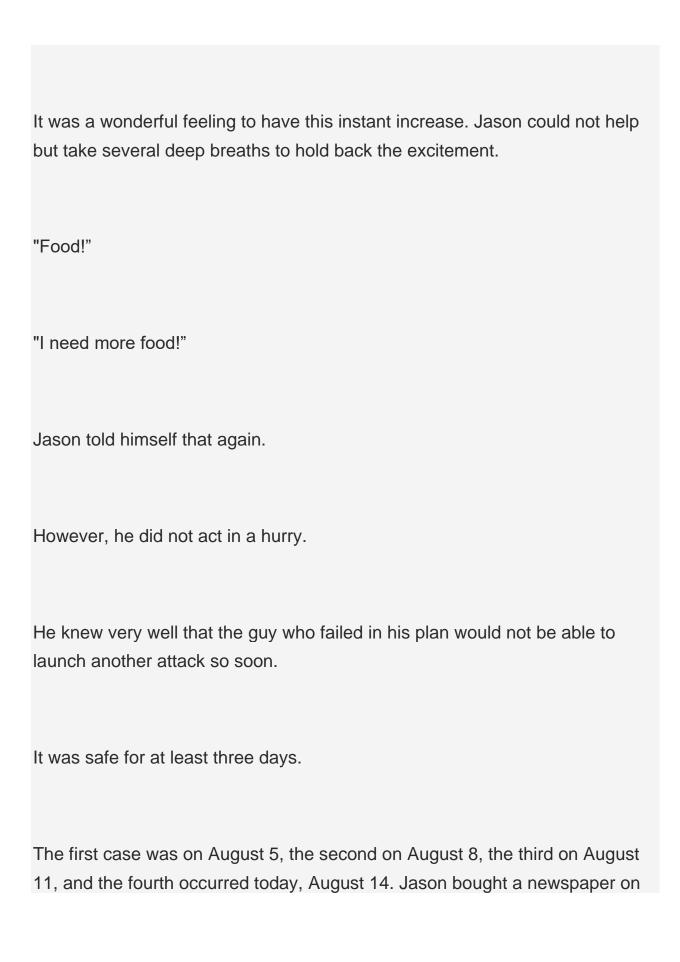
The oil had already been warmed, and it was boiling now. It made a pleasant sound when it came into contact with meatballs.

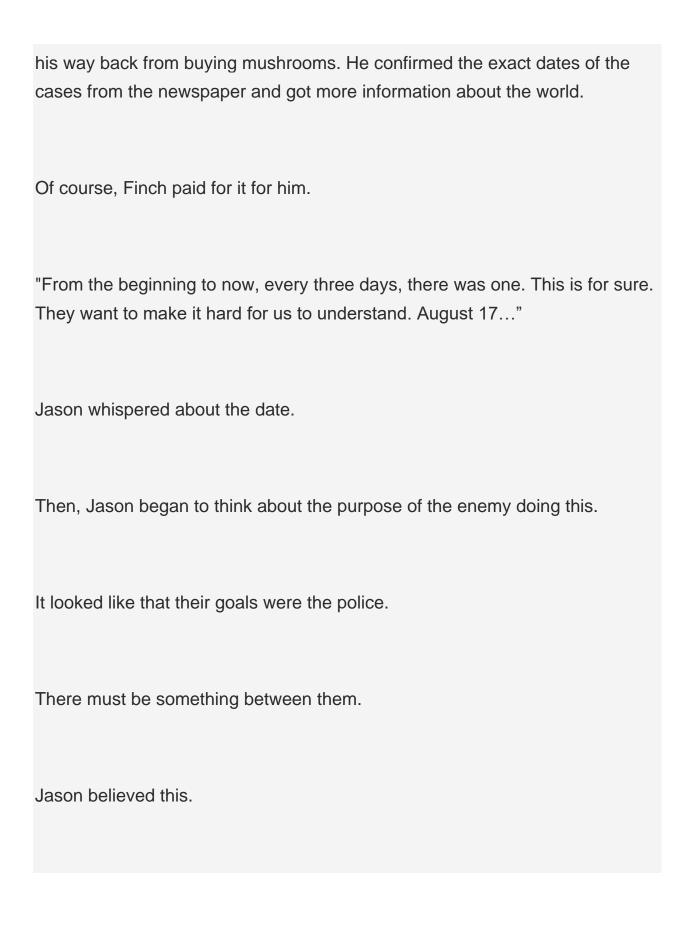
The mushroom meatballs were fully covered with the hot oil and quickly turned to a golden brown.
Jason drained the oil, got out the meatballs, then turned the two tongues over in the pan.
After repeating this several times, Jason had his lunch.
The cooked tongues were crispy and juicy. After Jason added some black pepper, they tasted like grilled black pepper sausage.
Mushroom meatballs were crispy. Although Jason only added a little salt into the meatballs, they were rich in texture and taste. Jason ate each meatball in a single bite. He was so pleased with his cooking.
When he finished the last meatball, the words reappeared in front of his retina.
[Devouring the paradoxical being!]











Unfortunately, there was so little information, that Jason couldn't figure out where the connection was. However, this did not prevent him from making some of his own views and suggestions to the sheriff. Even if Jason was not allowed to take the initiative at the moment, it did not mean that he would be thrown into passivity. At the very least, he could advise Bondy to strengthen the night patrol workforce. The two engagements made Jason understand that, although the "food" had strange abilities, they were still unable to resist gunpowder weapons. As long as a grown-up with a gun could overcome his fears, he would have a good chance of winning. Fear was the biggest reason why the gunman chose to take action secretly

and create panic. Only those who were not brave enough, and who got

scared, would lose.

