

Stay At home 1691

Chapter 1691: You're Just After Her Body!

"You useless thing! You're the young master of the Louis Family, and you wasted yourself away for a woman. Be a man!"

Outside Mamy Restaurant, a middle-aged man with neatly combed hair was shouting at the devastated Constantine with a pained expression.

The pale Constantine held his heart, and lovingly said, "You don't understand, Father. I like Miss Shirley, and I am willing to give up everything for her. I don't care about being the Louis Family's young master."

Clap! Kurt slapped Constantine across his face. He shivered, and angrily said, "Do you call that love? You're just after her body! You're cheap!"

Constantine stumbled two steps backward, and shook his head at Kurt devastatingly. "No... It's not like that... she's different. She's different from those women..."

"Ha, different? Does she have three legs or horns on her head?" Kurt was so furious that he smiled instead. "I think you're bewitched. You've lost your mind over a woman that you don't even know where she is. I will kick you out of the house if you continue like this. I will take it as if I have never had a son like you!"

"She... Words aren't enough to describe her beauty. Father, no matter how you coerce me, I will never give her up. She is my moonlight, an irreplaceable woman," Constantine said with conviction and without any hints of backing down.

"I didn't expect Young Master Constantine, who is a well-known casanova, to have such a faithful aspect. That's really astonishing."

"Haha. All the rich young masters pale in front of Boss Mag. Isn't he asking for trouble by trying to pursue one of the ladies from Mamy Restaurant?"

"That's true. Apparently, Boss Mag has already become the most charismatic man in Chaos City now. He has broken the record of the city lord's 28-year-old claim on that title."

"However, we haven't seen Miss Shirley for a while now, right?"

The customers, who were initially devastated after learning that Mamy Restaurant was closed for the day, began to softly talk among themselves.

Kurt glared at Constantine furiously before he turned around, and boarded his horse-drawn carriage.

Constantine sat in front of the restaurant's entrance in a daze for a while before leaving with a disappointed expression.

The most miserable kind of love was when the other party suddenly appeared just as you were about to give up, and then suddenly disappeared without any warning just as you got your hopes up...

His love for Miss Shirley was just like that.

“Miss Shirley... I will always wait for you to return. I will not miss you again next time,” Constantine murmured with an aimless gaze.

The Blue Grassland was situated at an extremely cold place in the northwestern area. Its name might not have even appeared on the map if it weren't for the plant called “silver blue grass”.

On their journey to the north, the lands were all covered in snow and ice, and the northwestern area got even colder. Nothing else could be seen, let alone any green plants.

However, there weren't any signs of snow in this Blue Grassland. Silver blue vegetation could be seen stretching all the way to the horizon. It made the eyes of all of them who were a little sick of the snowy scene brighten up.

“What a beautiful grassland. The grass is actually blue!” exclaimed Anna.

“Would the sheep be blue too?” Amy poked her head out and looked down. She swept her gaze around, trying to locate the sheep.

Elizabeth was also looking down with amazement as she lamented, “The temperature here is higher than the other areas. It felt just like... spring.”

“Since we have come to such an interesting place, why don't we go down to take a look?” Mag navigated the iron head eagle downward. He was also murmuring inwardly. *This grassland is so blue. It doesn't look like the place where the polar black goat could be found.*

Wasn't it asking for its own death by wearing a black coat in this sea of blue?

As the altitude got lower, the scenery on the ground got clearer. The blue sea was formed by a kind of light blue grass whose height was about 20 centimeters. Apart from the blue grass, there were also some other plants growing intermittently among the little blue grass. However, they weren't growing as densely as the blue grass, so the grassland appeared to be blue.

The giant shadow cast by the iron head eagle caused the animals in the plain to panic. A flock of blue sheep started to run hysterically in the plain. If they weren't low enough, they almost wouldn't be able to see that a big flock of sheep was hiding among the grass.

“Wow. The sheep are really blue!!!” Amy exclaimed ecstatically as she rubbed up a small fireball between her hands.

“There really are blue sheep. They're so special.” All the ladies were also looking at those sheep with amazement. Sheep wasn't a rare animal, but blue sheep were different. They had never seen them before.

“This is the charm of biological evolution. The sheep here had undergone natural selection, and after accumulating the small variations, the blue wool was kept. Hence, they became blue sheep.” Mag wasn't very surprised. Biological evolution was an amazing thing. Furthermore, the Norland Continent had 10 times or 100 times more species than Earth.

Everyone didn't quite understand Mag's words, but that didn't stop them from thinking that Mag was very knowledgeable.

"Then, can we eat that sheep, Father?" Amy gulped with an expectant gaze.

"The silver blue grass is a special plant that is blue throughout the year, and can generate heat by itself. Therefore, there is such a unique Blue Grassland here. However, it isn't poisonous, so the sheep that eats this silver blue grass for survival can be eaten as food too." Mag nodded. He had bought a map and a brief introduction to the Blue Grassland when he went to rent the flying steed this morning.

As there was only the silver blue grass in this plain and nothing else was special about it, the intel was very brief. The polar black goat wasn't even mentioned in it.

"That's great." Amy raised the little fireball in her hand up, and was ready to release an exploding fireball to get her lunch.

"Wait a sec." Mag quickly stopped the little one and shook his head. "It's very difficult to handle sheep that were blown to death. Moreover, our target isn't this sheep, but a black goat. That is the most scrumptious goat in this plain."

"A black goat?" Amy retracted her hand and looked around on her tiptoes. She shook her head. "But... there even isn't a black rock here. Where are we going to find the black goat?"

All of them were looking around them for as far as they could. They could occasionally see all kinds of animals running about, but they didn't see any black goats. They couldn't even see a black boar.

Chapter 1692: We Want To Eat Sheep. Sheep That Can Run

The iron head eagle roughly went one round above the Blue Grassland, and Mag was focusing downward the whole time, but he still couldn't find any trace of the black goats.

If they really did live in the Blue Grassland, and were about to become an ingredient supply for Mamy Restaurant, they should at least have a minimum number. They shouldn't be this hard to find, right?

"System, is there something wrong with your information? Or... you've lost the sheep that you are rearing?" asked Mag inwardly.

"Could the host complete the mission independently," answered the system.

Mag rolled his eyes. "You are a dog if that goat isn't in this Blue Grassland."

The system gravely said, "Could the Host please respect this system. This System isn't a dog system!"

Mag chuckled. "Hehe. I'm praising you for raising your sheep so well. You are a good shepherd dog."

"Of course. As an all-around God of Cookery Cultivation System, shepherd..." The system's voice faltered, and then furiously said, "Isn't a shepherd dog a dog too?"

"I don't know whether a shepherd dog is a dog, but you're a real dog." Mag rolled his eyes. God knew where the system had reared its goats.

“Look. There’s a tent over there, and there seemed to be herders too,” Yabemiya said, pointing forward to the right.

Mag looked where she was pointing, and that was a place that was close to the grassland’s northwestern borders. There was a towering snow mountain far away, and the melted snow converged into a river, and gradually flowed into the grassland. Meanwhile, those colorful tents that were stitched together from all kinds of beast skins were set up along the two sides of the river.

“Since there are herders, let’s go down and take a look. Perhaps they know where we could catch that goat.” Mag had an idea, so he made the iron head eagle dive down.

“Woo...”

An ear-piercing clarion came from the herders’ tent, and the women and children ran back into the tents. The men were holding longbows and spears as they stood guard in front of the tents. They were watching the giant eagle diving down with worry and fear on their faces.

They had never seen such a huge eagle in the Blue Grassland before. The snow eagles that they reared couldn’t even compare to one of its claws.

However, they had nowhere to retreat. Their families and loved ones were right behind them.

“Chief, what’s that thing?!” a young man asked the old man in front of him in a quivering voice.

“It might have come from the back of the snow mountain. Don’t panic, everyone. If its target is the sheep, we’ll let it be. If its target is the tents behind us, then we’ll have to stop it with our lives!” said Eddie gravely.

“Yes!” all the herders answered in unison.

However, that giant eagle didn’t dash toward the tents right away. It circled one round before landing on a mound next to them gradually, and a group of people disembarked from that giant eagle’s back.

“Look, Chief. There are people on that eagle’s back!”

“Those people don’t seem to be hostile toward us.”

All the herders were shocked when they saw that, but their expressions were much more relieved.

“Don’t let down your guard yet. We’re not certain that they are good or bad people yet,” Eddie said gravely as his eyes locked on the group that disembarked from the eagle’s back like a falcon.

There were a total of 12 people: one man, nine women, and two children. Judging from their clothes, they shouldn’t belong to the grassland. Since they could tame this giant eagle to be their steed, they definitely weren’t ordinary people.

The men here were just an ordinary herding tribe on this grassland; there was no way they could afford to antagonize these people.

“They seem to be rather afraid of us?” Amy hugged Ugly Duckling as she looked at those herders, who were holding longbows and spears, with perplexment. “But we are so adorable.”

“Meow, meow~” Ugly Duckling gave her an adorable look in her arms.

“Excluding you,” said Amy without any hesitation after giving it a quick glance.

“Meow~” Ugly Duckling was immediately deflated, and it rolled its eyes while it lost all its dreams.

“We’re considered as uninvited guests, so it’s natural that they’re wary of us. We just have to act normal later.” Mag smiled, and then led everyone toward the tent.

These herders didn’t look too different from the herders in other places. The silver blue grass had provided a hard-to-find fertile meadow in the northwestern region for them, while the melted snow solved their drinking water issue.

However, perhaps it was due to the silver blue grass, but these herders’ complexion had a tinge of blue apart from the usual tan, though they weren’t as blue as the natives of Pandora. They looked almost no different from humans.

Eddie loudly shouted, “Halt! Who are you? Why are you guys here?!”

Mag stopped about 20 meters away from those herders and smiled. “How do you do? We are here for a vacation. We were simply attracted by this blue grassland, and we mean no harm.”

He was worried that these herders wouldn’t know the common tongue at first, but this elderly herder seemed to be well-versed in it.

Eddie began to size Mag up. This young man didn’t look like a powerhouse. His physique wasn’t even as good as that of the young men in the tribe, and he also didn’t have any weapons on him. He had a warm smile, and didn’t look like a bad guy.

Meanwhile, a four to five years old little girl was standing next to him with a weird little thing in her arms.

Behind him was a bevy of beautiful women.

Yes, extremely beautiful women. The grassland couldn’t have such exquisite women. Regardless of whether it was the blistering cold wind from the snow mountain or the hot sun throughout the day, they all could make the women in the grassland lose their exquisiteness.

Of course, since he could possess such a bevy of beautiful women, this man had to have a very esteemed identity. He wasn’t someone that their tiny tribe could antagonize. This was the rationale that Eddie learned during his travels when he was young.

The herders were staring at the beautiful women behind the man in a daze. This was a beautiful scenery that had never appeared in the grassland before: beauties that they might never see again in their lives.

After making sure that the other party wasn’t hostile, and was an existence that their tribe couldn’t antagonize, Eddie kept his longbow and indicated to the herders to be at ease. He placed one hand across his chest, bowed slightly to Mag, and respectfully said, “Esteemed guests, we welcome your arrival.”

The herders swiftly changed their inappropriate expression and stares after seeing Eddie so respectful. They, too, bowed in greeting nervously.

Mag smilingly said, "You are being too courteous. We're simply passing by. We heard that roast mutton in the grassland is great, so we want to try it out."

"Mm-hmm. We want to eat sheep. Sheep that can run." Amy came forward and pointed at those sheep which were grazing afar.

"What a cute little girl!" The herders' eyes all lit up when they saw Amy. The herders' children grew up on the horseback and tumbled around in the grassland. They were all muddy little brats, and the herders had never seen such an exquisite little girl before.

Eddie's eyes lit up. He slapped his chest, and confidently said, "Roast mutton. That is what we, the Buck Tribe, are best at. This way please, esteemed guests. I will get my people to slaughter the sheep, and I will roast it for you personally."

Chapter 1693: Found The Polar Black Goat By Chance

The ladies all looked at Mag. There was a top chef present here, so was Eddie trying to show off his roast mutton skills in front of Mag?

However, Mag nodded with anticipation. "Please do."

The herders in the grassland were mostly experts on roasting meat. No matter if it was the roast whole lamb from the grassland of Inner Mongolia, or the Lop Nur people's roasted mutton cubes on rose willow branch, one would be able to taste it if he or she was lucky.

Mag had already learned how to roast mutton kebab and roast pig's eyes, but he wouldn't dare to call himself an expert on roasting. He had only learned the basics.

It would be best if he could learn some tricks from the real experts.

The greatest change he had undergone after coming to this world was perhaps learning to humble himself.

Mag had never had a target to work hard for in his life previously, and he'd lived simply to enjoy himself, but it was different now. He'd already seen the depth of the occupation of chefs, which resembled the boundless sea of stars. He continued to learn and improve in order to be one of the stars among it.

"This way please, guests." Eddie led Mag and the ladies into a big tent. The interior of the tent was very simple. The silver blue grass on the ground was cut, and the ground was only flattened simply. There was only a clay stove, and all the families brought a small campstool each to the tent. They tried very hard to get 12 of them. The sheepskin tent insulated them from the wind and was warm. However, there was a tinge of animal stench in it.

This was nothing to the herders, as they all smelled like that since they spent all their time with their herds.

However, to Mag and the ladies, this smell wasn't very friendly.

“Please wait here for a moment, my esteemed guests. I will go roast mutton for all of you now. The roast whole lamb is the main dish, but it takes a longer time. Hence, I will roast some mutton for you to eat first.” After settling Mag and the ladies into the tent, Eddie had some nimble girls accompany them in the tent too.

“It’s the smell of the sheep.” Amy sniffed around as she checked out her surroundings, but she wasn’t disdainful of it.

After a while, a few herders came in with terracotta bowls, and passed a bowl of piping hot sheep’s milk to Mag and the ladies. They smiled and gestured to them to drink it.

Although these herders didn’t know how to speak the common tongue, their friendly smiles were very infectious. Maybe it was their hospitality or the warm milk smelled too enticing, but all of them drank the sheep’s milk.

Mag had drunk sheep’s milk in the grassland before. The sheep’s milk that the herders processed themselves would still have some rank odor even after they boiled it. It wasn’t as good as one imagined.

But the sheep’s milk this time had exceeded his expectations.

The sheep’s milk’s rank odor was very well-processed. They almost couldn’t sense its existence, or perhaps they could say that there wasn’t any rank odor in this sheep’s milk. It tasted warm and sweet, and was completely different from the sheep’s milk Mag had before. He felt warm all over, and tasted a sweet scent in his mouth as soon as he drank it.

Mag couldn’t help praising with brightened eyes. “Good milk.”

Camilla and Angela looked up at Mag at the same time.

“Good sheep’s milk,” Mag calmly added. What a close shave. He almost said something he wasn’t allowed to say.

Gulp, gulp.

The delicious sheep’s milk soon ended up in all their tummies, and their initial uneasiness was also broken by that bowl of warm sheep’s milk.

The herders, too, smiled proudly when they saw that. The Buck Tribe only produced the best sheep’s milk.

Amy put down the empty bowl and licked the edge of her mouth with her tongue as she expectantly said, “The sheep’s milk is so delicious. The roast mutton must be very scrumptious too.”

Mag passed the empty bowl back to that maiden herder, and expressed his gratitude before he got up, and said, “I want to go see how they roast the sheep. Do you all want to come with me?”

“I want to go,” Amy said, lifting Ugly Duckling up.

“Meow~” Ugly Duckling, who had just fallen asleep, narrowed its eyes puzzledly.

“I want to go too, Big Sister Shirley, let’s go together.” Anna got up and tugged Shirley’s hand. This was her first visit to the grassland, so she really wanted to go out and play. It would be great if she could ride a horse too.

“Alright.” Shirley stood up.

Miya pulled Elizabeth up and chuckled. “Let’s go too. It must be great to play in the grassland.”

“Alright, then we will go right now.” Mag nodded and led them out of the tent.

Although it was close to the snow mountain here, and temperature was relatively lower, due to the silver blue grass, the temperature was only around 10 degrees Celsius. To Mag and the ladies who came from Chaos City, which was covered with snow, this temperature wasn’t a problem at all.

Furthermore, the fresh air in the grassland, the snow mountain among the clouds, and the blue sky all made them feel refreshed.

Compared to the dark tent with a tinge of rank odor, all of them obviously preferred the outdoors.

Mag used body language to express their wishes to watch the roasting process. The herders who got his meaning immediately took them behind the tent where a group of herders were busy butchering, letting blood, and skinning the animal.

Meanwhile, there were a few herders setting up a campfire nearby. They were tossing chunky logs into the fire right now.

Mag and the ladies’ arrival attracted their attention instantly. Many of them stopped working on their tasks, and smiled at Mag and the ladies.

Eddie had just finished letting blood from a goat. He put down the knife and turned around when he heard the sounds. He was rather shocked to see Mag and the ladies. “What are you doing here, esteemed guests? Please wait in your tent for a while, and the roast mutton will be ready soon.”

“It’s alright. We’re very interested in the cooking of the roast mutton, so we wanted to see how you people roast them.” Mag chuckled. His gaze was already attracted by the black goat which already had its throat slit, and was still struggling.

Mag had already slaughtered thousands of polar black goats in the God of Cookery’s space. He was already certain with just one look that the black goat—which was dying now—was the target that he had been searching hard for.

“System, come and look. I have found the polar black goat,” Mag smugly said. He had found the polar black goat by chance after traveling far and wide in search of it. This goat appeared even before he had to ask for it.

“The mission of searching for the polar black goat is completed. Could the host please personally catch a polar black goat before this mission is considered complete,” replied the system.

“Sure,” Mag relaxedly answered. Since these herders could catch a polar black goat, naturally they had to know where to find them. Hence, it wasn’t difficult to catch one.

Mag stepped forward, looked at that black goat, and curiously asked, "Why does this sheep look different from what we saw earlier? Perhaps it's not a species from the grassland?"

"Good insight, my guest. This black goat is indeed not one of our goats. It only appears on the snow mountain. It can walk easily on the steep slopes, so it's very difficult to catch. However, normal mutton cannot compare to it. It is the holy grail among the sheep and goats," Eddie smilingly said. "We caught this one in a trap we set on the mountain last night. We're preparing to roast it whole for you guests now."

Chapter 1694: This Roast Meat Smells Great

"System, the freaking information that you provided has deliberately misled me." Mag couldn't help complaining inwardly when he heard Eddie's words.

This black goat was indeed not from the Blue Grassland, but the snow mountain beyond the grassland. If they hadn't met this group of herders, they would never have found one black goat even if they turned the Blue Grassland over.

"This system giving the information about the Blue Grassland to the Host is already considered disclosure of information in violation of regulations. How dare the Host bite the hand that feeds him and malign me? This hurts this system's feelings," said the system severely.

"Cut it out, will you?" Mag rolled his eyes. He didn't believe the system's lies. However, since he had already ascertained the polar black goat's position, this mission was already half-finished.

"This goat is so precious, how could we eat it?" Mag said to Eddie with embarrassment. The herders were indeed very hospitable, and this made him rather embarrassed.

"It's our tribe's honor to prepare food for our esteemed guests," Eddie smilingly replied. It had been years since so many guests had come to the grassland, and the Buck Tribe was indeed a generous tribe to their guests. They would always serve their guests their best food.

Mag smiled. "Then, please continue. I am rather interested in roast mutton. May I watch you during the roasting process?"

Eddie was surprised that Mag was actually interested in roasting mutton, which was such a lowly affair, given his identity and status. However, big shots usually had some weird hobbies, so Eddie didn't pursue it, and simply nodded. "Of course, please make yourself comfortable."

As the chief of the Buck Tribe, Eddie was also the best roasting master in the tribe. A sheep or goat, no matter how thin or fat, would always be perfectly roasted in Eddie's hands. Only the previous chief could match his skills.

The goat, which had three of its legs tied together, soon stopped struggling. All its blood was let out. Eddie crouched down and sliced open a cut on the goat's leg before puffing up his cheeks and blowing hard.

The goat skin puffed up, and Eddie raised his knife. He cut out a complete piece of goat's skin perfectly.

Mag watched him do that with admiration. The herders' wisdom was indeed admirable.

Of course, this wasn't how Mag skinned the goat. He would hold up a corner of the skin, and use his Fat Head Fish to slice along the skin slowly. He could also cut up a complete piece of goat's skin at an even faster speed.

The crux was that he didn't have to use his mouth.

The black goat lost his skin, and revealed the flesh within. The flesh was lean and fit, and almost no fat could be seen. Reared goats couldn't compare to it.

After using the ice water from the river to clean the flesh, and rubbing a handful of coarse salt and a spice that Mag had never seen before over it, Eddie used three pieces of wood to prop the goat up and place it over the preprepared grilling rack.

"Watch it closely. If anything happens to it, you can forget about dinner tonight." Eddie told a young man to watch over the roast goat.

"Alright, it won't go wrong," Alfonso acknowledged with a silly smile. He was taking sneak peaks at Mag enviously while he was turning the grill.

"He's my grandson, Alfonso. He's still young, but he grew up next to the grilling rack, and his barbecue skills are far better than those of most of the men in the tribe." Eddie introduced Alfonso to Mag with pride.

"He's a promising young man." Mag smilingly nodded, and took a double look at Alfonso too. This young man did indeed resemble Eddie. His black wavy hair was let loose around his shoulders, and compared to other herders his age, there seemed to be a gleam sparkling in his brown eyes. That made him look a little different.

"It will take some time to roast the entire goat, so let me roast some mutton for my esteemed guests first." Eddie went to a row of arbuscles at the edge of the clearing with a dagger. Those arbuscles weren't tall, but they had a lot of branches that tangled together. They had a kind of red leaves that resembled maple leaves.

Mag remembered it. The sap that Eddie used to rub all over the goat seemed to be mashed up from their leaves, while the three pieces of wood that were used as the grilling rack also seemed to be made from this arbuscle's trunk.

Eddie used the dagger to chop off a big bunch of branches. He used the dagger to shave the surface of branches clean, and Mag could already smell a faint fragrance.

"What's that?" Mag curiously asked. He was reminded of the rose willow branch immediately.

The authentic roasted mutton cubes on rose willow branch was the pinnacle of barbecue meats. The rose willow branch that skewered the meat was a natural spice, and the meat tasted completely different to the chowhounds from the meats that were barbecued with normal bamboo skewers.

"This is the branch of the baka tree. We, the Buck Tribe, always use it to roast meat. The roast mutton tastes even better with it." Eddie washed the sticks that he had cut out in a wooden basin and chuckled. "We won't get this taste anywhere else after we leave the grassland."

“That is indeed a good thing.” Mag nodded. Its effect was almost similar to the rose willow branch’s. Furthermore, smelling the fragrance that was emitted by this branch, he could tell it was indeed a natural spice.

The black goat was already placed on the grilling rack completely, so Eddie caught another healthy blue sheep and slaughtered it. After getting the meat from the sheep’s thighs and forehead, he chopped it into cubes before skewering it with the baka tree sticks. There were five to six cubes on each stick, and the cubes were three centimeters wide on each side.

The burning charcoal was set up in a row in the mud pit. Stones were laid, and the mutton kebabs were laid out one by one.

Barbecue in the grassland wasn’t very particular. It looked very basic, but the whole process made people feel as wholesome as those meat kebabs.

The branches were freshly cut, and were soaked in the water before, so they didn’t have to worry that the wood would burn before the mutton kebabs were cooked.

The red charcoal gave out quite a good temperature. The marbled mutton sizzled shortly, and gave out a roasted meat aroma.

The sheep in the Blue Grassland didn’t have any rank odor. Mag knew that after he drank the sheep’s milk.

However, placing this mutton, which was almost unprocessed, straight into the fire was indeed a very unsophisticated way of grilling.

He didn’t dare to be so casual when he roasted the beef kebabs, because one had to be very careful with the control of heat and turning of the mutton kebabs. The chunky mutton would either be uncooked inside or charred outside.

Miya and the rest all came forward too. If Mag was watching the grilling with such focus, then it had to be exceptional.

Moreover, the aroma of this roast mutton was getting richer and richer. It finally made all of them who had been flying for hours felt hungry finally.

It would be best if they could have a few mutton kebabs to suppress their hunger before eating the roasted whole goat.

“Wow, this roast meat smells great. It must be delicious when it’s done.” Amy licked her lips as she crouched next to the fire expectantly.

“Meow~” Ugly Duckling was already reaching out its paws with anticipation.

Chapter 1695: Roast Mutton

The chilly wind blowing from the ice mountains caressed the Silver Blue Grass.

The warm sunlight made it hard to discern if it was winter or spring.

The mutton cooking on the simple grill made from stone was slowly becoming brown. The fragrance of grilled meat and the sizzling sound of oil sprang forth.

The meat, which was only seasoned with nothing but salt, had a really enticing smell that was comparable to Mag's beef kebab.

"What kind of sheep is this?" Mag could not help but ask out of curiosity.

"This is the blue sheep." Eddie flipped the grilled mutton quickly as he introduced it with a smile. "It's a special sheep that can only be found in the Blue Grassland. Only the sheep that feed on the Silver Blue Grass would not have the strong stench."

Blue sheep? Looks like this little sheep is feeling blue, Amy thought to herself as she craned her neck to look around. "Let me take a look. There's another blue sheep there. This won't do. Let's catch it and grill it."

"This is a Shangri-La," Mag commented with a smile. The extremely cold place in the northwestern area was a place filled with snow and ice. It had always been a forgotten place. Even during the Norland Continent race wars, this place was not affected.

Wars happened because of territorial disputes, and the northwestern area had vast unclaimed lands, but none of the races actually cared for them.

The Blue Grassland was obviously an accidental phenomenon. However, other than the Silver Blue Grass and sheep in this grassland, there wasn't even a single magic beast. Therefore, for the different races, this piece of land obviously had no value.

"The roast mutton is ready. Give it a try." Eddie placed a handful of roast mutton kebab on a wooden tray, and passed it to Mag and the rest with a smile.

Skewered with carved sticks and cut with a thick rolling knife, this mutton kebab embodied the natural grassland. The reddish-brown meat that was gleaming with oil was emitting a fragrance that would make one salivate.

"I want a skewer," Amy said with a raise of her hand as she looked at the roast mutton on the tray and swallowed her saliva.

"It looks yummy." Anna swallowed while also staring at the mutton.

"Here, have one each. There's definitely enough to go around." Mag gave the skewers out with a smile. This big fat roasted sheep was enough to make 12 skewers. The meat was cut thickly, so each skewer was almost the size of a sheep leg.

"Be careful, it's hot. Blow on it before eating," Mag reminded Amy and Anna.

"Mm-hmm," Amy replied while opening her mouth wide to land a bite on the meat.

"Mm..." Amy's eyes lit up instantly. Her little mouth chewed happily as though she was a nibbling rabbit. Her eyes had already formed the shape of a crescent as she smiled in bliss. This made one have an even higher expectation of the roast mutton.

Amy would always be very generous with her compliments toward all food. No matter how hard a biscuit could be, she could still nibble on it like a little squirrel, making one believe that it was very delicious.

However, when she put on that expression, it would be only because she had tasted something that was truly delicious, and that could be trusted.

Mag blew on the first piece of mutton before opening his mouth wide to bite on it.

The surface of the mutton was slightly charred. It was very juicy, and did not contain any stench that could be found in mutton. Instead, there was a strong and fresh sheep's milk's smell.

The savory taste was merely a complement to the delicious roast mutton, giving it another layer of difference.

Mag closed his eyes, and could almost see the plump blue sheep taking a stroll among the blue grass, and as the wind blew, it was as though he could smell the fresh grass.

The mouthful of mutton tasted better the more he chewed. It was so enjoyable he almost chewed on his tongue.

"This roast mutton is superb!" Mag opened his eyes and gave Eddie a thumbs-up. He admitted that this was the best roast mutton he had ever tried.

"This mutton is delicious," Miya said with her mouth full.

"As a strong supporter of beef kebab, I have to admit that this roast mutton kebab is pretty good," Babla said with a nod. After that, she turned her head to the side to take a big bite of the mutton and chewed happily. Meanwhile, she started seriously considering if she should switch to team roast mutton.

Everyone expressed their heartfelt praises. No one knew that the food in the grassland of the far northwestern area could be so delicious.

"Ding! The host has made a heartfelt compliment for the food made by others in this world for the first time, and triggered the completion of a hidden mission. The mission's reward is the recipe for mutton kebab!" Just then, the system's voice rang in Mag's head.

"What?" Mag was stunned as he looked at the glowing experience bag that appeared in his head.

"Is this a fake recipe?" Mag asked. When would the system be so nice to exchange a recipe for a compliment?

"Please do not question the system's professionalism!" the system said strictly. "Praising others is a type of good quality. As a candidate for the God of Cookery, you must learn how to be humble. Praising and acknowledging the good of others would allow yourself a larger room for improvement and growth."

"Alright. I'll accept it then." Mag raised his brow. There's no reason to reject a mutton kebab recipe that was given to him. This was a big trump card in the world of roasted food. It was great that he could have the recipe.

“It’s great that all of you like it.” Eddie was bursting with joy as he heard the praises from everyone. He became even quicker in flipping the skewers of mutton.

One skewer of mutton had around a quarter of a kilogram of meat, so just a skewer made everyone feel a little full.

However, no one would complain about having a few more skewers of food with such exotic flavor.

Everyone gathered by the fire as they warmed themselves, and enjoyed the roast mutton and self-made sheep’s milk wine. As the shepherds danced and sang, the atmosphere livened up.

Shirley borrowed a horse from the shepherds, and brought Anna with her.

Amy went to look for a sheep, and threw Ugly Duckling on it. After that, she climbed up on the sheep, and rode it to chase after Shirley and Anna.

Yabemiya and the rest had gone elsewhere to take a stroll and play around. It was rare to have such good weather and environment, and the casual chatting and laughter made everyone increasingly familiar with each other.

Mag did not tag along. Instead, he picked up a random piece of dry wood, and sat by the fire to watch Eddie and Alfonso roast the goat.

“Grandpa, have you gone to the south when you were young?” Mag asked casually as he watched Eddie turn the goat.

“Yes. When I was young, I went out to explore for a few decades. The furthest I’ve been was to Chaos City. I stayed there for three years, and started missing home, so I came back.” Eddie nodded. The corners of his mouth rose unconsciously as he reminisced about the past.

Alfonso sized Mag up carefully with a little anticipation. His grandpa had taught him the common tongue before. Although he was not fluent in it, he could understand Mag. He loved to hear everything about the grassland, and also hoped that one day, he could leave the grassland to take a look at the south just like his grandpa.

Chapter 1696: Whole Roasted Goat

Mag chatted with Eddie about the changes in Chaos City, the life in the grassland, and also how big the world outside was.

One would always be able to learn something from chatting with older people after hearing about their insights into life that came with reflection through the passage of time. Even if Eddie was just a shepherd who went out once when he was young, Mag was still able to take away a lot from his conversation with Eddie.

Alfonso listened silently by the side while adding charcoal to the fire occasionally. Most of the time, he would be looking at Mag with a gleam in his eyes.

The world outside, as described by this distinguished guest, was way bigger and more exciting than the world his grandfather told him about. There were giant dragons flying in the sky, tree spirits who were

as tall as a hill, dwarves who were good at construction and wielding... not forgetting the big cities that were built on flat land.

"After decades, the world outside has changed completely, but the shepherds in the grassland haven't. We are still leading our slow and simple life. It's really a pity for the young people in our tribe. They have no other skill than herding, so they can't even leave the grassland," Eddie lamented.

"The people outside are envious that you are leading a carefree life, but you're envious of the bustling world out there. In these times, I wouldn't be sure which is better." Mag looked past the fire to the youngsters playing wrestling nearby. They were smiling contently, and such a simple life was not easy to find outside.

Eddie looked at Mag in a little shock. He thought for a while, and then nodded his head as he said, "I was being greedy."

Mag smiled. He didn't reply to Eddie. He looked with a smile at Alfonso as he could feel his gaze, and asked, "Do you want to go out to see the world?"

Alfonso was stunned. He stood up hurriedly and nodded while replying in the common tongue, "Yes."

Mag watched his fidgety hands and smiled. He took out his money bag and took out 10 dragon coins and 10 gold coins. After that, he took out a piece of paper and pen, which he always had on him, and wrote an address down. He passed the paper to Alfonso, and said, "If you still want to go out to see the world by the time you can converse fluently with your grandfather in the common tongue, look for me at this address."

Alfonso became increasingly agitated. His hands, which were holding the dragon coins, were shaking as he bowed deeply, and gratefully said, "Th-thank you."

"This won't do. Sir, that's a lot of money. It's too much for Alfonso to bear." Eddie quickly stood up as he tried to return Mag the money.

"It's only normal for young people to want to go out to see the world, just like how you walked out of the grassland in the past." Mag pressed Eddie's hand down gently, and looked at Alfonso with a smile as he said, "Besides, for the young people from the grassland to survive well outside, you do not necessarily need to know how to fight and kill. Times have changed. As long as he can learn your skills for the roast mutton, I will arrange things for him the moment he comes to Chaos City."

Eddie looked at Alfonso's yearning gaze, and felt his heart soften. How could he possibly not know what was on his grandson's mind? The latter had attempted to leave the house countless times ever since he was young, just like when Eddie was young.

"Then I'll have to trouble you." Eddie bowed deeply to Mag.

"You're welcome. Take it as my way of repaying you for the whole roasted goat." Mag looked at the whole roasted goat on the grill that had already turned golden brown. It was even more fragrant compared to the roast mutton before. It was a little different from the smell of the blue sheep. This roasted goat's fragrance had more layers to it, and they lingered in the air for a very long time.

Eddie turned the roasted goat, and looked up at Mag as he said, "Sir, this whole roasted goat is almost done. Do you want to have it now?"

"Of course, that's the best time to have the roasted goat." Mag nodded with a smile. He stood up and called everyone back for the roasted goat.

"That sheep is too lazy, just like Ugly Duckling. It couldn't even keep up with Big Sister Anna," Amy complained as she rode the sheep back.

"Baa~"

"Meow~"

Both the sheep and Ugly Duckling let out an innocent cry.

Mag looked at the plump and tame sheep, and was shocked at how Amy did that.

"Horse riding is so fun." Anna was full of smiles when Shirley carried her off the horse.

Miya and the rest came back while laughing and chatting. Angela and Jane appeared way closer to the rest, and they were also smiling brightly. Everyone appeared to be in harmony.

"Smells great." Amy jumped off the sheep's back, and looked at the roasted goat that was glistening with oil. She swallowed her saliva, and said, "Roasting the goat like that is so delectable... detestable. But I love it."

"Wash your hands first, and we can start eating." Mag received a wooden basin filled with warm water from one of the shepherd ladies, and called Amy over to wash her hands.

After everyone had washed their hands, Eddie gave out a paring knife to each person as the shepherds always just sliced a piece off the roasted goat straight away. That was how they ate a whole roasted goat in the grassland. However, the roasted goat had just been cooked, so it might be a little difficult for the children and ladies to do that.

Mag brought his own knife along. He took out Fat Head Fish, and cut out a piece of mutton for everyone, together with the bones so that it would be more convenient for everyone to hold and eat the mutton.

"Father, can I have the leg?" Amy asked as she stared at one of the goat's legs.

"Of course." With a single chop, Mag cut out a leg from the goat, and passed it to Amy. The latter was still growing, so she could eat as much as two to three adults.

"Thank you." Amy received the goat's leg, and started biting into it happily.

After that, Mag cut out around a kilogram's worth of mutton, and placed it on his plate. He had previously paid for the whole roasted goat with 11,000 copper coins, so he did not feel guilty cutting the goat up.

Eddie watched on in shock. That was very different from the way the locals ate a whole roasted goat. However, he did not probe. This might be the habit of their distinguished guests.

Of course, what shocked him the most was Mag's cutting skills. The pair of hands did not look like they did menial chores, but they could actually wield such a large and thick knife so skillfully. That was something Eddie, as a person who had spent most of his life with goats, hadn't seen before.

Mag held up a piece of mutton with the skin, meat, and bone with his fingers. The enticing smell wafted over together with the steam. The oil on the golden-brown skin gleamed under the sunlight. The mutton had already turned brown, and the smell of the baka leaves was infused within.

Without any hesitation, Mag bit into the meat.

Crunch.

The slightly charred skin made a crunching sound as he chewed, and the delicious scent of the charred skin filled his mouth. The fire had been controlled very well, and that gave the mutton its charming texture and taste. It was comparable to the duck's skin of the Peking duck.

Beneath the slightly charred skin, the goat was exceptionally tender. The layer of fat under the skin protected the meat well, and leveled it up in terms of texture.

The tenderness of the chevon was even better than the mutton kebab just now. Besides, it even had a faint scent of its own other than the fresh smell of the baka leaves, making the meat smell better the more it was chewed. Mag's taste buds had already surrendered to the beautiful taste as he could not help but immerse himself in the joy of eating.

Chapter 1697: I Think... We Are About To Have A Baby

Mag had tried many whole roasted goats. He had been to the Mongolian grassland, and had also gone to the Yu Li County at Gobi Desert, but none of the roasted goats he had could be compared to this roasted black goat grilled by Eddie.

No one said anything, but actions spoke louder than words. In a flash, the plates filled with a substantial amount of chevon were cleared. That was the greatest form of respect for the roast goat.

Eddie smiled proudly. Even the distinguished guests from afar would fall in love with his whole roasted goat.

"Remember to master your grandfather's skills before coming over. When you arrive at Chaos City, I'll arrange work for you," Mag told Alfonso seriously after finishing a few kilograms of chevon once he put his plate down.

It was apparent that the praise could no longer trigger a whole roasted goat recipe reward from the system. It would be such a pity if this delicacy remained only in the Blue Grassland. Therefore, Mag made plans to recruit Alfonso.

"Mm-hm, mm-hm." Alfonso nodded seriously.

The delicious whole roasted goat was an added bonus to Mag and the rest's trip to the grassland. Mag expressed his gratitude to Eddie and the other shepherds once again. He left two bags of salt, something that was hard to come by in the grassland, and departed with the others.

"I'm so full. Would the last goat leg still taste good when we get back?" Amy asked Mag worriedly as she lazed comfortably in his embrace.

"Mm-hm, we can just roast it for a while again when we get back. There shouldn't be too much of a difference." Mag shook his head with a smile. The little fellow was so fond of the whole roasted goat that she insisted on bringing the remaining goat leg back. Its taste after re-roasting would definitely not be as good as when it was freshly roasted, but the difference would not be too big.

"That's great!" Amy smiled broadly. She turned to look out, and asked, "Where are we going now? Are we going back already? Aren't we skiing?"

"Yes. We are going skiing right now, and while we're at it, we'll catch a black goat to take home so I can make some chevon soup for everyone." Mag nodded with a smile, and glanced at the blue sheep tied to the back of the eagle. Those were forcefully given them by Eddie, and it would also not be a bad idea to use those for roast mutton.

"Are we skiing down from that tall snowy mountain?" Anna said in a slightly frightened tone as she pointed to the snowy mountain that was approaching in their eyes.

"Not this one. Let's catch the goat first, and take a look behind this snowy mountain. There might be places that are more suitable." Mag shook his head. The face of the mountain turned toward the grassland was very steep, and half of the snow on the mountain had already melted to reveal the black granite underneath that formed an almost 90-degree drop.

Before they left, Mag asked Eddie where the latter caught the black goat, and found out that it was at this cliff where the herdsmen caught it in a trap. Black goats were very alert, and they could only catch around one to two a year. Therefore, Mag was very lucky to have coincidentally come on the day they caught the black goat.

Mag steered the eagle close to the cliff. Its huge wings dispersed the surrounding clouds to reveal the black granite rocks in front of everyone.

"Look, there really is a goat flying at the cliff!" Miya suddenly exclaimed as she pointed diagonally upwards.

Everyone looked in the direction she pointed, and saw a black goat jumping as it climbed up the steep cliff. It propelled itself up by pushing against the cracks and small protruding rocks on the cliff, making it look like it was flying up the cliff.

"That's it!" Mag's eyes lit up. He steered the eagle upwards while saying to Babla, "Babla, use your spatial magic to trap it and bring it to the eagle's back.

"Alright." Babla raised her hand, and the black goat, which was jumping up the cliff, suddenly froze in mid-air. It kicked its limbs helplessly in the air before it fell right onto the eagle's back.

"Beautiful." Mag glanced at the black goat, which was tied together with the two blue sheep, and smiled.

"Ding! Congratulations for completing the mission of capturing the black goat. You have received the right to use the black goat as an ingredient!"

The system's voice sounded.

"Let's go skiing." Mag steered the eagle to stop at the peak of the snowy mountain. On the other side of the mountain, there was a winding snowy slope, and in the distance, there were more snowy mountains.

"I'll take you all there." Elizabeth waved her hand, and a giant ice sledge appeared on the ground.

"Wow, this snow sledge looks awesome. It looks just like a crystal." Amy was the first to jump down.

Ugly Duckling followed suit. However, because the surface was too slippery, it face-planted and slid all the way to Amy's feet.

Everyone boarded the snow sledge subsequently. Mag got the eagle to follow behind before he jumped in as well.

"Hold on tight," Elizabeth reminded them. She leaned forward, and the stationary sledge glided down immediately at an increasing speed.

"Aaah..."

Screams echoed throughout the mountain range.

"Lulu, why are you back so early today?" Xixi asked Lulu, who just returned to the magic potion shop, as she passed him a warm towel.

Lulu wiped his coal-covered face with the warm towel, and then wiped his hands. He looked at Xixi, and replied, "I finished my work early today, so I'm back early."

"Give me a moment. I'll make you some food." Xixi took the towel from Lulu, and turned to walk into the kitchen.

"Hang on, Xixi, actually, I..." Lulu called out to Xixi as he rummaged through his breast pocket.

"Hm?" Xixi turned around to look at him in bewilderment.

"Found it." Lulu pulled his hand out in a fist, and put it in front of Xixi before opening his hand.

There was an exquisite silver ring in the middle of his palm. It was a very thin ring with an amber gemstone. In the amber, there was a very small branch which looked just like a miniature tree.

"This is?!" Xixi's eyes lit up. She looked at the ring as she exclaimed in surprise, "For me?"

"Today is your birthday. This time, I can finally spend it properly with you." Lulu looked at her with a gentle gaze. He carefully held her hand, and put the ring on her finger.

It fitted perfectly. The ring looked very exquisite and cute on Xixi's long, slender finger.

Xixi looked at the ring on her finger. Even the edges were buffed until they shone. His hands were so large and rough; it had to have been very difficult to make such an exquisite ring. On top of that, how much time had he spent off his busy working hours to make it?

Thinking of all those made Xixi feel a tinge of sourness in her nose. Her eyes reddened gradually as she looked up to meet Lulu's gentle gaze. She could not help but smile, and pounded lightly on his chest as she complained, "Stupid. I'll be happy as long as you're with me."

Lulu scratched his head with a foolish smile. His wife looked so beautiful even when she was angry.

"Actually, I have something to tell you as well." Xixi took a step closer, and put her hand on her stomach. She looked down with a blush as she said, "I think... we are about to have a baby."

Chapter 1698: Barbecue Banquet

Lulu looked at Xixi for a very long while before coming back to his senses. He joyfully exclaimed, "Xixi, did you say... you're pregnant?"

"Mm-hmm." Xixi nodded shyly, but could not resist the urge to look up at Lulu with joy. "I wasn't too sure a few days ago, but the World Tree gave me its feedback today. I have a little life in my womb. It's our child."

"That's great." Lulu opened his arms wide and gave Xixi a hug. However, he quickly let her go again for fear that his clumsy limbs would hurt Xixi and the baby inside. He simply looked at Xixi as he smiled foolishly like a child, not knowing where to put his hands.

"Feel it." Xixi grabbed his large hand with a smile, and placed it gently on her stomach. Although there was still no baby bump, both of them were very careful, as though they were handling something very precious.

"Let me listen. I want to see if our baby has anything it wants to tell us." Lulu knelt down and placed his ear on Xixi's stomach as he listened seriously with his eyes closed.

Xixi caressed Lulu's head gently as she smiled blissfully.

Perhaps only they knew how difficult it was for this child to come by and what was its significance to them.

They once thought that they would not be able to have children forever, that Dryads had cut off their lineage for good.

"Heh, isn't Boss Mag a little too much? In the past, when he took a break, at least the designated hot pot area would still be in operation. Now we can't even have hot pot."

"Hot pot is fine. Mana Hot Pot Restaurant just up in front is opened by the chef of Boss Mag's designated hot pot area. Although the ingredients are a little lacking compared to Mamy Restaurant's, they each have their strengths and weaknesses. Most importantly, it's cheap there. It's almost a tenth of the price at Mamy Restaurant."

"Alright. I guess I can settle for second-best and try Mana Hot Pot Restaurant today."

Outside the restaurant, some excited customers who saw the notice could not help but grumble before proceeding to Mana Hot Pot Restaurant for hot pot.

No one knew that Mag and the others had already returned from their break, and were having a barbecue banquet.

The two sheep and the goat they'd brought back from the Blue Grassland were the main characters of tonight's banquet. The blue sheep were made into roast mutton, and Mag even brought back the baka tree branches to make wooden skewers. As it was his first time roasting mutton, he wasn't very confident, so he cut the mutton up into small pieces similar to the beef kebab. That way, it would be easier for him to control the temperature of the fire.

As for that black goat, Amy had tamed it to become her ride on the way back. When it was finally time to slaughter the goat at night when they returned, she was in a dilemma.

"Blackie, although we had a lot of fun in the afternoon, and you're also smarter than Ugly Duckling, it's nighttime now, and we are all very hungry, so we have no choice but to eat you up." Amy patted the black goat's head, and comforted it, "Don't be upset. I will enjoy you thoroughly."

"Baa~"

The black goat licked Amy's hand before walking towards Mag with resolution.

"The mutton soup is cooking in the pot. The grill at home is a little small, so we can't make a whole roasted goat. We can only roast half the goat, and the grilling method would be a little different from what we had in the grassland today. I'll try the taste after a while." Mag placed the grill in the middle of the restaurant and shifted the tables and chairs aside. He combined three long tables to form a very long table.

Grilling alone in the kitchen would make one feel like a chef instead of someone at a barbecue party.

Besides, since it was a barbecue, the smoke and atmosphere had to be there. If the food were cooked and served on the table, it wouldn't be the same. It was all about watching the meat cook slowly on the grill.

Even though mutton was the star for today, they couldn't simply just have mutton. Pig's eyes, beef... and the rest were all available to compliment the mutton.

Although Irina missed the outing, she did not give the barbecue a miss. She was eating fruits as she listened to Amy talk about the fun and interesting things that had happened during the trip, and they would laugh together at the funny moments.

The charcoal in the grill was already red. Mag glazed the grill with a layer of oil, and started to lay the mutton on top.

Sizzle~

When the mutton got in contact with the hot grill, it started smoking immediately, and the fragrance of the meat started wafting out as well.

Compared to the all-natural way of eating with salt as the only seasoning, Mag added chili powder and cumin. That gave the gentle scent of the mutton a sharp and irresistible aroma, as though he had given it a soul.

The others, who were still chatting, were all attracted by the smell of the mutton on the grill. Even though they had just had mutton kebab in the afternoon, the smell of Mag's mutton kebab assailed their noses and made them salivate.

The process of watching the mutton on the grill change was an enjoyable yet torturous experience.

"Alright. Try my first-ever roasted mutton." Mag bunched up the skewers of roasted mutton on the grill, and split them up into three long trays before passing them to Miya, who was already waiting at the side.

"It looks awesome." Miya smiled as she placed the three trays on the table. That way, everyone did not have to get out of their seats to take the food.

"Let me try." Amy already grabbed a skewer of roasted mutton impatiently, and put it straight into her mouth after just blowing a few times at it.

Compared to shepherds' boorish way of eating, Mag's roasted mutton had much smaller portions, and since he only used the meat, it was more convenient to eat as there weren't any bones.

"Mm... Father's roasted sheep is very delicious too." Amy chewed on the mutton while getting another skewer for Irina, who was sitting beside her. "Big Sister Irina, try it. It's really super good."

"Mm-hmm. I'll give it a try." Irina took the skewer and looked at it for a while. Its color on the surface was slightly charred and yellowish, and its smell was very enticing because of the spices. She took her first bite.

"This taste!"

The mutton had a slightly charred smell, but it was not at all hard. The spices teased her taste buds first, and when she bit into the mutton, the freshness of the meat suddenly attacked her mouth.

That was the taste of the grassland. The image of the grassland Amy described to her just now, the blue grassland that was almost the same color as the sky, suddenly rushed into her mind. The blue sheep gathered in groups as they grazed lazily on the grassland. What a beautiful scene.

Irina could not help but smile. The spices gave the fresh mutton a lot more layers in terms of taste, and that satisfied her greedy taste buds to the maximum.

Other than cumin and chili powder, there was also a light freshness infused that gave off the element of the grassland.

If one would say that the beef was outstanding, this mutton kebab would then be enough to be on the same level.

She thought that maybe... she might like mutton a little more.

Chapter 1699: First Bowl Of Mutton Soup

"Although the mutton kebab we had in the grassland was delicious, I like the one Boss made more. Have I... already become someone with extreme tastes?" Miya said embarrassedly as she licked her lips.

"I think the way we ate in the grassland suits me more in comparison," Elizabeth said with a smile after she tried the mutton. Her taste preference was probably the mildest out of everyone.

"But Uncle Mag is so impressive. He learned it only after watching that grandpa do it once, and even invented a new roasting method." Anna admired Mag. She felt that she was very stupid for not being able to learn how to make the beef kebab yet.

"Anna, you're still young. When you grow a little older, it would be easier for you to operate the kitchenware, and that's when you'll start picking things up quickly," Mag told Anna with a smile. She was a very hardworking young fellow and a pretty fast learner. The only downside was that because she was too young, she would have to stand on a little stool to reach the grill, not to mention grabbing many bamboo skewers in one go with her little hands.

"I have officially decided that from today onwards, I am going to split half my love for beef kebab to mutton kebab," Babla announced. After that, she took a bite of the mutton, and immersed herself in the joy of chewing.

"Rather positive feedback." Mag looked at the ladies who were enjoying their roasted mutton, and also tried a skewer himself.

His control over the fire was a lot worse compared to Eddie's. After all, it was his first time roasting mutton, and it was insufficient to just follow his experience with beef kebabs. The surface of the mutton became too hard, and the meat was rather dry.

However, the fresh and tender meat concealed the flaw in his skills, and cumin and chili powder were also miracle tools to cheat one's taste buds with the flavor so that the problem with fire control could be overlooked.

Salt alone is the best way to do it indeed. The more Mag thought about it, the more he could understand the mastery in Eddie's simple roasting techniques.

He had already received the recipe for the mutton kebab, and it seemed like he would have to train himself well in the test field for the God of Cookery tonight.

However, for someone with extreme tastes, cumin and chili powder would be the soul of all food. The freshness of original food was no longer able to satisfy his experienced tongue.

Mag only gave himself four points for this set of roasted mutton. It was far from passing and a huge gap to perfection.

"Miya, pour me a glass of beer," Mag told Miya, who was eating, as he placed the beef on the grill. *How can you leave out beer at a barbecue?*

"Okay." Miya got up, and smilingly asked the others, "What drinks do all of you like?"

"I would like some beer too. The extra cold kind," Irina said with a nod.

"I want be— juice." Babla met Mag's gaze and changed her order to juice obediently. She snorted softly, and indignantly said, "I'll be of age in half a month!"

"Then wait for half a month," Mag replied calmly. No alcohol for those underage. That was the limit.

The fire and smoke from the barbecue and everyone's laughter and chatting made the entire restaurant extra warm.

Elizabeth took a sip of red wine, and smiled when she saw everyone smiling.

How interesting. She'd never thought that there would be a place that could make her lower her guard and smile happily with others after her mother passed away.

She found her younger sister, and also a group of... friends.

To her, that used to be wishful thinking, but now it was the people by her side.

No one here cared about who was sitting on that ice throne. That was not even as important as what was for breakfast tomorrow.

After a few rounds of barbecue, the pile of food was cleared, and so was the large barrel of alcohol at the side.

Because that roasted half goat did not taste authentic enough, Mag gave it up straight away. Such things could not be learned by watching indeed.

Gina performed a merfolk dance for everyone, and compared to her sweet voice, her rather stiff moves made her appear a little cute and clumsy, making everyone even more enthusiastic.

Everyone danced and sang, and that was when many hidden talents were uncovered to everyone's surprise.

"Alright. We've finished the barbecue today." Mag placed his empty glass down with a smile, and told everyone, "But, the highlight of the show is at the back. Let me introduce everyone to the new product that we'll be launching tomorrow: mutton soup."

"New product?" Everyone looked at Mag in shock. They did hear Mag mention making mutton soup, but because they were too focused on the roast mutton, they did not really care about it. Now, it seemed that the mutton soup was the one that Mag really cared about.

"Miya, give me a hand." Mag walked into the kitchen. The moment they entered the kitchen, they were greeted by a rich smell of mutton.

Perhaps it was because they'd had the various spicy barbecue foods, but this waft of fragrance was rather refreshing.

"Smells great. Is this the smell of the mutton soup?" Miya's eyes lit up the moment she walked through the door. She looked at the huge pot on the stove in surprise.

"Set up 13 soup bowls. I'll mix the dipping sauce," Mag told Miya before he went to take a stack of small dishes.

Mutton soup had to go with the spicy powder dip. It was made up of dried chili, soybeans, peanuts, star anise, bay leaves, and other spices stir-fried with salt. After that, the salt would be sieved out, and the spices would be crushed with a cleaver. Then, cooked sesame and a ladle of the salt used previously would be added again and mixed together to make a perfect Szechuan-style spicy powder dip.

Miya had already finished setting up the bowls. Mag switched the stove off and opened the lid.

Steam started rising, making the kitchen look magical.

For the mutton soup to be good, it had to be simmered over a small flame for an entire night.

Mag did not have much time, so he used a pressure cooker to decrease the cooking time.

The thick soup was milky white, and just the smell alone was rich and refreshing. There wasn't a hint of gamey mutton smell.

"Looks not bad." Mag smiled. He sliced the cooked mutton at the side into thin slices before scalding it in a pot of boiling water. After that, he placed the meat into the bowls, and poured the milky white mutton soup in. Lastly, he added some coriander, and a bowl of fragrant piping hot mutton soup was done.

The fresh green coriander floating on the milky white milk, in addition to the mutton that took up half the bowl, looked and smelled absolutely delicious.

"Alright, bring it out." Mag brought out two trays and placed eight bowls of mutton soup on them before bringing the soup out of the kitchen. Miya followed behind with the remaining bowls.

Everyone could not sit still as they waited impatiently. When they saw Mag and Miya exit the kitchen with the bowls of piping hot soup, their eyes lit up.

The milky white mutton soup looked very rich. The fragrant smell of meat and coriander wafted over as the steam rose, making everyone, who just had barbecue and beer, salivate.

Chapter 1700: Mamy Restaurant Is Full Of Talents

Nothing could be better than a piping hot bowl of mutton soup on a cold winter day.

As for those who'd just finished the savory and spicy barbecue with some ice-cold beer, a bowl of fragrant mutton soup was equally enticing.

"Father, do I pour the seasoning in this small dish into the soup?" Amy asked as she pointed to the seasoning in front of her.

"No, this is for you to dip the mutton in." Mag sat down, picked up a piece of mutton, and dipped it in the seasoning. The mutton was immediately covered with sesame, crushed peanuts, and chili powder. The plain-looking mutton suddenly came alive.

Mag put the mutton into his mouth. The taste of the seasoning erupted in his mouth first, waking his taste buds up. The fragrance of the peanut and soybean, coupled with the spiciness from the dried chili and other spices, already filled his mouth before he even started chewing.

The mutton was thin and soft, yet it wasn't soggy. The fresh soup would seep out of the meat when it was chewed, and there would be an amazing collision of taste between the mutton and the seasoning.

The fresh mutton made the flavors of the seasoning even richer.

This taste came even stronger, unlike the richness of braised meat. The crushed peanut and the soft mutton might seem like an odd combination, but one would know how compatible the two were after trying it.

Even Mag, who had always been very mindful of dining etiquette, could not help but make chewing noises.

This mutton is superb! Mag raised his brows unknowingly. The mutton in the mutton soup had to go with the dry seasoning indeed. Of course, this dry seasoning was also undeniably good.

After swallowing that piece of mutton, the spiciness lingered in his mouth. This was the moment to drink a spoonful of milky white mutton soup, and that made him feel as though he had transcended.

The mutton soup was made with the sheep's bones. The bone marrow and collagen within the bones had all fused into the soup, giving it a smooth texture and fresh taste, and making it fragrant and not greasy, and thick and not sticky. The soup made its round in the mouth and calmed the taste buds before sliding down into the stomach to release a surge of warmth upwards and to the entire body.

"Damn..."

Mag smiled. This bowl of mutton soup had made his days and nights of hard work worth it.

"This soup is delicious." Amy, who was at the side, was already gulping the soup down right from the bowl.

"Having the mutton alone is a little too plain, but after dipping it in the dry seasoning, it's a totally different experience. It's so delicious I almost bit my tongue. How amazing!" Camilla exclaimed.

"Yes. This dry seasoning is good. Although it's a little spicy, it's really fragrant." Miya nodded in agreement.

After finishing the barbecue, the bowl of mutton soup was a good end to the banquet.

"Babla, please stay for a while. I have something to ask you." Irina called Babla back.

"Hm?" Babla looked at Irina with bewilderment, but she still stood still obediently.

In the past, she'd never had an idol, but she did after meeting Irina.

She fully admired the other party for all her legendary stories, and was even willing to become Irina's little fangirl.

"I heard that you've repaired an ancient spell formation to teleport yourself to this world," Irina asked in a lowered voice after pulling Babla to a corner.

"Mm-hmm... that's true." Babla nodded her head in despair. *Don't mention that darn spell formation anymore.*

If it were not for that darn spell formation, she would still have been an honorable princess at the Moon Nation.

However, if it were not for that darn spell formation, she would not have arrived in this world, and she would not have tasted so many delicacies or met such good friends.

Compared to the Moon Nation, the Norland Continent was really a vast area of land. It was just a pity she did not have the opportunity to travel further.

“In that case, can you understand this spell formation?” Irina opened her hands to reveal in her palm a photostone, which had the corner of the spell formation.

Babla went forward and looked at it seriously. She nodded, and said, “This spell formation seems to be from a very ancient era, but it seems to be from the same period as the one that I repaired previously because it has many of the same inscriptions. I can understand some of it.”

“Really?” Irina looked at Babla in shock. Some of the best spell formation masters had seen this photostone today, but Babla was the only one who said she could understand some of it.

“Yes. I’ve read a lot in order to repair that spell formation. There is plenty of ancient literature in the Moon Nation library. That includes specific texts on ancient spell formations. However, this spell formation seems rather complicated. I’m not certain that I can understand it all.” Babla nodded. She was a little happy that she could display some of her capabilities in front of her idol.

“Alright. You don’t have to work tomorrow. Follow me somewhere,” Irina said with satisfaction as she kept the photostone.

“Huh?” Babla was stunned. She looked at Mag instinctively. “But...”

“It’s alright. I have the final say,” Irina said. She could tell what Babla was worried about.

“Alright.” Babla smiled immediately. *True, Irina is a superb 10th-tier powerhouse and also the elf princess. Boss couldn’t possibly stop her.*

“Go ahead. Angela is going to start work officially tomorrow, and Shirley’s back too. There’s no problem.” Indeed, when Mag heard that, all he did was glance at her and nodded with consent.

“I’m... not fired, right?” Babla asked with a frown. Based on what Mag meant, it felt as though she was a tool that could be easily replaced. That made her feel danger since she had always thought of herself as the pillar of support for the restaurant.

“Of course not. You are a very important employee,” Mag said with a smile. He didn’t know why this lady would suddenly feel as though she was dispensable. She alone was as good as 10 people.

“That’s great.” Babla smiled. Indeed, the restaurant couldn’t dismiss her.

Everyone bade their farewell. After playing the entire day and eating so many delicacies, everyone was tired, so they quickly went back to wash up and turn in.

Gina bade Mag and everyone else goodnight, and went upstairs to sleep.

Amy had already fallen asleep on the table with Ugly Duckling in her arms.

“Little fellow.” Mag smiled and carried Amy in one arm while picking Ugly Duckling up with the other. While walking upstairs, he softly asked, “How’s the situation over there?”

“No one could understand the ancient spell formation. There’s no progress on the repair work at all.”
Irina shook her head.

“I didn’t expect that we would have to rely on an employee from my restaurant to finally solve this.
Mamy Restaurant is full of talents,” Mag commented.