



Put the meat in a pan with carrots. Squeeze the juice out of oranges and add a few drop to your meal which is now on the fire. For a well cooked meat you should do some tricks with the pan you hold as shaking, twisting, poking and rubbing. It is up to your imagination.

Keep it going until the carrots became softer and sobber.

Finally serve it with a peerless bliss!

Bon Appetit!!



PORN POP CORN SHOW PRESENTS HOW TO MAKE A



Ingredients and base sizes

Oranges - well round, better be juicy



Meat - for a fresh and shiny looks ask your Butcher's advise



Carrots - use one or two or even more it's up to you. Keep it in mind; biggers are always more tasty for sure.

Oil - a proper refined one will suits your meat well.

Milk - drink a little and make sure it is rich and solid!!





Fore-operation and introduction



Mixed oil, milk and meat in a big container. And wait for at least five minutes. for a long-lasting flavour you can use any kind of RETARDANT.

Gently make them sharp so their taste can accsess to meat rather well. And dont forget The most important thing about carrots is their SIZES. Always remember: The bigger is better! and if your beloved carrots don't look so tasty don't worry.. you can always

ENLAPGE YOUR VISION to solve this problem.







NOTICE All Tools Such as Bottles and Cans Must Be Ringed Clean and Returned CLEAN All Tools Such as Bottles and Cans Must Be Rinsed Clean, and Returned Be Used to the Dairy. Other Purpose. to the for Any Other Purpose.