

WILD GAME

By: Curtis Henson

Have you ever experienced the sweet savory taste of a kabob? If you haven't, then you're missing out. The idea of combining grilled meat with the vegetables you love all on one stick sounds amazing. It has plenty of protein and all the nutrients you need. And I found a way to make them even healthier.

You're probably wondering how we could have possibly made a kabob that goes beyond this kind of amazing. Well, the thing about kabobs is that most kabob-selling companies mainly use beef in their kabobs. And beef isn't really the healthiest meat in the world. So, I decided to use venison (deer meat) instead. Venison is known for having way less fat than beef. In fact, venison is only 1% compared to the whopping 30% found in beef. Plus, I decided to steam the vegetables instead of grilling them which is way healthier. Those vegetables include potatoes, squash, and carrots. I call them deer kabobs. But there's one problem. That's because venison is super hard to get. So, I'm using deer meat that my dad hunted. If you were to try to buy some, it would be way too expensive. That way, you probably won't get a chance to eat this stuff ever again. Just imagine trying to get one of these glorious beauties at your local Walmart. The employees will think that you're crazy.

I have ways of making sure that people will see this food no matter where they go. I will set up advertisements including posters with high quality images of once-in-a-lifetime kabobs, portable fliers, and you might see them on Facebook.

So, you adults better go buy one of these before we run out. And they only cost \$5 allowing me to gain \$2.45 in profit per kabob. Not bad. It's a pretty good deal in my opinion. At least better than other companies that I'm not allowed to talk about due to copyright claims.

Now stop buying those untrustworthy products and put a stick of thick juicy meat and steamed vegetables in your mouth. Trust me, it'll be worth it.