

# How to Cook a Thanksgiving Turkey

(recipe not kitchen tested)

By: Preston Papka  
1<sup>st</sup> grade @ Rau

Get a turkey and clean it up.

Before you cook it you need to: put seasonings on it.  
Put some strawberries in it.

Cook the turkey at 100°C degrees for 15 hours.

The turkey is done when its 10 o'clock at night.

# How to Cook a Thanksgiving Turkey

(recipe not kitchen tested)

By: Whitlee Balducke  
1st grade @ Rau

Get a turkey out of the field, Kill it.

Before you cook it you need to: put some pepper on it  
to make it sweet.

Cook the turkey at 14 degrees for 14 seconds.

The turkey is done when it is 7pm.

# How to Cook a Thanksgiving Turkey

(recipe not kitchen tested)

By: Grayce Alvstad  
1<sup>st</sup> grade @ Rau

Get a turkey and kill it. Remove the skin.

Before you cook it you need to: make sure its okay to  
be cooked. Put seasoning on it.

Cook the turkey at 51 degrees for 52 hours.

The turkey is done when it looks meaty. Now you  
can eat it.



(recipe not kitchen tested)

By: Everly Martin  
1st grade @ Rau.

Get a turkey take all the feathers off.

Before you cook it you need to: put seasonings on it.  
Then shove a book inside of it.

Cook the turkey at 35 degrees for 24 minutes

The turkey is done when the kids are done playing  
outside. Now, eat it.

# How to Cook a Thanksgiving Turkey

(recipe not kitchen tested)

By: Ziggy Malkuch  
1st grade @ Raul.

Get a turkey from the grocery store.

Before you cook it you need to: take the heart out.

Cook the turkey at 5 degrees for 5 minutes

The turkey is done when the oven beeps.



# How to Cook a Thanksgiving Turkey

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By: Rhett Bell  
1<sup>st</sup> grade @ Rau

Get a turkey from the store.

Before you cook it you need to: decide if you want to BBQ  
or smoke it.

Cook the turkey at 60 degrees for hour and a half.

The turkey is done when it looks ready. (a little crispier.)

# How to Cook a Thanksgiving Turkey

(recipe not kitchen tested)

By: Aubrey Genders  
1st grade @ Rau

Get a turkey take the feathers off.

Before you cook it you need to: put seasonings on it.

Cook the turkey at 51 degrees for a few minutes.

The turkey is done when its burned.

# How to Cook a Thanksgiving Turkey

(recipe not kitchen tested)

By: Adela Donahue  
1<sup>st</sup> grade @ Rau

Get a turkey from the grocery store.

Before you cook it you need to: cut it up.

Cook the turkey at 20 degrees for 30 minutes.

The turkey is done when it looks burnt.



# How to Cook a Thanksgiving Turkey

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By: Phoenix Barkdull  
1st grade @ Rau

Get a turkey from the farm, and kill it.

Before you cook it you need to: pluck all the feathers  
of then cut it in half (like a ninja).  
Smash it on the counter.

Cook the turkey at 5° degrees for 15 minutes.

The turkey is done when it turns brown. Now, eat  
it.

# How to Cook a Thanksgiving Turkey

(recipe not kitchen tested)

By: Mackley Simard  
1st grade @ Rau

Get a turkey at the store.

Before you cook it you need to: cut it up, sauce it.

Cook the turkey at 10 degrees for 10 minutes

The turkey is done when you can smell that it is  
burnt.



(recipe not kitchen tested)

By: McKenzie Wolski  
1st grade @ Rau

Get a turkey from the grass.

Before you cook it you need to: make it a hat, Put  
eggs on it.

Cook the turkey at 1 degrees for 10 minutes.

The turkey is done when the eggs are done.



(recipe not kitchen tested)

By: Scarlett Martin  
1st grade@Rau

Get a turkey from Reynolds

Before you cook it you need to: fill it with pepper

Cook the turkey at 90 degrees for 20 minutes

The turkey is done when it is dinner time.