

Turkey Recipe

From the kitchen of Baylor Stedman

First, preheat the oven to 54 degrees.

Before you cook the turkey, you need to

Season it with salt and pepper.

Stuff the turkey with oil.

Season the turkey with Salt and Pepper.

Cook the turkey for 40 minutes.

You will know the turkey is done when the

oven beeps.

Serve the turkey with knife spoon,

fork and green beans

1st grade Westside Sidney MT

Happy Thanksgiving!

Mrs Benson's class

Turkey Recipe

From the kitchen of Cambri S.

First, preheat the oven to medium degrees.

Before you cook the turkey, you need to

stuff it

Stuff the turkey with oil

Season the turkey with Salt and pepper

Cook the turkey for 5 minutes

You will know the turkey is done when

it beeps

Serve the turkey with Knife

pan and Stuffing

1 grade - Mrs Benson Classroom

Happy Thanksgiving!

West Side Sidney, MT

Turkey Recipe

From the kitchen of Temperance Simonsen

First, preheat the oven to 50 degrees.

Before you cook the turkey, you need to
season it salt,

Stuff the turkey with stuffit.

Season the turkey with pepper.

Cook the turkey for 40 minutes.

You will know the turkey is done when
Oven beeps.

Serve the turkey with a knife

a plate and fork.

^{1st grade} ^{Westside} ^{Sidney} ^{Mrs Benson}
Happy Thanksgiving! ^{Class.}

Turkey Recipe

From the kitchen of Finn Zadow

First, preheat the oven to 500 degrees.

Before you cook the turkey, you need to

Season it. salt, garlic

Stuff the turkey with oil, Lemon

Season the turkey with salt

Cook the turkey for hours 50 | hour

You will know the turkey is done when
oven Beeps!

Serve the turkey with rice

pot and green Beans / stuffing

1st grade

Westside

MT

MPS

Beisa

class

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Brian Gibbs

First, preheat the oven to high degrees.

Before you cook the turkey, you need to

Season it with oil

net
Stuff the turkey with 0 Pin the body

Season the turkey with net

Cook the turkey for 05 05 0 minutes

You will know the turkey is done when the

oven beeps

Serve the turkey with Plat

Westid Sid and 1 graden

ney mt mrs
Happy Thanksgiving!
Benson class

Turkey Recipe

From the kitchen of

Aubrey Schleve

First, preheat the oven to 300 degrees.

Before you cook the turkey, you need to

stuff it

Stuff the turkey with bread

Season the turkey with salt and pepper

Cook the turkey for 5 minutes

You will know the turkey is done when

oven beep

Serve the turkey with pan and gravy
knife and

1st grade Westside Mo
Happy Thanksgiving!
Scal Nash EB

Turkey Recipe

From the kitchen of Raelyn Storer

First, preheat the oven to 50 degrees.

Before you cook the turkey, you need to

Stuff it

Stuff the turkey with oil

Season the turkey with Salt and pepper

Cook the turkey for 40 minutes

You will know the turkey is done when

Oven beeps

Serve the turkey with knife

plate and fork

Happy Thanksgiving!

1st grade west side Sidwell mt Mrs. Behson class

Turkey Recipe Hard

From the kitchen of Do hold apples

First, preheat the oven to 20 degrees.

Before you cook the turkey, you need to

stuff it

Stuff the turkey with grock

Season the turkey with lemin

Cook the turkey for 40 min

You will know the turkey is done when

Orphan beeps

Serve the turkey with an iph

Green

and Bings

First grad
Sidney MT Webster Mrs Sidney Ben Son
Happy Thanksgiving!

Class

Turkey Recipe

From the kitchen of Athena Kissinger

First, preheat the oven to Medium degrees.

Before you cook the turkey, you need to

wash your hands.

Stuff the turkey with lemon.

Season the turkey with spices.

Cook the turkey for 40 minutes.

You will know the turkey is done when

oven beeps.

Serve the turkey with plate and fork,

and stuffing and peas.

1st grade westside, MT MRS. Benson's class

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Teddy Carlie

First, preheat the oven to medium degrees.

Before you cook the turkey, you need to

wash your hands

Stuff the turkey with bread

Season the turkey with salt and pepper

Cook the turkey for four hours

You will know the turkey is done when

The oven beeps

Serve the turkey with knife and fork
and plate

1st grade west side mt mrs. Benson

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Skylar Gjesdal

First, preheat the oven to medium degrees.

Before you cook the turkey, you need to

Stuff it

Stuff the turkey with Lemon and bread

Season the turkey with Salt and pepper

Cook the turkey for two hours

You will know the turkey is done when the

oven beeps

Serve the turkey with knife and
plate and fork.

1st grade westside Sidney MT
Happy Thanksgiving!

Mrs. Benson CLASS

Turkey Recipe

From the kitchen of

Boal Hoon

First, preheat the oven to medium degrees.

Before you cook the turkey, you need to

season Ketchup

Stuff the turkey with Lemon

Season the turkey with Ketchup

Cook the turkey for four hours

You will know the turkey is done when

the oven beeps.

Serve the turkey with 4 knife

plat

and

fork

1st grade westside
Happy Thanksgiving!

Mrs. Benson class

1st: ^{ing Ben} Westside

Turkey Recipe

From the kitchen of Perseus Jenkins

First, preheat the oven to 450° degrees.

Before you cook the turkey, you need to

stuff it

Stuff the turkey with fish

Season the turkey with this

Cook the turkey for 5 hr

You will know the turkey is done when

when it bips

Serve the turkey with lemons

lime and blackly

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Owen Dunn

First, preheat the oven to 152 degrees.

Before you cook the turkey, you need to

Wash hands - season salt

pepper

Stuff the turkey with oil Lemon grapes

Season the turkey with ketchup

Cook the turkey for 5 minutes

You will know the turkey is done when

oven Deeps

Serve the turkey with knives

pan and stuffing

1st grade westside sidney m
Happy Thanksgiving!
mrs Benson class