Mrs. Beyer 1st Grade

West Side Elementary

3
Turkey Recipe From the kitchen of Reim Lepur 11-4-25 First, preheat the oven to <u>four</u> degrees.
Before you cook the turkey, you need to buy it trum store and thou
Stuff the turkey with Sallad
Season the turkey with barbeaue sauce
Cook the turkey for 18 minutes
You will know the turkey is done when the oven beings
Serve the turkey with pumpking pie, cucumber and crown berry saure.
Happy Thanksaivina!

8
Turkey Recipe From the kitchen of Silas Recipe 11-5-25
First, preheat the oven to 250 degrees.
Before you cook the turkey, you need to buy it at the market
Stuff the turkey with <u>bread</u> <u>crumps</u> .
Season the turkey with Pepper
Cook the turkey for 2 hours
You will know the turkey is done when the red thing pops out of
the turkey
Serve the turkey with <u>Shrimp</u> ,
french fries and pepperani pizza.
Happy Thanksgiving!

From the kitchen of Paizle Read 11-4-25
First, preheat the oven to 30 degrees.
Before you cook the turkey, you need to wash your hands.
Stuff the turkey with Cara
Season the turkey with Salton
Cook the turkey for 50 minuts.
You will know the turkey is done when The aven beepes.
Serve the turkey with peas.
carate and pears
Happy Thanksgiving!

Turkey Recipe
From the kitchen of $Elliot$ Papineau. First, preheat the oven to 300 degrees.
Before you cook the turkey, you need to hunt it and Skin it.
Stuff the turkey with <u>Vegeta bless</u>
Season the turkey with padslcy
Cook the turkey for 4 hours.
You will know the turkey is done when 15 Jeting 670W/1.
Serve the turkey withmashtgotate
solide and apple fier
Happy Thanksgiving!

Turkey Recipe From the kitchen of Rex Anderson First, preheat the oven to 300 degree
Before you cook the turkey, you need to Rot frum The Morket
STATES ST
Stuff the turkey with <u>Salad</u>
Season the turkey with $peper$
Cook the turkey for 30 minuts
You will know the turkey is done when the over beps
Serve the turkey with $\Omega \rho \rho CS$,
pototoes and Con
Happy Thanksgiving!
J. LIGHTA HIGHWARING:

From the kitchen of Karter Lee
First, preheat the oven to 10 degrees
Before you cook the turkey, you need to buy it at Reyholds
Stuff the turkey with Mash Cotatoe
Season the turkey with Salt
Cook the turkey for ten minute
You will know the turkey is done when
the oven beeps
Serve the turkey with Wodr Melin,
Stufing and MUK
Happy Thanksgiving!

From the kitchen of Vay on Kittleson First, preheat the oven to 102	3
From the kitchen of V Voly10h NIT 1100h First, preheat the oven to 102	degrees
Before you cook the turkey, you need shoot it and clene it.	to
	ne, parame, pancane, camana, Sangané, Saname, pancané, bancané, bancané, bancané, bancané, bancané, pancané, pa
Stuff the turkey with Stuffing.	ik jandinsk fannskt læssen ansken ansken vleining skalene kasaver ú
Season the turkey with pepper.	aint bowerd decount leasure-bosons-possers borons-sacross of
Cook the turkey for 10 minute.	904 Weldow's Subliment designant speciment handlerne haldwerk belevense. O
You will know the turkey is done when	
	et bildhet seiner, former, somser, speken somser innere innere. D
Serve the turkey with Mash pototops	The second secon
stuering. and cucumbh.	t brook and a proper proper proper and a second of the



Turkey Recipe From the kitchen of Miah Chatter ton First, preheat the oven to degree	. 25. 25.
Before you cook the turkey, you need to get it from Reynolds.	: <u>2000</u>
Stuff the turkey with <u>berres</u> Season the turkey with <u>Salt and pepper</u>	Normal **
Cook the turkey for <u>15 minute</u>	* -
You will know the turkey is done when the Skin is back.	e sensite i ⁿ
Serve the turkey with <u>mash potatoes</u> , gravy and grapes)
Happy Thanksgiving!	Ø

From the kitchen of <u>Liberty Bun</u>
First, preheat the oven to 150 degrees.
Before you cook the turkey, you need to clean up the feathers
Stuff the turkey with <u>steat</u>
Season the turkey with Saltan
Cook the turkey for one bour and 301 minutes
You will know the turkey is done when is shing and the red thing comes up
Serve the turkey withcarcots,
Mashpotatoe and cookstew





Turkey Recipe From the kitchen of TOPDER Σ degrees. First, preheat the oven to _____ Before you cook the turkey, you need to 40 to the Store. And Stuff the turkey with potatoes Season the turkey with DODDER Cook the turkey for 4 MINUTES You will know the turkey is done when the Oven beeps. Serve the turkey with potatoes green beans and apple.

Turkey Recipe
From the kitchen of Jon Ve.1son $11-5-25$ First, preheat the oven to 260 degrees.
Before you cook the turkey, you need to good and go and
shoot a tunkey and tork it home to Skin it. Stuff the turkey with potatoeos
Season the turkey with <u>salt</u>
Cook the turkey for 2 hours
You will know the turkey is done when <u>the oveh beps</u>
Serve the turkey with strawberry,

Happy Thanksgiving!

mash potatoes and dessert



From the kitchen of <u>Sloake HOTT</u>
First, preheat the oven to $\underline{50}$ degrees.
Before you cook the turkey, you need to buy the turkey at a shop and then
thow it OUt for 3 hours.
Stuff the turkey with <u>Coockt Carrots and</u> baket potatoes.
Season the turkey with <u>parsley</u>
Cook the turkey for <u>10 hours</u>
You will know the turkey is done when the red thing paps out.
Serve the turkey with <u>Cranberry Souce</u> ,
bread and badshed potatoes.

From the kitchen of <u>Cohen Smith</u>
First, preheat the oven to _105 degrees.
Before you cook the turkey, you need to hunt it and skin it.
Stuff the turkey with _bacat
Season the turkey with _Salt_and pepper
Cook the turkey for 105 minutes
You will know the turkey is done when
Serve the turkey with <u>stawbaties</u> ,
_chikin and _cucumbers



From the kitchen of Michael Bryson Rais
First, preheat the oven to 250 degrees.
Before you cook the turkey, you need to buy it from Reynolds. Then bring it
home and then than it out.
Stuff the turkey with bread crums.
Season the turkey with pepper
Cook the turkey for 3 hours and 59 minits
You will know the turkey is done when it laoks crunchy
Serve the turkey with Staffing,
suders and dessert





Turkey Recipe From the kitchen of Cott Copple First, preheat the oven to 150" Before you cook the turkey, you need to hunt it clean it and skin it. Stuff the turkey with chocolate. Season the turkey with bla_Sauce Cook the turkey for 30 minutes You will know the turkey is done when it furns goldish brown Serve the turkey with biquits and apavy,

Happy Thanksgiving!

and grapes



From the kitchen of $\frac{4400}{1400}$ from the kitchen of $\frac{4400}{1400}$ from the kitchen of $\frac{250}{1400}$ degrees.
Before you cook the turkey, you need to buy it at Reynolds and let it thaw
out for 2 hours.
Stuff the turkey with applese
Season the turkey with salt and perpere.
Cook the turkey for Lhillis and 10 minutes.
You will know the turkey is done when when the brown.
Serve the turkey with frazio raspaires,
deaginfruit and carrots.
Happy Thanksgiving!