

More Second Grade Style Turkey Recipes

Recipe by Brooke, Shettler Elementary

First you put it in the oven for one hour then turn the oven on then after one hour you get it out Next you put stuffing in it then you let it cool Next you cut it then finally you take a BIG BIG bit!

Recipe by Emily, Shettler Elementary

First: Pre-heat the oven.
Second: Throw the turkey in the oven at low overnight
Third: In the morning take the turkey out of the oven
Fourth: Cool of the turkey
Fifth: Set the table.
Sixth: Cut the turkey
Seventh: DIG IN!

Recipe by Drew Witter, Shettler Elementary

First you get the turkey. Next you cook it in the oven for 60 minutes. Then you get it out of the oven and let it cool down. finally you dig in.

Recipe by Cody, Shettler Elementary

First then you buy a turkey. and then you cook the turkey then you put the turkey in the oven for 45 minutes. Then you can put a meat thermometer then you see yet is the temperature. Then you can cut it and the eat.

Recipe by Mallory, Shettler Elementary

First you get the turkey. Next you find a pan. Then you put the turkey on the pan. Then you put it in the oven for 147 degrees for 3 hours. When the turkey is done let it cool. Then dig in.

Recipe by AnnMarie, Shettler Elementary

First you put the turkey in the oven second you temperature it for four hours then you take it out and let it cool for a little while then you put stuffing in it then you cut it and you can take a big bite of it.

Recipe by Bryce, Shettler Elementary

First you put the turkey in the roaster it will take 2 hours. then you will take it out of the roaster and let it cool. Finally you cut it in half.

Recipe by Tristen, Shettler Elementary

First. Heat up the oven.
Second. Once the oven is done heating up put the turkey in the oven. Third. Once the turkey in the oven let it cool off. Next. Once it is done cooling off cut it. last. Serve now EAT! Yummy

Recipe by Jeremy Conklin, Shettler Elementary

First you get the turkey. Next you preheat your oven then you put the turkey in the oven for 81 hours. then you take the turkey out of the oven and stuff it with stuffing. then you slice the turkey up. then I take a big big bite of the turkey.

Recipe by Tyler, Shettler Elementary

First you get the turkey Next you preheat your oven then you put the turkey in the oven. then you take turkey out of the oven then you stuff the turkey with stuffing then you cut it last you dig in.

Recipe by Remy Good, Shettler Elementary

First you put it in the oven. Second you wait for two hours. Third you take it out. Fourth you cut it up. Fifth you eat it.

Recipe by Andrew, Shettler Elementary

When you get the turkey you cut it in the oven and put it on low. In 6 hours it will be done. When it is done you let it cool. When it is cool we cut it in chunks. When you are done you take out the bones.

Recipe by Aydin, Shettler Elementary

First we all come home with the turkey we put the turkey in the bath tub we take the shower hot water to unfreeze the turkey we put the turkey in the oven for 10 minutes we let it cool off

Recipe by Bryce, Shettler Elementary

first you buy it. then you have to cook it. oven roaster. I think you should cook it 145° Fahrenheit. you could use a baster to get more flavor. you could use a meat thermometer. You cool it and then Dig In! P.S. take out the bones!!

Recipe by Joslynn, Shettler Elementary

First Joys gets the turkey and Joys puts it in the oven to bake. Then she gets the turkey out of the oven and Joys puts stuff in it. Finally we eat the turkey up.

Recipe by Matthew, Shettler Elementary

First you put the turkey in your oven put it on low over night. Next take the turkey out of the oven then if you want stuff the turkey with stuffing. Then take a turkey baster. Then take a meat thermometer Finally you dig in.

Recipe by Mason, Beach Elementary

Buy a turkey from the store. Put it in a pan. Put it in the oven at 10 degrees for 10 seconds. Have a feast!

Recipe by Zander, Beach Elementary

Add 1 turkey and let it thaw. Then put it in the oven for a 10 minutes set it to 100 degrees. Then you take it out of the oven and cut it into 20 pieces half then you serve it to your family.

Recipe by Jeff, Beach Elementary

Hunt a turkey. Bring the turkey home. Take the feathers off. Take his skin off. Take his beak off. Take his head off. Take his feet off. Put the turkey in a pan. Rub some butter on him. Put salt on him. Put him in the oven for 20 minutes. Set it to 100. It's done. EAT IT!

Recipe by Natalie Witham, Beach Elementary

Is to grade it from Merger well I would maybe thou it out. Bring it home and start baking I would bake it for a hour and a half at a temperature of a 25. Rub on some butter. Maybe some orange juice (for some spices). Maybe turkey spices. Stuff some stuffing in first. Take it out of the oven maybe cut it up serve it to your family Say a prayer and eat it.

Recipe by Paschal Anyanwu, Beach Elementary

You get the turkey at a store. Then thaw the turkey. Then you stuff the turkey and put butter on it. Then you bake the turkey for 320 degrees. Then you take it out and feed it to your relatives and have a good feast. Then when you are done scrub the pan really good in very hot water then dry it with a dry cloth. And put it away very very carefully.

Recipe by Kayla Kolberg, Beach Elementary

I got my turkey from hunting. And I will back it for 350 degrees and I will and eat it. I put it in a pan to bake it. And then eat it.

Recipe by Sammi, Beach Elementary

I got my turkey at a store. I took the turkey. I put butter on it. I add a little spice to it. I put it in the oven to 400 degrees. I put a little salt in it. I put the turkey in a pan with tin foil. It takes 5 hours. Win it's done I eat it.

Recipe by Hope, Beach Elementary

Go get a turkey from Meijer. Then go to the store you are done buying it out then you got a big pan. Then you get tin foil and put it on the turkey. Then you put it in the oven for 1 hour and 320 degrees. Win the timer is ringing. You take it out. Then you put on some salt on the you eat it.

Recipe by Ethan, Beach Elementary

First I by the turkey at Walmart. Next I took the turkey. Then I gave the turkey salt. Finally we bake the turkey for 530 seconds in the oven. I put the turkey on the table.

Recipe by Andrew, Beach Elementary

I get my turkey from my uncle Daren James Keeton. I put on my turkey salt and pepper. I put it on 300 in the oven. I cut it. In therefore 3 minutes 46 hours. My mom tells me when to stop and stop when she says stop I stop I do it ok it is time to stop cook it right!

Recipe by Jacob, Beach Elementary

We by the turkey at the grocery store. We use soap and water and dry. Then bake the turkey in the oven for 5 minutes. Then cut the turkey and eat it!

Recipe by Kolton, Beach Elementary

First you get the turkey at the store. We were baking the turkey. We put it in the oven. Then you put it in the stove. You cook it in the oven for 10 hours. We have to cook it off.

Recipe by Saige, Beach Elementary

I would go to the store with my dad. I will get the turkey with dad. Dad will set the timer to 125.

Recipe by Brittlyn, Beach Elementary

I would hunt for a turkey. And get all the scales and feathers out of it. Then take the guts out of it. Put butter on it. Then put it in the oven. And I would cook it for 90 seconds. I would also cook it in a pan. I would put a lid on it the turkey will be 400 degrees.

Recipe by Marianna, Beach Elementary

I got my turkey at hunting and I would put on it shuger and you have to get all of the guts out uve it and you have to back it and you a timer and I would set it at 10 minutes and we can have it for thanksgiving and it will be good and it will be a good thanksgiving.

Recipe by Tabitha, Beach Elementary

Get a turkey at a nearby farm. Take the guts out with gloves take the feathers out. Put a meat timer in it if you have one. Set the oven for 130° and it will take the turkey 1 hour to get done. Then if you want it brown 2 half hours will be on a pan. Then put butter on the side. Take the wishbone out let your kids snap it then eat.

Recipe by Gavin, Beach Elementary

First you get the turkey at Walmart and then you bring your turkey home and thaw your turkey out and then you get all of the plastic off and then you put all of the spices on it. I would put a little bit of salt and pepper on it and a little bit of sugar on it and I will put a little bit of garlic on it. Then I will put it in the pan and then I would put it in the oven and I would set the temperature for 150 degrees and then I would set the timer for a hour and a half.

Recipe by Camryn, Beach Elementary

By the turkey at Mears or a different store or hunt. Thaw it out. Add a little butter and spice. Bake 20 min. Put the oven on 300. For my turkey to be nice and good. Have a good thanksgiving.

Recipe by Prestin, Beach Elementary

You could hunt for turkeys first take the feathers off then take the guts out. Then put it in the microwave cook it for ten minutes this is how hot 100. When it is done you put salt and pepper then put a thermometer in the turkey if it is done if it is not done cook it for 10 minutes.

Recipe by Sydney, Beach Elementary

Buying the turkey.
½ cup of melted butter
½ cups of salt and pepper
¼ cups of spices
1/3 cups of orange peels
½ cups of flour
Let it melt on the turkey.
250°.
The pan size is a 6 quart pan.
30 min.
Then eat the turkey.

Recipe by Tyler Avery, Beach Elementary

Buy a turkey from Walmart. Put it in a big pan. Roast it at 300 degrees in the oven put on pepper and then put it on the table and say time to eat.

Recipe by Riley, Beach Elementary

Hunt for a turkey anywhere you want. De-father your turkey. 2. Butter it. 3. Put vinegar ½ cups on it. 4. Spice it up. 5. Cook it to 350 degrees oven for up to 5 minutes. 6. Let it cool for ½ min. 7. Enjoy it.

Recipe by Claire, Beach Elementary

By a turkey at Mijers. Bring it home and put it in a big pot and put tin foil on it. Then spread butter on it and then put salt on it. Then heat the oven up to 951 then start up the oven and the time you should do is eleven minutes. Then your turkey will be ready to eat. Soon.

Recipe by Caleb, Beach Elementary

Hunt for a turkey. Then take the turkeys feathers out of it. Then gut it. Then cook the turkey for 2 hours and 100 degrees. Then take the turkey out of the oven and put some salt and pepper and spices. then eat it.

Recipe by Jayden, Beach Elementary

Hunt for a turkey. By it at orchard market. By it at Walmart. Bring it home. Take the rafter off. Put it in the oven about ten minutes to cook. Take it out. Put spices on it. And put butter on it. Take it to your cousins house and eat it.

Recipe by Jeff, Beach Elementary

Hunt a turkey.
Bring the turkey home.
Take the feathers off.
Take his skin off.
Take his beak off.
Take his head off.
Take his feet off.
Take his wings off.
Put the turkey in a pan
Rub some butter on him
Put salt on him
Put him in the oven
Set it to 100 for 20 min
It's done
Let's eat it!

