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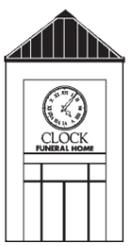
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# Talking Turkey

## Turkey recipes

### Recipe by Cameron A. Holtrop, Homeschooler

- Step 1: unwrap the turkey
- Step 2: take out the giblets
- Step 3: put the turkey in a pan
- Step 4: put it in the oven
- Step 5: bake it 'till it's done
- Step 6: take it out
- Step 7: carve the turkey
- Step 8: eat it with the family

### Recipe by Kelsey Lin Richards, Calvary Christian

This is the way how I make my turkey. I will go to the store Then I will go get the turkey. And then I will go home. Then I will put the turkey In the oven. And then I will take it out. And then I will take the turkey. And then take sum buken bi.

### Recipe by Hannah Osburn, Calvary Christian

How to cook a turkey. How do you cook a turkey? You poot it in the oven. How do you cook a turkey? You roste it. Hope you hav a happy Thanksgiving. Thank you.

### Recipe by Kaleigh Nesbitt, Calvary Christian

How to cook a turkey. first you poot the turkey in the oven. For 25 minutes. Then you stuff the turkey. Then you can eat. Then get ready for the next holiday. Thank you for reading.

### Recipe by Nicholas Moser, Calvary Christian

How to cook a turkey. I like gravy with turkey. I would by it at the store. I would take the wrapper of before putting it in the oven. I like it with pumkin pie. I like it with corn and berries. I like lettuce for decorations.

### Recipe by Maggie Cooper, Calvary Christian

How to cook a turkey. First I would kill a turkey. then I would get all the fat out of it. Then I'd take his feathers out. And then I would take all the turkey out of hum and then I would bake it. Then we will have alot of turkey for Thanksgiving.

### Recipe by Alex Assaad, Calvary Christian

How to make a turkey. I would make a turkey with stuffing in it. I would also have gravy on my turkey. I would also have pumkin pie on the side.

### Recipe by Cameron Lee, Calvary Christian

I poot gravy in my turkey. I even poot stuffing. I bake it for 3 minutes. I eat it with brownies.

### Recipe by Joey, Calvary Christian

How to cook a turkey. You by one from the store. And then you cook it. And then you eat puckin py. And I edd it with chichen in the leddis. And then you eat it.

### Recipe by Bella, Calvary Christian

If I would cook a turkey I would put it in the oven and set it to 350°. And then when it's done I will put honey mustard on it and then I'll eat it. The end.

### Recipe by Luke, Calvary Christian

How I would make a turkey is go to the stor pay for it and poot it in the uvin and eat the turkey and get reddy for the next Holladay.

### Recipe by Hannah Tripp, Calvary Christian

How to cook a Turkey. First I take the turkey out of the fridge. And then I on rap it. Then I will poot it in the oven so it can cook. Then it is time to eat.

### Recipe by Logan Maciu, Beach Elementary

First you go to a stoer and git a turkey and then potit in the ferideverader foer three days and then pot it the sesnin on and then potin the oven foer three minisie. and then 5 minisie and hten we make ptadose and geraeve and, then make green peins and hten we are dun. The turkey is dun.

### Recipe by Jacob Campbell, Beach Elementary

Frst I would defrst the tutkey then I would pot som stufen and som vechtbls in the turkey then I would put it in the fri-ripan afr I tackowt the giblets then you tac the turkey owt of the uvin then you cut the tutkey up then you ete the turkey.

### Recipe by Rose Haase, Beach Elementary grade 2

- First. I will remove the giblets.
- Then. I will put it on a pan.
- Then. I will wach it.
- Then. I will put karits in it.
- Then I will put birbeq sus
- Then I will put it in the oven
- Then I will sirv.

### Recipe by Alex Alder, Beach Elementary

First, you would defrost the turkey. Second, you would remove the giblets and rinse off the turkey with water. Third, put stufing in. Forth, put the turkey in to the oven. Set the timer for a hour. Fith, take the turkey out of the oven. Sixth, you cut the turkey so you can eat the meat.

### Recipe by Heather Bidigare, Beach Elementary

You tack the raper off and stere it in the garbiggs cane then I will pot in the ovine then it was down then we sat down at the tyable then we eat.

### Recipe by Logan Bradley, Beach Elementary

- #1 I would defrost the turkey.
- #2 I would remove the giblets.
- #3 rinse the turkey with water. Then I would put ii on a dish before I poot the gravy and vegetables and greese on it.

### Recipe by Skylar Crowell, Beach Elementary

I would defrost the turkey. Then I would remove the giblets and rinse off the turkey with water. And when the turkey is done defrosting I will put it in the uvin and make the corn and patatos and my favoret thing the dasert.

### Recipe by Kaycee Doornbos, Beach Elementary

First I would defrst the turkey. Then I would remove the giblets and rinse off the turkey whith water. Then I would put it in a pan and then in the oven then open the oven a little bit to see if the turkey is all the way brown then you can eat the turkey and one more thing Happy Thanksgiving.

### Recipe by Nicholas Gonzalez, Beach Elementary

First I cut up the tarkey. Secken we take the turkey out. We get are fors and spoons then we eat aer turkey. I had a saled I had moshtatobos with graveree. It was good. I said mom this is good Steve had mashtatose he seid this is good.

### Recipe by Jolene Harrington, Beach Elementary

Frst I wold put the turkey in the bin then I wold put ice by the tury then defrost it then put then we put the pan than we put the pan in the oven then take the giblets out then put it in water put water in the bin

### Recipe by Mario Hernandez, Beach Elementary

First I would buy a tutky. Put it in the oven untel it was cooked. Take it out of the oven, Venchtibl oil go's on the table,. It go's on the saled. I will make mash patatos. I will make gravee too put on mash patateos and turky.

### Recipe by Mackenzie Kern, Beach Elementary

First you defrost the turkey then you remove the giblets and rinse off the turkey with watr then you opin your kuvrd door's and then you grab your spicis on it then cut up some vithtbls and then put the cut up vithtbls orond the turkey then get sum litis and then grab little pesis and put that around the turkey and then put spisis that make it tasty yomey and then make ther it tast good and then cut it up in to slisis but make sure you can eat it yome yomevare good vare good vare good yes yes yes good good good.

### Recipe by Mackenzie A. Marshall, Beach Elementar

First I would soak the turky. Then take out the giblets. Then put stuffing in the turky. Put it on a dish.  
Put gravy all over the top. Then put it in the oven. Then surve the turky.

### Recipe by Austin Ordaz, Beach Elementary

First I would by a turkey. take it home and I put it in the oeen. I like it in ten minis and I like the brown stuff on the top.

### Recipe by Jaylynn Pearce, Beach Elementary

First I would defrost the turkey. Then I would remove the giblets and rinse off the turkey with water than I will potit in the pot and I will wat to pot in the pot the turkey is goind ining to the ouvin the turkey grim win you are wating and waigint then win the turkey is dan you cen eat the turkey.

### Recipe by Heaven Raven, Beach Elementary

First, you thoud it out then you put it in a pane then we put it in the stove and afr its done we eat it. And macke some stufing with gravy and pees and carts and we dring frount punch and water and melk then we eat the turkey and we eat the pees and carts and we dring or dringks.

### Recipe by Emma Simonis, Beach Elementary

- #1 You defrost the turkey
- #2 You remove the giblets and rinse off the turkey with water
- #3 You stuff the stuffing or vegetables in the turkey
- #4 You put the turkey in a pot.
- #5 You put the tutkey in the oven at 546° f
- #6 You wait an hour or 30 mins. Till it is done
- #7 You let it cool
- #8 YOU EAT IT!!!!
- #9 You have no turkey left and say "That was good."

### Recipe by Ariana Sinke, Beach Elementary

First, I would defrost the turkey. Then, I would remove the giblets and rinse off the turkey with water. Then I would pout stufing in the turkey and then I would pout boter on the turkey and I would pout the turkey in the oven and pout it to 3:30 and gite rety for thanksgiving and be good bi.