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TALKING TURKEY

Second Grade Style (Continued from December Issue)

Recipe by Nyomie Bryson, Edgewood Elementary

1 turkey
1/3 teaspoon of salt
¼ teaspoon of pepper
2 bags of stuffing
½ teaspoon of sugar
wash the turkey
put the spies on
cook the turkey
get the bones out of it
then you eat it.

Recipe by Nicholas Remwolt, Edgewood Elementary

First, put the turkey in the with veggies pan. Add seasoning/Pud it in the oven at 50° for 15 min. then we take it out and put 5 eggs ontop. NOW you eat it. YUM.

Recipe by Grace Anne Oppommer, Edgewood Elementary

2 teaspoons of spicey salt and pepper
1/3 teaspoons of flouer
2/4 teaspoons of butter
1 teaspoon of any seasoning
2 teaspoons of vinegar
1/3 teaspoons of olive oil
Put salt and pepper and butter together and mix. 2. Put flouer and seasoning mix separately. 3. Put olive oil in with the butter and salt and pepper. 5. Put mixer on the turkey, 6. Bake ½ hour to 1 hour.

Recipe by Aleena Traxler, Edgewood Elementary

1 turkey
1 tsp. salt
1 bag of stuffing
2 tsp. pepper
Put the turkey in a pan. Take the turkey and put in the oven for 2 hours and 300 degrees. Put the stuffing insid of the turkey. Put the salt and pepper on it. Enjoy!

Recipe by Alex Ferrell, Edgewood Elementary

Get a turkey
5 cups of stuffing
1 cup of salt
1 cup of garlic powder
2 cups of pepper
enjoy the meal
maybe a little dessert

Recipe by Anna Goll, Edgewood Elementary

Get 1 turkey and wash it.
Sprinkle 2 teaspoons of salt and pepper on the top
Pour 3 teaspoons of oil on the top.
Put 6 scoops of stuffing in the turkey.
Put the turkey in the oven and cook it at 6 degrees and wait an hour.

Recipe by Christian Saylor, Edgewood Elementary

turkey
lots of stuffing
shakes of pepper and salt
Put in the oven for 12 minutes
Take it out when it's done
Put tomatoes on the side
Let it cool off
And enjoy.

Recipe by Anna Schmidt, Edgewood Elementary

We got are tray
10 chocolate chips
7 cups vinegar
beans
5 cookies
little bit of chese
8 pieces of pepperoni
turkey

Recipe by Allison Lyttle, Edgewood Elementary

List of stuff you need
1 turkey
stuffing 3 cups of it
1 cup of salt
oven
take of the legs
How to make a turkey.
you cut of the head
you bake the body
put stuffing in the body
take it out of the oven
get plates for turkey
get salt and pepper
Eat the turkey

Recipe by Jasmyn Arnouts, Shettler Elementary

First buy a turky at the store. then i go back home and clean it. then i put it in the oven. then i take it out and set the table after i put the fruit on the table i put the turky on the table then you eat the turky then you clean the dishes then put them in the dishwash. then you take them out then you go play outside with your cat or dog and that is how you make a turky.

Recipe by Tyler Arends, Shettler Elementary

Diya trke frum the store and poot uther tops aroud it like frots and vecadus urond et and poot it in the uven for 750 mines and after then after the mines are up, pot it out and fed it to ur famle fest and etet for yor fysto.

Recipe by Mayson Whitlow, Edgewood Elementary

7 ponds of turkey. 6 ponds of stuffing. Wash the turkey. cook the turkey for 2 hours. Get the bones out of the turkey. Put it in the rouster. Cut it up and poot it un a plate. Eat it and enjoy.

Recipe by Makayla Sherman, Edgewood Elementary

turkey
salt
bread
3 minutes in the oven
wash it
smooth it
get the bones out and put the turkey on the plate and cut it.

Recipe by Kyle R. Bates, Shettler Elementary

You bay a turkey frum a stoar. Then you pot sensing and buter on the turkey. Then you pot it in the uven. let it rest for a wile. Then srv the turkey to gestis and you fanily.

Recipe by Raelyn, Shettler Elementary

First find a turkey secent bring it. Home and wash it thirty put it on. A plat forty get yor ugredins fifty put. It in uven for 254 sekins seventy set. At the plate and silvwar and cups eighty. Put the food on the tadol ninety eat. All the food.

Recipe by Hailee, Shettler Elementary

Go to Mirs and by a tukey and put sisaning off it and sout on it and feshiblis and then pot it in the ofen for 25 minits when it's doun lades and lehens and let it sit tar for 5 minits and ten you can pop the trmomitr owt and ten you eat.

Recipe by Matthew Evans Dill, Edgewood Elementary

Turkey and stuffing
Wash the turkey
Cook the turkey
for an hour
of the oven

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