

Thanksgiving by third-graders



Children from elementary schools in Homedale, Marsing, Grand View and Pleasant Valley share their favorite turkey recipes and add color to the holiday with artwork depicting Thanksgiving.

Riley Haun, Homedale Elementary

A special holiday section produced by: **The Owyhee Avalanche**

Thanksgiving by third-graders

Homedale Elementary School

Mrs. Robyn Chandler's class

Alexis Conner

How to cook a turkey
Hello! My name is cheff Alexis Mery Conner and I am here to tell you about how to cook a turkey. First, you cook the turkey. Next, you take it out when it's redy. Finally, you eat the turkey.

Alyssa Garcia

How to make a turkey
This is how to make a turkey first, by a turkey. Next, wash the turkey so there is no bould on it. Then, put it in the oven and turn the oven to 500° F. finly, take the turkey out and put it on the tabol. And thats how i make a turkey so on tanksgiving remember to cook a turkey case on tanksgiving i will make my turkey the way I expland it is very good so try it and you mite like it.

Leslie Denke

Hi, this is Leslie Denke
First, I flew to the stor in a air plane to buy a turkey. I just picked a fat, plumpy, and big turkey.
Then, I go home, and take the wraper off, and whash the turkey.
After that, I cook it for 3 hours in the oven. The turkey smells good. When the turkey is done, place it on the table. then you eat it. the end

Annabel Vega

How to cook a Turkey
This is how to cook a Turkey.
First, you go an buy the turkey from the store. Second, you put it in a pan so you could put it in the oven.
third, you put the turkey in the oven and leav it for a few minuts. Forth, you take the turkey and decorate it with food like tamato, lettuse, and other things. And last, you put it in the table so every one could have a piece.

Henry Christian

How to cook a turkey
You take the plastic off the turkey.
first. You by it from the store.
second. You put it on a plate.
third. You put it in the oven.
forth. You should put it for 500° F 2:00 Horse.
fifth. You should set the table.
sixth. You take it out of the oven.
seventh. Then you put it on

the table.
eghth. Then slice it to little peices
nithe. Then you eat the turkey.

Kendall Freelove

How to cook a Turkey
This is how to cook a turkey.
First you buy the turkey. Then you put the turkey on the pan. You turn the dearees to 356. Next you wait 1 or tow hours. Then you cook it. Then you are done.

Mellissa Sevy

How to Cook a Turkey.
First go to the store.
Then find the Turkey that you wont.
Then pay for it.
Then take it home.
Then wash it of.
Then put it in the oven.
When it is done, eat.

Emma McMichael

How To Cook A Turkey
How to cook a turkey is first, you by it. second you bring it home. third you put some spieses on it. forth you put it in the oven for 140 digries. fifth you get it out and eat it.

Written by: chief Sarah Jones

How to Cook a Turkey
How to cook a turkey.
First, I turn the oven on to 350. Then, I put the turkey in a pan and put it in the oven. Next, after 3 hours I take the turkey out of the oven and put stuffing in it and put it back in the oven. Finally, after 2 more hours I take out the turkey and put it on a big plate, cut the turkey, and then injoy the delishus turkey you made.

Ryan Criffield

How To Cook A Turkey
First: I buy my turkey at pals.
Second: I put the turkey in the oven
Theird: It is almost don you cook a tukey ata 400 D.G.
Forith: You sarv out the turkey.
Fifth: You eat the turkey.
Sixth: I feed the bones to my dog.
Last: I will go hunting.

Maria Uriarte

How to Cook a Turkey
Hi my name is Maria Uriarte
I am going to tell you how to



Annabel Vega, Homedale Elementary

do a turkey.

First you buy a turkey.
Second, you lit the ice melt from the turkey.
Third, you put the turkey in the oven.
Finaly, you put the turkey on the table and you eat it.

Fletcher Kelly

How to Cook A turkey
First buy a frozen turkey from the store. Next you thaw it. Then you sesan it. Next you turn on the oven to 325° F for about two and a half hours. Take it out of the oven. Then cut it up and serve it with mashed potatoes, gravy and cranberry sauce. Don't forget to say grace after all it is Thanks giving.

Shane J. Keller

How To Cook A Turkey
Hello, I am the great sheff Shane J. Keller. I will tell you the steps to make a turkey. First you go to a store or you could go out someware else and shoot a turkey. Next you wash the turkey off. Then you get the turkey in the oven and then you cook it. After it is done you put an oven mit on your hand and you pull the turkey out of the oven and make sure it is not to hot. After you do all that, you set the turkey down on a table or what ever you are eating on. Finally you get fourks and nifes and you eat

the turkey.

Craig Romriell

How To Cook A Turkey
Hello my name is chef Craig Romriell and this is how to cook a turkey.
First, you buy the turkey. Next, you come home. Then, you set the oven to 350. After a while, you put it in the oven fo 1 hour. Last, you take it out and put seasoning on it. Finally, you eat it with your family. And have fun with everybody!

Tanis Lentfer

How to cook a turkey
Hay this is chef tanis!
First, you go to the store,
Then, you go home. Next, you put the turkey in the oven. Then, you put it in the oven at 432 degrees. and 24 hours at 2 aclock. And then you go back to bed. And The you wack up at 2 aclock at night to eat turkey but, you have to put stuffing on it. If you dont it will not be good.

Joel Vega

How to make a Turkey
First, you buy the turkey!
Next, you put the turkey in the oven for 145° F.
then, you take it out of the oven when it is reedy.
Finally, you eat the turkey and add same sause.

Vany Mata

How To Cook a Turkey
Today we are go to tak about to cook a Turkey First you are go to buy the turkey. And go home leave it in hot woter. Wen it is un frosin. Next you take the turkey out of the bag and. Wash it diy it wen it is all trid get a pan put foll potr on it so it gets flaver cook yine cane go in the turkey buter a yine makes the met soft and good. Last covr it with foll or a especial bag put it in the oven for 350 ° F for 4 hors or in you is trochons say how mach hors. Wen it is don tac it out put it in a bid boll or pan of your cos.

Hannah Downum

How To Cook A Turkey
First get a turkey.
Next unthaw the turkey.
Then put the turkey in a baking pan.
After that put the turkey in the oven at 400o for 1 hour, then turn oven down to 300o for 3 hours.
Baste the turkey with butter while cooking.
Eat and enjoy.

Patrick McMichael

How to make a turkey
First you buy a frozen turkey then you bring it home and put it in the oven. Last put the temp to 250o and you have to wait for 20 mins. When it is 20 mins. put the turkey on the table

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Homedale Elementary School

Mr. Toby Johnson's class

John Gomez

This is how to make a turkey. First you buy the turkey. It is frozen. Then you put it in the sink for 30 min. After that you turn the oven on at 420 degess. Next you bake it for 90 min. Last you put secening on it, like peper. Have a good turkey.

Christian Hodgkins

Once I got a turkey I am happy now. We are going to have yummy yams, and mash patatos, I will shove a apple in its mouth O I got that backwards I shud do that to a pig how cares about it.

Yasmin Jimenez

How to make Thanksgiving Dinner. First, you put the turkey in the oven. Next, you put the turkey for 50:00 minets. Then, you put the soda outside Then you take the turkey out of the oven You mite want some smashed patatos with your turkey You mite want some friends to come and eat turkey and smashed patatos to eat with you because you will get so full you can't eat a verey big turkey by your self because you'll get very full.

Rian Beebe

First I got turkey from store. Then I got home. Next I cooked the turkey. It smells dellises. It tasted good when it was done. I put viniger, tematose all around it. Finlly I brang it over to my grandmas house. Last we ate it.

Elaine Buenrostro

What a cool turkey First you get the turkey from the store. Next you open it and get a pan to sizzle it. Turkey and it smells like a raw turkey. Third you put it in the oven for 30 minets in till it is done and if you wont to put some vegibells you can. last you eat it. It tase we dred and it fealls gose when

Angel Andaverde

First, I got the turkey Then, I went home and coocked it in the oven. and then I put the turkey for 35° F in the oven. and it is fat when you get it frome the store. And that is how I make my turkey.

Lauren Barraza

This is how to make a Turkey. It will be the best! First, buy turkey at store take it home and get rid of plastic all around it. Then, put a cuple of shakes of spices on it like roasted pepper, onin powder, garlic powder, and season salt. Next, put in oven for 450 Fo and cook for two hours. Last, stuff turey with mashed potatoes and vegys intell fat. That is the way I make my turkey.

Carlie Sawyer

How to make a Thinksgiving Dinner. This is how you make the Thanks giving Dinner of your life. First you thaw the turkey. Next you put it in the oven, for 250° F. You put it in only for an hour. Then you check it now and then. You can stuff it that tastes so good! My grandma makes the best stuffing in the world! Next, you take it out of the oven. Then you let it cool for 4 or 5 minutes. Then you surve it on a big plate. Put a side of mash potato's and gravey.

Put sum green beans. For desert, have some pie. It will tast like you just got 2 million dollars. The End

Korbin Osborn

How to make Thanksgiving dinner First you must buy a turkey or shoot one. Next you must skin and gut the turkey. Then you have to season the turkey with what ever seasoning you want to season it with. Then you must cook the turkey. last you get the turkey out of the oven. Finally you eat the turkey.

And thats how to make Thanksgiving dinner.

Edwin Gonzalez

How to make Thanksgiving Dinner for you're family First you buy the turkey. Next you set everything and you put



Rian Beebe, Homedale Elementary

the turkey in the oven and the tempeture is 250° F. Wate till the turkey is done then when it is you add the stuffing and even add a little bit of salad all around the whole plate and some ranch with the salad. Put some bread with butter on another plate and when you're done doing that you call family to come and eat so turkey bread with butter and some salad.

Jake Deal

How to make a Thanksgiving Dinner. This is going to be the best tasting turkey in the United States of Amarica. The first step of making a turkey is buy a turkey at a store. Then, you go home and

put the tempicher on your oven for one hundred and fivty degries. Next, you stuff it with turkey stuffing. When the oven is hot put the turkey in the oven. Only roast the turkey for one hour or it will turn on fire and I wouldn't want to eat that turkey. When you are done roasting the turkey it smells very good. You put it on a tray and dig in. It will tast like you just got a million dollors. You might want to have some mashed potatos and gravey or pumpkin pie. you might even want some yams to go on the side. I hope your turkey tast good.

Angel Chavez

How to make Thanksigving Dinner

First you buy a turkey from the store. Next you could buy the rest of the thing you need. Then you go home and cook the turkey in the oven and you cook the turkey like forteey five minutes. It is big and fat. Then you take a big plate out and you take out the turkey and you put it on top of the plate. Then you could put the deletions lettes, pottatoes, tamatoes, candy, and soda. Then you put the dinner on the table and you could put candles beside the turkey. Last you could eat it.

Tyler Mitchell

This is how you make a turky dinner. First you stuff it with mash-potatos and gravy. Next you cook a roast and make some gravy to go with it. Thurd you make a bole of salid and load it with ranch. A pot of mack-a-roany and cheese. Soda, Bisckets, and corn on the cob. Have all kind of ice-cream. Chocolet cake. Even black beary pie. Chocolet chip cookies. Stuffed samen. All kinds of chips. Some roll. And chicken noodle supe.

Brittany Bugher

First I will go to the store and get the turkey. Next I will put the sauces and then put it in the oven. Third take it out of the oven. Fourth you eat it. But I hope the turkey taste good.

Quentin Thornton

The best thank giving dinner ever. We bey the turk. We unrap the turkey. We cook it how they did back then. Then we smell it it smells good. Then we taset it it tase very, very good. then what do you now the turkey is gon. There is corn and sallid left over.

Anna Jerome

First, me and my mom and dad went to town to get a turkey. Second, we put it in the pot. Then, I will put water on the turkey and put the oven on for 2 hours. Next, it is not frozen and it is roasted. Fifth, you put pepper and salt. Last, it smelled really good and it was really tasty.

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Homedale Elementary School

Mr. Jacob Levinski's class

Daniel Montes

How to cook a Thanksgiving Turkey

First you take the turkey and take off its fethers. Then you cut it's beack off. Next you cook it. After that you take it out of the oven. Next you put it on the table. Last you eat it the yumy turkey.

Savannah Renteria

How to cook a thanks Giving turkey

First you catch the turkey. Next you cut off it's head. Then you take off its wing's. Next cut off it's leag's. Then put it in the oven. For six hou's. Next take the turkey out of the oven. Next put it on the table. Finly you eat the turkey.

Jorge Sanchez

How to cook a turkey.

First you put it in a pan. Then you start the oven. Next, you put it in the oven. Finilly you take it out.

Gaby Luisjuan

First cop the terky's head next take all the fether's off then kuck the terky for 30 minits then it's dun then last thing you eat it. the end

Ariana Vega

How to cook a Thanksgiving turkey

First you buy a turkey next you cook it in the oven. Then you get it out and let it cool off. finily you put it on the table and you eat it.

Drew Taylor

How To cook a turkey

First you buy a turkey at the store. second you cook it for 4 hours. Then it is done then you eat the turkey.

Riley Haun

How to Cook a Thanksgiving Turkey

First, you buy a turkey at the store. Then, you take it home and cook it in the oven for an hour or so Then you get the rest of your Thanksgiving Dinner ready. Finally, you stuff your face.

Shantel Neil

How to cook a Thanksgiving turkey

First you by a turkey. Then set the oven. Stuff it. Leve and go to bed. And next in the mornig

eat it.

Gabe Almaraz

First you shoot the turkey. Then you hang it by It's head and, skin it, and cut it's head off. Next you put It in the oven for hours. last you eat the turkey.

Omar Albor

How to cook a Thanksgiving Turkey.

First, you kill the turkey. Then you put a hot water in a pan hot water next you wat for a day at the end you eat it.

Cashe Davis

How to kooc a thacth giving turkey

First yoy soot it. The cent you take the fethers off Third seasen it. forth cook it.

Victor Valenzuela

We go and by the turkey and we put the turkey in the stove and then we ate it.

Chaney Wade

How to make a thanksgiving turkey

First you buy a turkey from the store. Next you take the turkey home. Then you put the turkey in the oven. Finaly you tak the turkey out of the oven, stuff the turkey, and put the turkey on the table and the turkys ready to eat. THE END

Caleb Meligan

How to cook a thanksgiving turkey

First you buy a turkey. Secont you put the turkey in the oven. Tird you turn the oven on for 200 hours. Forth you take the turkey out. Fifth you eat it.

Jeremiah Edmiston

How to cook a Thanksgiving Turkey

First you buy it at the store. Then you put it in the oven. Then you take it out and put it in the mikerwave. Then you tak it out and fiesta

No name

Tanksgiving turkey.

Frist by a lurkey. Next perheat the oven to 200 dagreas. Fean put the urkey seasoning on. Finlly put it in the oven. Now eat it.



Victor Valenzuela, Homedale Elementary



Gabriela Luisjuan, Homedale Elementary

Thanksgiving by third-graders

Homedale Elementary School

Mrs. Leslie Parker's class

Brian Geerston

get a turkey. Cut it up add the spices put it in the oven for 20 minets. and then eat it.

Jacob McCutchen

First. buy the turkey
seconded. put the sesiny on the turkey and in the turkey.
third. put it in the oven for 340 dugrys. in a turkey bag.
Forth. Wait for 4 or 5 hours if it is bigger wait for 6 or 7 hours.

Mariah Love Gaines

Turkey dinner! First you buy a turkey then you clean it out next you tenderise it and let it sit for a wile next we turn on the grill let it cook take it out let cool Put stuffing inside the turkey then eat it! Happy Thanksgiving

Lindsey McRae

How to Make A Thanksgiving turkey
First, you take out all of the bones.
Then, you cut the turkey.
Then, you take out all of the fat.
Fourth, you put sesoning on it to make it tast good.
Fifth, you cook it.
Then, you put it in the oven for 45 minutes.
Then, you wait till it is done.
Then, you make a lot of food to eat with it.
Last of all, you eat it.
That is how to make a Thanksgiving turkey.
THE END

Autym Hartley

Thanksgiving Dinner
First go to the store and by a turkey and take it home. Second get the turkey and put it in a pan. Third put spices in a measer cup and dump it on the turkey. Forth put the pan in to the stove to cook. Fith when it's done get it out of the oven. Six take it out the pan then eat it.

Juan Martinez

Step 1 Get a Turkey
Step 2 We get salt and pepper to put on the turkey
Step 3 Put turkey in oven 4 Hours
Step 4 Then you have the turkey ready and you eat it

Loren Kitchens



Tyson Carr,
Homedale
Elementary
School

How to cook a turkey
Step 1 Go to the store and buy a turkey
Step 2 Cook it in 360 F

Samantha Bedolla

- 1 1 turkey
- 2 get a pot
- 3 fill pot 1/2 way
- 4 leave it for 1 hour
- 5 take out after an hour
- 6 Put in a Pan
- 7 Put in timer
- 8 Put in oven
- 9 Set to 400° F
- 10 Wait for timer to PoP out
- 11 Put on mit
- 12 take turkey out
- 13 Put on Plate
- 14 Sit down at table and enjoy

Diana Belen Contreras

How to bake a turcky!
First: you put it in the oven
Next you put it fo 340° F
then: you wait till the turcky is done
Finaly: you get to selbrate thanksgiving

Daisy Vega

How to make a Turkey
Bake the Turkey
Cook the Turkey to taste good
Put the vegetables in the Turkey
check on it
get it out
invite your cosun granma and Granpa and eat the Turkey

Clayton Huff

- Step 1. Buy a turkey
- Step 2. put salt and pepper on turkey
- Step 3. put turky in havin for 4 hourse



Benjamin Holloway, Homedale Elementary

Meghan Sheley

How To Cook A Thanksgiving Turkey?
1. first, go get a turkey.
2. second, take the bones out.
3. third, put it in the oven.
4. fourth, check if it is don.
5. fith, take it out if it is don.
6. six, then if it is don then take it out of the oven.
7. seventh, take it out and eat it

Eddy Rodriguez

First you go to the store and buy a turkey
Next you turkey on the oven
then you put the turks on the oven for five hours
Finly you eat the turkey whith the lime.

Bailey Fry

1. Frst we by it.

2. then we let it sit.
3. then we cut up potatos and carrots.
4. then we cook it.
5. Finally we can share it with my family.

Tyson Carr

How To Make A Turkey
First go to the store and buy a turkey. Then put the turkey in the oven for 1 hour at 360° F. Finally take the turkey out of the oven and eat it.

Alyssa Troxel

how to make a turky.
Step. 1 Go buy a turkey
Step. 2 cut it.
Step. 3 take the bone out of it.
Step. 4 put it in the oven.
Step. 5 wait for it to cool off.
Step. 6 eat it.

Benjamin Holloway

- How to cook a turkey
1. Thaw it good
 2. wash it
 3. spread season
 4. cook it
 5. time it for six hours
 6. I must baste it
 7. I must take it out of the oven
 8. Then we eat it

No name

How to make a thanksturky
First you go to the store and get 1 or 2 turkys then you go Home and thow it out that takes a lang time. and when it is thowed out you cook it at 400 hundred degrees that is hi and when it is dun you Put it in soce and let is set for 10 min and Put stufing on it and cut it up and Put it on a Plate and eat it

Thanksgiving by third-graders

Marsing Elementary School

Classes taught by John Barenberg, Leslie Dudman and Karen Greer

Note — In some cases, students put only their first names on their recipes, and school officials said a federal privacy policy prohibits the school from releasing full names if a parent has asked the information be withheld.

Maria Prieto

List of ingredients: dressing; soult and peper; take the fat out; Butter; twich of shoger; gravy.

Directions: if you want to cook a Turkey Then first you cook it in the oven for 1 hour when it is done cut it open and take out the Fat put some dressing in the inside of the turkey. the 2th thing you do is put Salt and peper on the outside of the turkey and put Butter then one twich of shoger 3th thing you do is put gravy

Brittany Jerome

List of ingredients: Gravye; salt or peper; buttor; Koocing olevocol; wartor; a turkey

Directions: frist get a pot to put the Turkey into.

Then por the wartor in to the pot.

poot the pot on the stove het it for 25 sekents or Less. por the Gravye into the pot. por ½ cup of koocing oLevocol. put the buttor into the pot.

Then put the solt or peper onto the pot.

Gabriela Marvez

List of ingredients:

Directions: The directions of cooking and turkey are that you could sellebrat you could make Hammegrs, Pizza Hot dogs and everything else but the thing the I cannot do is to get close to them Because they might bit you that why I am scare of them because they bit.

Rosalba

List of ingredients: Solt and peper; gill; big turkey; 7 to greas

Directions: How to cook a Turkey you need solt and peper and then you need a big turkey then you gill the turkey to 7 to greas then you eat the turkey.

Happy thanks giving.

Pedro

List of ingredients: saled; tomatos; salt; eggs; potatose; sosuges

Directions: Tack the turky out



Brittany Jerome, Marsing Elementary

of the bag then tack the turkys guts out wen ou finig you can put some ingredients in the turky wen you or rede to sab the turky in it tacks abouta tow hours and then you can eat it.

Alysa

List of ingredients: fuit; vesterballs; timer; onwins; suse; pan

Directions: You do first you get out a pan then you put the turkey in the pan then you put the things that you want on it. Then you put it in the oven then you put the oven on 10:00 min so it can bake it. Then you put a timer in it to see if it is just right. Then you put it an a plat and then you decerat the plat. Then you put suse on it and then you put food around the turkey then you put what you want an it and what the ather people want to.

Angelo Manolo Torres

List of ingredients: 1 turkey; 15 oz of gravy; 10 gs of salt; 13 oz of parsly; 1 oz of water; 5 gs of garlic powder

Directions: Put in oven for 15 minutes with the tempepture at 105° F take out with caution. Let it cool down and enjoy!

Adrian

List of ingredients: Turkey; pepper; a litt salt; Thermactor; dreesing; sause

Directions: Put the turkey in the oven let the oven on for half hour there its finished cut and eat enjoy.

Jordon Nico Pacini

List of ingredients: brawd tree; time 2 1/2; tem per 140; a pol srt

Directions: You wud Put a srt with hols a rannd it and the timer wud be set for 2 ½ minit to cook a trke you ned 1 mor theng the tem per needs to be isacle isacle 140 bgres and that is all you need to cook a turce.

Dianna Duarte Crystal Ramirez

List of ingredients: turkey; Musterd Manige; patatos; time; chile

Directions: First you get a turkey at the store and then you put it in the plate and then you get out a plastic bowl and you get the red chile and the musterd then Manige when you are don getting then you put them in the plastic bowl a then you mix it up. and then you put it on the turkey and you put it with your hand evry where on the turkey and then you get the patatos a you cut them in squares then you could put eny thing that you want to put on the patatos then you put the turkey in what ever you want put in and then you put the timer that has to be 145 digrez.

Taylor

List of ingredients: 2 cups of flour; sodeom; solt and peper; Bere or wine

Directions: Put the Turkey in the uven then time 50 minits then take it out. then put 2 uf flour on it then stick it in the uven a gen. the time ugen 2 minits then take it out then put solt and peper then put Bere or wine tap a litol bit on the turkey. then stick it back in the uven for 3 minits. then take it out then put sodeom on it then eta it.

Hylke Vanes

List of ingredients: take the pot out; dressing; salt and peper; better; put on the ovin in for 2 lowwer

Directions: First buy one or two. Then take out the fat from turkey. put dressing. put salt and peper and seuning. put better in a pin then put the turkey in the pin. In the pin is in the ovin for two lowwer.

Obeas Arriaga

List of ingredients: nife; fork; spoon; turkey; pot

Directions: How to cok a turkey is you need a nife to cut the turkey head off and cook the turkey in the uvent and take it out and eat it right up.

Tristin Miller

List of ingredients: 1 cup flour;

4 cup shuger; 1 teaspoon vegtebul ole; 6 cups Garlick pouder; 5 cups seecining; cook for 1 our at 151° F

Directions: 1 cup flour 6 cups of garlick pouder 1 teaspoon vechtbl oil 4 cups shuger 5 cups seecining cook for 1 eur at 151 digres.

Heidi

List of ingredients: cair; Peaes; cikin bath Soop; barlle; warter

Directions: If you want to cook a turkey My way you need 3 cair chop some barlle chop a pich of peaes 4 teespon of warter hav can cikin barth soop and give it a good mashas set your oven temperature 50° F how lang 60 mins if is not don put it in for 10 more mins and Ingoer Happy thasgiving.

Lus

List of ingredients: 1 cup ov sogr; 3 ons; Time 40 mt; Temacr 100

Directions: Frst you have to bay a Turkey and a big plate and you put it on the plate you get a netle and you put something like ocli aftar you put the thing you stik is into the Turke than you put some limen and solte and poth in the oven a and you eta it.

Connor Guzman

List of ingredients: 1 cup of salt;

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Marsing Elementary School

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From previous page

oil 1 cup; add some ice cream
Directions: Dress it then cook it and put oil on it then 2 1/2 cups of salt and when it's done eat it and ice cream with it.

Maria Aguilar

List of ingredients: carrots 2; tomato 4; salt 1 1/2 cup; rice 3 cup; potato 2; pepper 4

Directions: I like to cook turkey because when it is so good and when I put it is so yumme. and the rice is good

Miguel Montes

List of ingredients: stuffing; turkey; pepper; onion

Directions: Cook the turkey 1st cut off the feathers 2nd cut the head off 3rd cut the tail and wash it and put it in the oven and eat.



Gabriela Marvez, Marsing Elementary

Eberto Ortega

List of ingredients: How to cook a Turkey to 20° F; 4 cup flour; 2 cup of cream

Directions: 4 cup of Sugar and 2 cup of oil and to the chicken for 5° F 6 cup of water. and have a good Day

Clayton Enrico

List of ingredients:
Directions: Put the temperature to 150 and then take the turkey out at 130 degrees and then put potatoes and then put it back in for until it is done.

Marlene

List of ingredients: salt 1 cup; sugar 1/2 cup; Vinegar 1/4 cup; Oil 5 cups; Pepper 12 cups; Ice cream 2 hole Buckets

Directions: At nine that is when you put the temperature at 350 then at ten you put the temperature at 250 and then add ingredients

put extra if you want to like cookies candy or if you want put a Decoration on top like a flower or you Don't have children write a love you could put on top or a picture on it or even a ring

Simon Whitted

List of ingredients: Garlic salt; sauce; water; butter; a turkey; salt of pepper

Directions: first you put the

turkey in the oven.
Then you put a little Garlic salt on.

Then you put a little bit of butter.

Then a little bit of sauce, add water and put some salt of pepper. Then put it on for about 350 degrees and for a bout 40 – 45 minutes.

Avery Villa

List of ingredients: 1 pinch of salt and pepper; 5 tomatoes; 3 lemons; 5 oranges; 2 carrots

Directions: The way I cook a turkey is. You go to a store buy a big turkey. And then come home and pre-heat the oven to 375 while waiting put the salt & pepper lemons & oranges & carrots & tomatoes on the turkey and put the turkey in 1 hr 30 min. soon it will be done.

Wait till light brown and take out and then have a nice Thanksgiving feast.

Britney Robison

List of ingredients: Powder; soup; tomatoes; flower; sugar; eggs

Directions: 1 you put the flower in a Dish. Put the powder in with the flower. Stir it up then tell it is hard. put some soup and some matto. mix it and put 5 eggs in it. then put it in the oven and cook the turkey in the oven for a Bout 24 minutes take the turkey out open it up if it is not done then put some more

to Matos in it and cook it for 3 minutes. Don't forget to enjoy

Jacob

List of ingredients: Turkey; vegetables; grill; salt and pepper; pan; timer

Directions: you put in 2 pounds of turkey, you put salt and pepper time it or 1 hr., you put the turkey on the grill With the pan you have cook your turkey and I hope you like to eat it and happy thanksgiving

Mason Aranz Amendi

List of ingredients: butter; anchovies; broccoli; turkey; onions; beans

Directions: It will smell and be good today and it will be a good turkey. We have to put the turkey in the oven for 45 mins and in a pot.

We cook it at 100 degrees. That is hot. Then it will be done, and it will be nice and hot.

The turkey will be hot and let a mom help you. First put in the anchovies. The next two things will be beans and the onions. The third thing is the butter and the little turkeys and last but not least the broccoli.

Katy

List of ingredients: clamchowder; pepper; onions; garlic; salt; dill seeds

Directions: First put 1 cup

clamchowder in to the turkey. Next put 6 oz. of garlic on the turkey. Then put 10 oz. of pepper. Then 7 oz. of salt. Then put 6 onions a 1 cup of dill seeds. Bake for 1 hr. & 6 min. Cook for 350

Victor

List of ingredients: turkey 4 lb; hot sausage; turkey sauce; salt

Directions: First you put the hot sausage on top of the turkey then put the half of a cup of salt on the turkey then the turkey sauce and cook it.

Chloe

List of ingredients: garlic salt 1; pickle 1; pepper 1; salt 1; carrots 1; lemon juice 1

Directions: First you put it in a pan. Then you put the carrots in it. Then you put pickles. Then you put lemon juice. The turkey needs to weigh 4 lbs. Then you put 1/2 cup of salt. Then you put 1/2 cup of garlic salt on it. Then you put pepper on it. Then you put the turkey in the oven for 1 hour at 200° F.

Felicia Saiz

List of ingredients: Stuffing; Garlic; Salt; butter; pepper; hot water

Directions: First weigh your turkey my turkey was 3 1/2 pounds Then you put salt and pepper then you put garlic. then you put butter on it then put hot water in the pan then put stuffing in the turkey then

put the turkey in

Shelby

List of ingredients: salt; Some spike; turkey sauce; Stuffing; pepper

Directions: get a pan. put the turkey on the pan. put stuffing in the turkey. then put some pepper on it and some spike on it to.

Edgar Soto

List of ingredients: Salt; Pepper; Chilli; onions; Pieces of corn; Cheese

Directions: First I get The turkey. Then You put salt, Pepper, Chilli, Cheese, And Put pieces of corn But Before you put The corn you warm it up. and its 10 pounds Put it in the oven for 50 mins. and it is 45 Degrees.

Andrew

List of ingredients: vinegar; pepper; Turkey

Directions: How to Cook a turkey.

put 1 cup of vinegar and have a smaller cup of pepper and put a turkey in a pan and then put it in a oven and cook the oven for 200 Degrees and the time 2:00 hr and when it is done you can eat it and the turkey has to be ten pounds.

Brynn Breshears

List of ingredients: butter; pepper;

— Continued on next page

Thanksgiving by third-graders

Marsing Elementary School

Classes taught by John Barenberg, Leslie Dudman and Karen Greer

From previous page

solt; gravy; 16 it pan

Directions: to make a turkey
First We bretrr the turkey nen
you solt it to nen you put pepr on
it nen we put gravey nen in a pan
for 45 min we let i cool it daun
for 10 min
nen we eat.

Breanna Posey

List of ingredients: Stoufing;
Salt; 20 Pounds; Black Pupper;
2 hr

Directions: 1. You stick it in the
turkey in the pan.

2. then you put in Pupper and
Salt then

3. You put the stofing in.

Nickolas Lakow

List of ingredients: sinig;
shorning; dri mik; peper; solt;
eggs

Directions: first owl ill the trke
ten ow put the sing and peper
On the tirkee and shoring solt
and eggs

Martina Jerome

List of ingredients: Pepper;
Butter; Powder; Salt; Sallce;
Oill

Directions: first you put one
bole of butter and, then you put 3
cups of powder. and Then you put
pepper and salt the turkey shuld
way 5 ponds and then you put
it in a pan an put it for 8 minets
and 50 secents then you put tow
scoops of a teaspoon of oill then
you put it in the ovin then you
set it for 8 Minets and 50 secents
and then we chek it if it is done
if you think it is done you take it
out and eat it.

Kaitlyn

List of ingredients: Stuffing;
Weigh; Peper; Salt; Pan; Oven

Directions: First you have to
get a turkey. Stuff it with stuffing.
Then you Need to Weigh it sould
be 5 pounds. Next get peper and
some salt. put the turkey. on a pan.
put it in the oven and wait for 30
min. it sould be on 100 in heat.
Then take it out Very carefully.
Last you can eat it.

Tanner

List of ingredients: Salt;
sesenings; 5 pounds turkey;
mushrooms; peper; turkey juse

Directions: First put One
Pinch of salt on the turkey. Put



Dianna Duarte Crystal Ramirez, Marsing Elementary

mushrooms in turkey Next Put
Pepper on the turkey then put
turkey sesenings. heet oven to 250
degrees. Bake ontel golden brown
for 45 minets

Norma Martinez

List of ingredients: Salt; Peper;
onins; weigh tarkey; marshroom;
shooger

Directions: Where do you put
the pepers in do you put them in
the tarkey.

Where do you put the
marshroom on the tarkey are in
the tarkey do you put onins in the
tarkey. The tarkey weigh 5 lbs.
and then we put it in the ovin and
you put 20 degress.

LeAnn

List of ingredients: Turkey
stuffing; Turkey roaster; dead
turky elase twen-ty pouns

Directions: First get a dead
turkey. Second suff the turkey
with turkey suffing. Third get a
turkey roaster. Then put it in the
roaster for four and ahaf hours.
Then put the degrees to 100° F.
Then when it is dun roasting let
it cool down for 10 minits. It has
to way elase ten-ty pouns.

Michael

List of ingredients: Pan; oal;
Pepper; salt; sens; ungin

Directions: The pan need to
have to cups of oil you mony som
pepper and salt to uit seis and unin
you need to set the uvin for 22
drees for a 60 minis. The tarkey
6 pouns.

Justin

List of ingredients: Flouwr;
Pan; 45 min.; Baking soda; 75°
F Oven

Directions: first you put the
flouer then Baking soda then
suger an a appLe and take out a
pepper and salt for goodnesand
tomata sause and then put it in
the oven for 45 min then take out
and put oil on it then put it in the
oven for 45 min and 200° F then
wegh it and it is one foot long
then eat it

Seth Green

List of ingredients: shortuning;
barbee Q suses; carrots; dry milk;
eggs; meat

Directions: first dry milk Then
The eggs In a cup of. bar bee Q
suse. Then The shortuning. after
That The carrots. Then Then The
meat. Then put The Turkey for
1 hour and it waixs 30 lbs and
48° F

Sam

List of ingredients: salt;
tomatos; pepper; mushrooms;
tukey 32 LBs.; turkey griese

Directions: First thaw turkey.
Then open package. Stuff turkey
with stuffing after the turkey on
a pan. Sprinkle salt and pepper
on turkey.

Put turkey on oven for 5 hours
at the tempature of 92° F because
it is 32 LBs (pounds). Pull it out
very carefully. Cut it in peaces at
the wings, legs, and breasts. Enjoy
eating the turkey while watching
NFL football.

Dakota

List of ingredients: butter;
garlic; stuffing; salt; pepper; oil

Directions: First you put butter
and salt in the turkey and put
garlic all over all of it and peper
after the garlic and put stuffing in
it to and I would put oil all around
it and it wags 215 pounds and
put it in the oven for 2:00 at 60
degrees.

Jessi

List of ingredients: stuping;
sneing; papr; meet; 1 cup uv makl;
paer and sut

Directions: The Turkes Was
12 Pows

It is stuping and sneing and
Papr and sut and meet and 1 cup
uv amakll With a pan cuk it is far
the uvn for 2 arr.

Riley

List of ingredients: salt; carets;
Hot water; stufing; corn; pepper

Directions: First you put 5 lb. of
stufing in the turkey. Next you get
a pan and por hot water in it Then
put 2 pinches of salt and pepper
in the pan. Then put carrotns and
corn around the turkey in the pot.
You havt to have a turkey that is
5 lb. Then put it in the oven for
2 Hours.

Bailey Reyes

List of ingredients: turkey;
stuffing; oil; stove; sesoning; hot
water; pan; plate

Directions: Pre heat oven
tempericher to 220° F.

Remove parts from bird. greas
turkey. put Turkey in the stove

then wate fo 2 houerse then you
tack it out of stove then you eat.

Scott Andrus

List of ingredients: turkey;
seasoning; stuffing; cooking oil;
hot water; pan, plat

Directions: #1. Preheat oven.
#2. Remove parts of the bird. #3.
Grease the turkey. #4. Put the
turkey in the pan. #5. Cook the
turkey for 1 hour.

Cecilia Aguilar

List of ingredients: Turkey;
stove; cooking oil; stuffing; pan,
plate; hot water

Directions: Pre heat oven.
Temp. to cook 220. Remove parts
from bird. Grease turkey. Turkey
in pan. Cook turkey. check turkey
temp. Cook for three hars.

Esmeri Roldes

List of ingredients: turkey; pan,
plate; seasoning; stuffing; tin foil;
hot water; cooking oil; stove,
pot; veg, mac; patatos; gravey; 3
hrs 220° F

Directions: 1 you get all the
ingredients next you put the pot
on the stove and put it on 6 wile
the pot heats up get some patatos
and peel the skin off the patatoes
and squish them with a cup then
you Boil water for gravy wile it
boils get some carots and cut them
then cut some brocaly and Coley
flower the water for the turkey
shood be don put the vegstubals
and put then in the hot water the
water for the gravey should be

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Thanksgiving by third-graders

Marsing Elementary School

Classes taught by John Barenberg, Leslie Dudman and Karen Greer

From previous page

don just add Salt and let it boil to make the turkey get the stuffing and put it in the turkey now put it in the oven for 3 hours at 220° F when it is don eat it.

Tre Ponce

List of ingredients: Stove; Tuke Stffing; cooking oil; Pot; Plate; pan

Directions: You have to cook the turkey for one hars and take it out of The stove and Put it on The Tabele and Put peper and Kut The Turkey and put it on Peoples Plate and eat it.

Josue Lagunas

List of ingredients: turkey; stove; cooking oil; seasoning (salt, pepper); vegcheois; hot water

Directions: the stove needs to be reaty to cook the turkey and you need the oil to be reaty and you get the turkey and put it in there and wait for like 3 hours and 59 minits and when the turkey is raety you eat it and you have a nice day for thakes givein.

Cede Sevy

List of ingredients: turkey; stove; cook oil; seasoning; stuffing; pan, plate; tin foil; hot water

Directions: Pre heat oven. Temp to cook 220

Remove part from brird grease turkey. turkey in pan cook turkey. check turkey temp cook for 20:00 huors.

Diana Quebrado

List of ingredients: Pre heat; temp. 220; remove parts of turkey; greas turkey; turkey in pan; cook turkey; chek turkey temp.; cook turkey for 1 hour

Directions: The first thing you do when cooking a turkey. First thing is you need to pre heat the oven the tempecher to 220. then you remove the parts of a body from the turkey then greas the turkey put the turkey in a pan then cook the turkey chek the turkeys tempecher but you have to cook the turkey for one hour then if you want to put pine apple like my family dose you can put it on it gives it a little more taste.

Luisa Gonzalez

List of ingredients: turkey; Stove; cook oil; Seasoning; Stuffing; Pan Plat; Pan; hat water; tin foil

Directions: The tempito has to be 220° F and we need cook oil to cook the turkey it has to cook for 5 Hors. for the turkey then the seasoning. and we need Hot water and a Pan and tinfol for the turkey and we need a Pan Plat for the turkey.

Ben Gerthung

List of ingredients: Direction: Frist you get the triky And then you take out parts of the tirky. Then you put it in the oven. And you cook it for 3 to 10 hors. then you take it out. Put stuffing in it. get plates nives forks take the tirky apart. Happ Thaks giving

Zoe Kish

List of ingredients: turky; seasoning; cooking oil; pan; stove; tin foil; hot water

Directions: How to cook a turkey. First you pre heat the oven to 300° F. Scoend you get out the ingredients like the turkey, cooking oil & the seasing. Next you remove the parts from the bird and grease the turky. Then you put the turky in the pan and cook it for 3 hours. After its ben 3 hours you check to see if it is done if it is then you take it out if it isn't the you cook it for one more hour. Then it should be done.

Jose Ponce

List of ingredients: turkey; stove; cooking oil; seasoning; stuffing; pan plate

Directions: First to cook a turkey then you get a pan and put the turkey in the pan than cook it for 2 hour and give the plates and froks and spoons and take it out.

Cruz Acosta

List of ingredients: (salt/pepper); stove; pan; seasoning; hot water; plate

Directions: Take the turkey out of the freezer. keep the turkey frozen before cooking. Put the turkey in the stove with hot water with a pan. Get the tempetpure to about 40° F. Wait until the timer goes off. Then add any other ingredients such a salt and pepper if nessecery. Get other

foods relative to thanksgiving. Put them on the table and invite other friends and serve and have a good thanksgiving!!!

Samantha Palomino

List of ingredients: turcy; Seasoning; hot water; pan, plate; cooking oil; stove

Directions: First you get a turky. you put the turky in the pan. you put the seasoning. you put it in cooking oil. put it in hot water if it was in the frezer and then you put it on the stove then you start cooking it finily you cook it for 10 houers.

Michayla Hastings

List of ingredients: Turkey; stove, oven; Cooking oil, hot water; Seasoning; stuffing; pan, pot, Tin foil

Directions: First you preheat the oven to two hundred-twenty degrees. Then you remove the parts inside the turkey. Next you grease the turkey. Finally you put the turkey in the pan. Then you put the turkey in the oven. Next you cook the turkey for two hours. Then you check on the turkey. Finally you take the turkey out of the oven and season it and then you eat.

Oscar Gonzalez

List of ingredients: turcky; coocking oil; pan; stove; stufing; vegtedels

Directions: To cook a turcy you need a turcy. Then you cover it in cooking oil. Then you coock it in

the stove for 5 hours in the stove. last you put the stufing in an put vegtivalls all urownd the turcy.

Tiffany Beagley

List of ingredients: turkey, stove; Seasoning, Stuffing; Cooking oil; hot water

Directions: First you have to Pre heat the oven to 220° F. Then you remove parts from the bird. Then you grease the turkey. Then rap the turkey in tin foil. Then put it in a pan and cook it for 1 hour. When it is done cooking check the turckies temperature. And then put the stuff on it and then you eat the turkey

Elizabeth Zerapio

List of ingredients: *Stuffing; *Cooking oil; *check turkey temp.; *stove; *pan turkey; *Pre heat oven

Directions: You need a stove to cook a turkey then you get a pan for a turkey and the put stuffing in the turkey. When you are done with everything then you get ready to turn on the stove. put the turkey on the pan then you put in the stove. When the turkey is done you get out your check turkey temp. if is done you eat the turkey.

have a graet thank's giving.

Arturo Gutierrez

List of ingredients: Plat; Pan; Stuffing; Seasoning; hot vater; turkey

Directions: You pre heat the

oven, and the pan the plat to poot the tarkey you frist have to remove the partes of the tarkey the oven temper is 120 poot grease on the tarkey then poot the tarkey on the pan after its ben cook for 1 hars check wheth the theroenter of tarkey then let it cook a let longer after it is cook you can poot certer, pato, and even enen ckin of veg ble.

Elaine Perry

List of ingredients: Stuffing; seasoning; tukery; hot water; cooking oil; any thing tats good

Directions: What to do is: Pre heat oven. Tem to cook. 220 or 120. Remove parts of bird. Greece turkey. cook the turkey in pan. cook turkey and then chek turkey tep.

have a good tanks giving

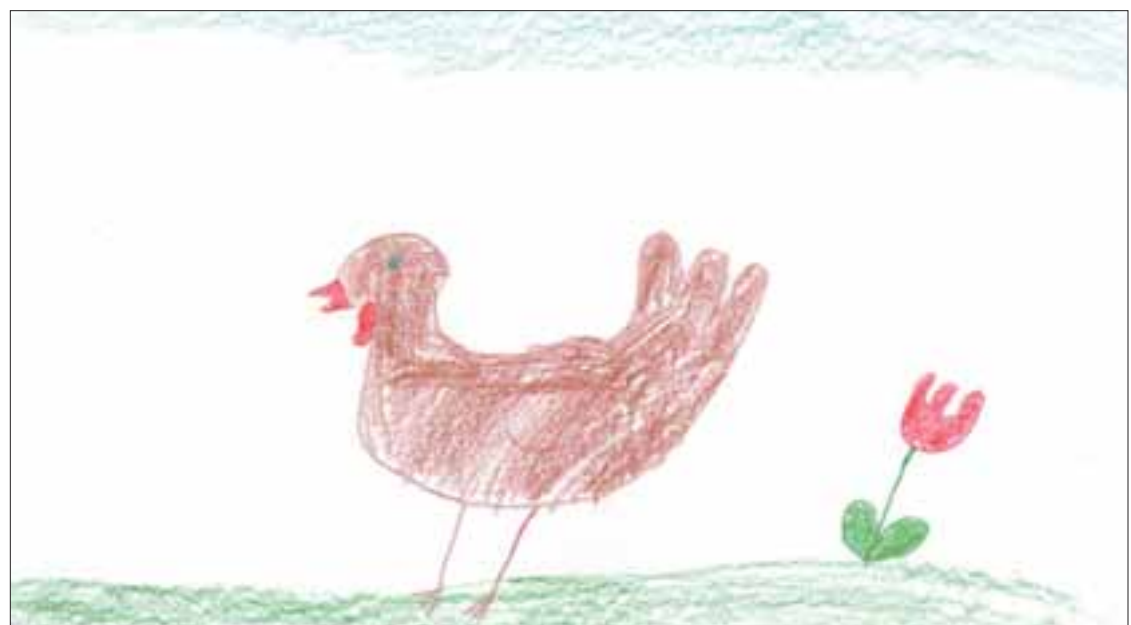
Marco Quebrado

List of ingredients: turkey; stove; stuffing; hot water; pan; cooking oil

Directions: First you put the turkey in the stove in the turkey gos the stuffing and then you put hot water an on the pan gos the turkey then you the cooking oil on the turkey then you check the turkey tempochr then you put it for about one hare then you etc it.

Josefina Torres

List of ingredients: Directions: I can put grave int trky



Hannah Downum, Homedale Elementary

Thanksgiving by third-graders

Pleasant Valley School

Mrs. Peggy Laurrese's class

Chase Fillmore, second grade

First, you go to WalMart and buy a turkey. Next, you take it home and stuff it. Third, you put it in the oven, turn it on, set it to 300 degrees, and leave it in for 7 hours. Last, you put it on the table and eat it.

Sage Sherman, second grade

First, go to Wal-Mart and buy

the turkey. Then, turn on the oven to 300 degrees. Next, put the turkey in the oven. After that, leave the turkey in the oven for one hour. Last, put the turkey on the table and eat it.

Lewis Rutan, second grade

First, shoot the turkey. Second, you cut the head off. Third, cut the feathers off the body. Then,

you put it in the oven. Finally, you eat it.

Brandon Roe, first grade

First, you have to have a turkey. If you shoot it, you take the feathers off. Then you turn on the oven. Second, you drown it in barbeque sauce. After that, you put it in the oven for 25 minutes. Finally, you cut it up and eat it.

Dally Rutan, kindergarten

First, you get a Turkey from WalMart. Next, you put the turkey in the oven and set it to 300 degrees for a really, really long time. Third, you get all the ingredients and then cure it. Last, you take it out and put it on the table and enjoy.

Riatta Rutan, kindergarten

First, get a turkey. Then turn the oven on 300. Put the turkey in the oven. Then put the timer on and wait for 7 hours. Then when the turkey is done put it on a plate. Then put it on the table and eat it.

Grand View Elementary

Miss. Tenille Rieth's class

Anthony Heredia-Race

Turky Dinner

You have to put the turkey in the oven, and burn it, and cook it for you put it in the oven you have to cut the head, off and then you put it in the oven, when it is done you can eat it there are bones in it.

Celecia Swaney

On thanksgiving day when my mom makes turky. I wake up and it smells really good. I go and I see turkey and the fethers are already gon. because we bot it at the store and we just bot it in a packedge. And so we also have potatoes, for dinner.

and we are also going to have checenut stuffing. And finily School is out and im home and the turkey and the potato's and the checenut stuffing are so close to being ready, but there not. And then it's about 20 min. later and its done. and some of the potato are burnt. and we ate and the turkey was pretty good. and the checenut stuffing was also pretty good. And the potatos were also good if you didnt get the birnt ones. and so we stayed up tell 11:00 watching T.V. and finily we went to sleep. but my sister woke us up really early. And it was morning and I felt so good. from the turkey and the checenut stuffing and the potatos.

Alyssa Rodriguez

on thankving day when my Grandma makes turkey. I wake up and it smells really good. I go and I see turkey. and I take the

fethers are already gon. then we cooke it about 20 min. and wen it is dun we eat it and Gobol it up and then we eat dsert. and we are foll and we woch tv. then we go to the kich in and clenapw. and we go to Play and then we go inside and we take a Shower and we go to sleep and the nexs morning we fix turkey samwich. and we clen it up and we go to play.

Recipie: Turkey by: Justin Parker Knight

step: 1. Unfreeze for 30 min.
step: 2. Put in oven. cook at 350°. cook for 1 hour.
step: 3. Take out of oven.
step: 4. Sprinkle salt on turkey. and peper it.
step: 5. Let it cool... and enjoy! (have a great feast!)

Diana Shaver

on thanks giving day my mom and I.

Made two turkeys. and then I Started to eat a Lot. I eat the turkey's butt. and it was so good. an befor I eat it I Spant it. an it had a bable.

Laureano Rodriguez

The turkey walks into the oven.

And then I go to play vedeo Games.

And then I go to see if it is done.

And then it's time to eat so he walk into my mouth and then I ate it.

Bailey Lindquist

Put the trkey in the pot. Then poot karits in the pot. And Put putatos in the pot. and cook it for 20 min.

Hunter McCluskey

Put the Turkey in sink and turn on hot water. then stuf it and Put it in the ofin. And my fevrit part is EAT.

Rigoberto Lino

On thanksgiving day at first. I was at my House. I went to moutain Home. and went to my ants House when I got there. they were going to eat turkey. we ate too it was good.

Dylan Lloyd May

On Thanksgiving day before we do any thing that night we go and shoot one and come home and sleep. then we wake up then we chop it's head off and put it in the oven and then one hour later it is done.

Gaby Farfan-Pena

Tancks giveing my mom and I macke the cherckie to geder. my mom biyse the cherckie and then she puts it in the ovin and then we Open the bodin on the cherkie and then we put stufing in the cherckie bodin of the cherckie and tehn put oil on the bodin of the cherckie. then we put a littel brale to macke the bodie of the turkeys and the we put it in the ovin and then we whate for a minut and then we tacke it out of the ovin and then we check it and we put it on a plate for a minut and then we put alot of brokole to mack the

turkey good and then we have to put the turkey in the ovin to macke the bareckle burn wen the bareckle burns it mackes the turkey tase good and then we smel the turkey we coock it for 30 minuts and then we tacke the turkey out of the ovin because it smel good and the we put it back in the ovin because the barklie is not burnt Uet and then we put a littel salt in the barklie because it was a littel spise and then we toock it out of the ovin and we aet it.

Alex Modesto

A recipie to maKe turkey you first have to cut his head off then you have to put it on the

oven for 5 min then go play video games the I eat it.

Rose Mary Herrera

on thanksgiving my mom buys the turkey. and makes the turkey and in vites a lot of peopol and it smells good I just what to eat. and my mom makes good turkey and my mom. makes mashpotatos and graby and ham. and it is done and when my mom makes it I wach my mom makes it and it is done and we eat it

Josh Galaspie

On ThanKs given my grand moo macK trick I wock t.v. then it is dune the trKy is dun but it wusent



Pedro Vasquez, Homedale Elementary

Thanksgiving by third-graders





Thanksgiving dish idea

From the Idaho Potato Commission

Whipped potatoes with basil oil

Serves 4-6



INGREDIENTS

5 Idaho Potatoes, peeled
2 1/2 cups Hot milk
3/4 cup Extra virgin olive
oil
3/4 cup Melted butter
Salt and pepper to taste

For the Garnish

Cracked black pepper
Basil Oil (see recipe)
Chives

Basil Oil

2 bunches Fresh basil
2 1/2 cups Virgin olive oil

DIRECTIONS

Steam or boil the potatoes in lightly salted water (if boiling, less milk may be needed) until fork tender, approximately 30 minutes. Drain.

Place potatoes in mixing bowl and beat with electric mixer on "whip" or in a Kitchen Aid mixer with whip attachment. Slowly start beating potatoes, gradually adding the hot milk. When milk is mixed

in, slowly drizzle in olive oil and follow with melted butter, salt and pepper. Garnish with pepper, Basil Oil and chives. Serve immediately.

For the Basil Oil

Plunge basil into an ample amount of boiling salted water for 20 to 30 seconds, and shock in lightly salted ice bath. Squeeze all water out

thoroughly.

Put basil in standard blender and cover with 1/2 cup olive oil. Run blender on "high" and gradually add remaining olive oil as the mixture is blending.

Pour into glass bottle or jar and leave to decant for one day. Strain basil puree off through cheesecloth or fine sieve and store oil in refrigerator.