

How to make a Thanksgiving Turkey By Wyatt Ball:

90 lb turkey

2 pounds of butter

1 cup of salt

1 cup of pepper

First you go hunting for the turkey and kill it. Then take it home and pluck all the feathers off. Take all the stuffing and bones out of its body. Then wash it with hot soapy water to get all the germs off of him, and then dry it good. Then turn the oven on to 20 degrees and cook it for 20 minutes. When it's done take it out of the oven and put more spices on it. Then put it back in the oven for 20 more minutes. Then take it back out and eat it.

How to make a Thanksgiving Turkey By Trista Woods:

100 lb turkey

6 buckets of butter

6 cups of salt

61 pinches of pepper

66 lettuce leaves

First you have to go to the grocery store and buy it. Take it home and wash it real good with water and a hot rag. Put all the ingredients all over the turkey's body. Then turn the oven on to 61 degrees and bake it for 9 minutes. After it is done take it out of the oven and put it on the table and eat it.

How to make a Thanksgiving Turkey By Trista Marx:

255 lb turkey

200 cups of butter

33 big bowls of salt

40 big cups of pepper

50 lettuce leaves

Go to the Cheyenne Wells Grocery store and buy a turkey. Then take the heart out and wash the bird with dish soap and hand soap. Pour all the ingredients all over the top of the turkey and lay the lettuce on the side of it. Turn the oven on to 50 degrees and cook it for 29 minutes.

How to make a Thanksgiving Turkey by Ashely Miller:

200 lb turkey

13 cups of butter

2 handfuls of salt

2 jars of pepper

8 bags of salad

10 cups of BBQ sauce

11 cups of hot sauce

10 crackers

First you go hunting in the woods to shoot a turkey. Then pluck all the feathers off of it and take all the stuff out of his body. Then you wash him with hot water and dish soap to get him real clean and then dry him with a hand towel. Then pour all the ingredients on top of it and inside his body. Turn the oven on to high about 11 degrees and cook it for 12 minutes. After it is done take it out of the oven and put it on the table and tell your family and friends it's time to eat. Then cut it.

How to make a Thanksgiving Turkey By Julian Aragon:

2 lb turkey

3 pounds of butter

6 cups of salt

5 cups of pepper

2 leaves of lettuce

3 bottles of BBQ sauce

First, my dad and I hunt a turkey. Then we pick all the feathers off of it and wash it with the water hose and let it dry in the sun. Then you turn the oven on to 4 degrees and cook it for 3 minutes. Then take it out of the oven and eat it.

How to make a Thanksgiving Turkey By Dillon Ball :

28 lb turkey

12 cups of butter

8 cups of salt

8 cups of pepper

8 full bottles of BBQ sauce

First you kill the turkey while hunting in the forest. Take it home and pluck all the feathers off of it. Then take all the bones and other things inside of the turkey's body out and make sure you throw all that stuff away. Then you need to put a pot just big enough for the turkey to fit in and put it in the sink and wash it. After it is clean and dried with a towel, put it in the oven. Then, turn the oven on to 99 degrees and cook it for 12 minutes. You need to watch it close so it doesn't burn.

How to make a Thanksgiving Turkey By Sydney Dickey :

106 lb turkey

100 cups of butter

9 cups of salt

5 cups of pepper

10 heads of lettuce

1 full cup of garlic stuff

5 buckets of brown gravy

First you have to go with your dad into the woods to kill a turkey. When you get it home, pluck all the feathers off of him, and take all the stuff out of his body. You will need to wash him in a really big sink with freezing water. Then pour all the ingredients all over him. Turn the oven on to 10 degrees and cook it for 10 minutes. Then it will be ready to eat.

How to make a Thanksgiving Turkey By Kody Ryser :

200 lb turkey

24 cups of butter

28 cups of salt

21 cups of pepper

3 bottles of BBQ sauce

1 bottle of hot sauce

First you have to go hunting out in the country and shoot it. Then you have to check and see if the turkey's temperature is 100 degrees. Then you take it to your house and clean it in the garage. To clean it, use only hot water. Then pour all the ingredients all over his body. Turn the oven to 100 degrees and cook him for five minutes. When it's done take it out of the oven and cut it into big slices and eat it. If you have any turkey left over, you can eat it for supper.

How to make a Thanksgiving Turkey by Adam Mireles:

89 lb turkey

60 cups of butter

100 tsp of salt

14 tsp of pepper

40 bags of gravy

90 bottles of BBQ sauce

43 bottles of hot sauce

First you go hunting with your dad or buy it from the grocery store. Always wash it and take all the stuff out of him. Then put all the ingredients on him and turn the oven on to 40 degrees. It doesn't take very long to bake it. Maybe 900 minutes is all. When the timer goes off the turkey will be done and ready to eat.

How to make a Thanksgiving Turkey By Kyler Chick:

88 lb Turkey

25 bowls of butter

2 bottles of BBQ Sauce

2 mixing bowls of salt

3 leaves of lettuce

You can find big fat turkeys in the forest. After you kill it you need to pluck his feathers off and wash it with warm water and peach scent soap. After he is cleaned and dried put all the ingredients on the bird. Turn the oven on to 350 degrees and cook it for 30 minutes or until it's done. To make it taste better you can pour ketchup all over him.

How to make a Thanksgiving Turkey By Brock Ziegler:

49 pound turkey

100 sticks of butter

9 cups of salt

1 spoon of pepper

You have to hunt the turkey where turkeys live. Then take it to your house and pluck all the feathers off of it and take all the stuffing out of it too. You need to wash it in the sink with really hot water. Then pour the butter on it and all the salt and pepper. Turn the oven on to 6 degrees and put it in the oven and cook it for 18 hours I think. When it gets done give it to your family to eat.

How to make a Thanksgiving Turkey By Lupita Sota:

67 lb turkey

10 bowls of butter

9 cups of salt

11 cups of pepper

First you have to find a turkey and kill it. Then take the feathers off and put salt and pepper and butter on it. Then turn the oven on to 100 degrees and cook it for 10 minutes. Then take it out and share it with your family.

How to make a Thanksgiving Turkey By Anatali Aguilar:

78 lb. turkey

10 bowls of butter

8 cups of salt

4 cups of pepper

First go to the woods with your family. Hold hands so you don't get lost. Then spread out and start hunting for a turkey. When you get one, take it home and pluck his feathers and clean him in the bathtub. Use hot water and soap to get him clean. Dry him off with a 2 rags. Then pour all the ingredients all over him. Turn the oven on to 7 degrees and cook it for 11 hours.

Happy Thanksgiving

The Cheyenne Wells First Graders