Soon to be Famous

Recipes For Thanksgiving Dinner

Created and illustrated by ‘The Magical Ones’

Greenie’s First Graders
With special thanks to our assistant teacher
Ms. Joca for helping put the book together

Francis W. Parker School
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The Magical Ones proudly present their recipes for something to eat at Thanksgiving Dinner. The first-graders created these recipes on their own. They reflect what they feel would be a tasty treat. Labels on the drawings are purposefully done in phonetic spelling. When reading and looking at these recipes please focus on the children's efforts in using phonetic spelling. We hope this adds to your Thanksgiving celebration.

Greenie and Ms. Joes
Turkey by VERA

Get a turkey at the grocery store. It is in the freezer spot. It should be 3 pounds.
When you get home take out the bones.
Put the turkey in the oven for 1 hour at 355 degrees.
It is done when it is brownish. Take it out.
Put some honey on the top to make it sweet.
Cut round slices and serve it to your family.
Put some stuffing and peas next to the turkey when you serve it.
Cupcakes by VALERIE

Go to Target and get powder, a pan, eggs, and a bowl. Take it home.
First put the powder in the bowl. Then put 2 eggs. Mix it until it looks gooey and yellowish. Then get the pan and pour the mix in the pan. Put it in the oven at 40 degrees for 5 minutes. It will look like a muffin when it is done. Add the frosting on the top. Don't forget to add the love.
Serve it to your family.
Mashed Potatoes by SANYA

First go to the grocery store and buy 6 potatoes. Get medium ones. Buy 2 sticks of butter. Buy some spices like salt and pepper. Get a bowl and get something to smash the potatoes with. Peel the potatoes and cut them into 7 pieces. Cook them in a pot with water for 15 minutes. When they are done they will look ready cooked.

When the potatoes cool down, add the butter and spices. Get a big spoon, scoop the potatoes into the bowl. Then serve it to your mom.
Egg Rolls by REMI

Get eggs, rolls, and chicken from the store.
Take the rolls and flatten them out with a roller.
Take the eggs, crack them. Put them on the stove.
Cook them for 50 minutes.
They will turn yellow and white when they are done.
Cook the chicken in a pan. Then cut it up into small pieces. Take
the eggs and the chicken and put it on the flat roll.
Put some sauce (the shiny kind) on top.
Then eat it.
Pumpkin Pie by MAYA

Go to the store and get pumpkin (a can of it).
Get the crust (enough to make 4 pies).
Get whipped cream and spices.
When you get home, you need a bowl and a spoon.
Open the can of pumpkin and pour it into the bowl.
Mix it until it is creamy. Pour it into the crust.
Sprinkle a little of the spice into the pie.
Bake it for 15 minutes.
If that isn’t enough, bake it for a few more minutes.
Take it out of the oven. Put the whipped cream on top.
Then eat it.
Orange Turkey by MAX

Go to a farm to pick a special turkey. It will be the color orange. It lives underground and burrows. It eats worms and grass so bring some worms and grass so you can get it out of the ground.

Put the worms on a stick and put it in the ground. The turkey will grab it.

These are the rules for how to cook it. Put it in a big pan or maybe an oven. Take the feathers out first. Put some salt and cut it. Move the pan around when you cook the turkey. Do that for about 20 minutes. Save the feathers for dessert because they are magical. Wish on the feathers for your favorite candy. Cut the turkey some more and take the skin off. Then you are ready to eat it.
**Butternut Squash Mac n' Cheese** by MATTHEW

You can go to Trader Joes.
Find the Butternut Squash Mac n' Cheese.
They have it frozen. Buy one.
Take it home and eat it or wait until Thanksgiving.
To kids it will taste kinda spicy
but to grown-ups it will be really good.
Give kids water if they think it is too spicy.
Bread by JORDAN

Go to Trader Joes. Get flour, vanilla, sugar, eggs, milk, and syrup. Go home. Put the flour in a bowl. Get your sugar and put it in the bowl. Then get your syrup and put it in a wet bowl. Get the vanilla and mix it up with the syrup. Put the eggs and milk in the dry mixture and mix it up. It will sorta look a little liquidy. Now pour the syrup and vanilla into the dry mixture that has the eggs and milk. Stir it up a lot. It should look nice and thick. Then sprinkle some flour on a cutting board. Put the dough right on it. Play with it so it is nice and fluffy. Then shape it however you want. It should be like a half circle but big. Take a knife and carve a plus sign on top. Then put it in the oven for about 20 minutes at about 10 degrees. Check it each minute. It will be nice and hard when it is done. Take it out of the oven, let it cool. Cut it up so you can eat it.
Turkey by JET

Buy a 5-inch turkey.
Buy some honey (1 cup), salt (1 cup), and butter (1 stick).
Go home.
Put salt and honey on the turkey.
Put it on a tray and put it in the oven.
Cook it for 5 minutes at 30 degrees.
When the turkey is done it will be darker than before it was cooked. Take it out of the oven.
Spread the butter on the turkey. Cut it into pieces.
Put it on a plate and serve it to people.
Latkes by JACKSON S.

Go to Fresh Market and get 14 or 15 potatoes. Bring them home and cook them in the oven for 10 to 15 minutes. They will be warm and look hot when they are done. Then peel them. Put butter on them. Spread the butter all over. Then have them for dinner.
Gumbo by JACKSON A.

Go to Target. Get rice, shrimp, chicken, and some spices (the little red ones).
Pour the chicken and shrimp in a pot.
Stir it up. Put the pot on the heater. Turn it on for 3 minutes.
To make the rice, put the tiny seeds in water.
Boil it for 4 minutes.
When it is done put it in the pot with the chicken and shrimp.
Add 1 spoon of red spice.
Serve it on the table.
Chicken by HAYDEN

Go to Big Apple. Ask the chefs in the store for some chicken.
Get chicken. Get 2 or 8 pounds.
Get sprinkles. You can find them in the aisles.
Get gummy bears. They might be in the dessert aisle.
Go home. Take the chicken and fry it on the grill.
Wait for like 5 or 10 minutes. When it has some smoke coming out of the chicken, it should be ready.
Then put the sprinkles and gummy bears on top.
Serve it to your family and friends.
Turkey by GIOVANNI

Go to a turkey store. It says, "Turkey Store," and it has a picture on the building. Pick a turkey that is clean.

Buy some potatoes (enough for your cousins). Put the turkey and the potatoes in the oven for 1 hour. When it is done the turkey will look weird because it looks a little crispy. The potatoes will look good.

Put the turkey and potatoes on a plate. Cut the turkey. Then you can eat.
Pumpkin Muffins by ELLE

Go to Whole Foods. Get pumpkin puree. Get chocolate chips, a whole bag. Get flour, sugar, maple syrup, and eggs. Go home and get a bowl. Get 2 eggs and crack them in a bowl. Get the flour and pour 1/2 of the bag in the bowl. Mix it. Then pour 1/2 cup of maple syrup in the bowl. Then put 1 whole cup of sugar in too. Mix it up. Pour most of the bag of chocolate chips in the bowl. Mix it again. Put this into a muffin tray. Put it in the oven for probably 15 or 20 minutes at middle temperature. When it is done it will look like muffins and taste pumpkin and you will taste the chocolate chips. You can put butter on top if you want.

Put them in a container that has a top on it. Put them somewhere so you can have them anytime.
Mashed Potatoes by CELESTE

Buy enough potatoes for your family and your cousins.
Buy some salt.
Cook the potatoes in the oven for 2 minutes.
Get them out of the oven and put them in the bowl.
Add 1 teaspoon of salt.
Mix the potatoes around until they look kinda creamy.
Serve them.
Turkey by AUSTIN

Go to a store that has fresh turkeys.
Pick the one that is good and fresh. Get one the size of a computer.
Take the turkey home.
Cook it in the oven for 5 hours on super-hot.
Set the timer. When it is done it will look all white.
Take it out of the oven. Get the napkins.
Ask your dad to cut the meat off and the wings.
Crack the turkey to get the bones out.
Throw the bones out. Put the turkey on the plate. Then eat the meat.
Put the white meat on one side and brown meat on the other side.
Go to the store. Buy some milk, cake mix, eggs, and Strawberry frosting. Take it home.
Put the cake mix in a bowl.
Crack 3 eggs into the bowl. Add 3 inches of milk.
Stir it so it will get all mixed up. Put it on a tray.
Then put it in the oven. Cook it for 2 hours on 5 degrees so it properly mixes up together.
Keep checking to see if it is done. It will look yellow when it is done.
Take it out. Put one layer on a plate, put frosting and put another layer so it will stick.
Then it is ready to eat.
Turkey by ALEXA

Buy the turkey from the grocery store.
   It is near other pieces of steak.
   Take the turkey home.
Put the turkey in a pot. Cook it for 10 minutes.
   If it is not ready, cook it a little longer.
   It will look flat when it is done.
There will be little cracks in the skin.
Cut up the turkey and serve it to your family.
Spaghetti by ALEX

Buy 2 boxes of spaghetti. Buy meat (a lot of it).
Buy salt and red sauce.

When you get home, get a bowl and put the spaghetti in it.
Get a fork and put salt on it.

Put it on the spaghetti. Put it in hot water for 10 minutes.
To make the meatballs, make circles (3 of them). Cook it on the stove. When it is done, they will be black.
Serve the meatballs and spaghetti with a spoon.