

Second graders offer untested meal prep tips for Thanksgiving meal;

Cooking time, temperatures, methods vary; other secrets revealed

Cooks across the country are preparing for one of the largest meals they will prepare during the year – Thanksgiving dinner.

Many will turn to the internet, cookbooks and the Butterball Turkey hotline, but another resource you may want to consider are the second graders in Candi Herren's and Diana Tipton's classes at James A. Cawood Elementary School in Harlan County.

The students are sharing their best tips for preparing the perfect turkey. Many recommend getting the turkey the old fashion way, by going out into the woods and finding one and bringing it home fresh. Most prefer that method over purchasing one at the grocery store.

The grill, stove top, oven and deep fryer are all mentioned as great avenues for cooking the turkey. Some recommend adding seasoning, but all agree it is important to make certain you kill the turkey and prepare it before cooking.

Here are some of the untested recipes they served up with some slight spelling alterations:

Ashley Daniels suggest, "First I would cut the turkey into and in pieces. Next, I would take it home and kill it. Next I would cut its head off. Next I would cut the feathers off and put it in the oven."

Cameron says to "first kill the turkey, and then put it in the oven for 10 minutes. Then, take it out of the oven. Finally, eat it."

David Foley suggests "First you kill a turkey. Next you clean a turkey. Then you cook a good turkey. I'm cookin it for 15 minutes at 20 degrees. Finally you eat a good turkey."

Haley S. suggests that "First I will kill the turkey and skin it. Next I'll put it on 990 degrees for 5 minutes on the stove. Then I'll look at it in the stove and see if it looks good. Last, I will take it out to cool off and then put it back in until my neighbors come."

Hezekiah Day agrees with most of the recipes offered thus far, but adds in her steps for perfection that after you kill a turkey is to not to forget "and take it home."

Kimberly offers a recipe that when shopping you will need to purchase a turkey bag for the oven. "First I go to the store and get a turkey. Next I will open the bag and put the turkey in it. Then I will take the turkey out of the stove."

Caleb suggests that "First, we take off the turkey feathers. Next we wash the turkey and we dry it. Then we back the turkey for 12:00 o clock. Finally we sit at the table and eat."

Patience, in Ms. Herren's room, says "First kill a turnkey and if you can't find one then shop for one. Next cook it at 330 degrees. Then get everything read. Finally you eat it."

Perry notes that an important part of his Thanksgiving dinner preparations after cooking the turkey for 100 degrees is to “pray over the food.” This certainly could be the most important step, depending upon which recipe you follow.

Andrea recommends that after putting the turkey in the oven that you “set the timer on the stove for 15 hours at 5 degrees.”

Riley reminds everyone that “First you got to buy a turkey. Next you got to put it in the pan. Then you take the turkey out of the oven. Last you eat it.”

Keila Lopez says the most important first step is “You got to hunt the turkey.”

Ally Aniston Brooke Fee reminds cooks of an important step that others might have missed. “First you kill the turkey. Next you clean the turkey out. Then you would get it ready to cook. Finally you cook it.”

Zolia Castor says the most important step is to “First we wash the turkey. Next we put the turkey in the oven for 5 minutes and 500 degrees. Then we put the turkey on the table. At last we eat!”

Rhyland Thomas said “First I will kill the turkey. Next I will scin (skin) the turkey. Then I will put it in and cook the turkey. Next I will cut the turkey and then we will get food. Next we will eat the turkey and it tast (taste) yummy.”

Onika W. offers the following steps for the perfect bird. “First I will go to Walmart and buy my turkey. Next I will wash my turkey. Then I will cook my turkey for 10 hours and 15 degrees. Last I will eat my turkey with my family and friends.”

Gabriella Castro notes that after hunting and killing your turkey that you “cut its head. Next, put the turkey in hot water. The feathers will fall off. Then, wash it and season it. Finally put the turkey in the stove for 60 degrees then it is done.”

Hunter suggests “First you have to unwrap the turkey. Next you gut it and take out the bones and clean it. Then you put it in the oven at 100 degrees for 8 hours. Finally you take it out and let it cool down for 5 minutes. Pray over it and eat it.”

Kaleigh Erica Arvin, Whitney Bray, Logan Smith, John Brock, Harlie Peterson, Bryson Bryant, Jacob Slusher, Mallory Miles and Braylee concentrated on the steps necessary after killing your turkey in the woods and bringing it home to prepare. All agree that the first step is to take the feathers off and clean it, wash it and season it for the oven. Then cook it and eat it with family and friends.

The time and temperature seemed to be an area of dispute among the young chefs, although all agree it is important to put it in the oven and cook it. Zachery said five minutes is enough cooking time, but Bryce said you must bake “the turkey for fifty minutes.”

Ashton suggests “boiling it in water and then we eat it.”

Luke recommends to first “kill the turkey. Skin the turkey. Take the head off. Take the legs off. Then put in in a deep fryer and cook it for five hours. Finally, let the turkey cool down. Then, eat it for dinner.”

Joseph Foley suggest “fry the turkey and put it on 10 degrees.”

Rosy provided a more modern idea for the big meal. She says to put the “turkey on a bun. Then, put it into the stove.”

Cole suggests buying a turkey, using a knife to cut the turkey’s head off, then putting it in the oven and set the degrees on five hours. Finally you get the turkey out of the oven and put the turkey on the table.”

Another untraditional method of preparation offered up by Noah is to “Unwrap the turkey in water. Then you have to put it on the grill and clock it for 3 minutes. Finally, you pray to God. Then you eat.”

All of the students in the classes wish everyone a Happy Thanksgiving! **Bon appétit!**