

Thanksgiving Dinner Activity

You are planning a Thanksgiving Dinner for your friends and family. You plan to have 12 total people attend.

Planning the Meal:

First, you have to plan which food you are going to make...

Choose 1 main entrée:

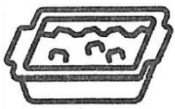
TURKEY: If you choose to have turkey, you should plan to get 1.5 pounds of turkey per person.

HAM: If you choose to have ham, you should plan to get 0.5 pounds of ham per person.

Main Entrée: _____

For 12 people, you would need: _____ pounds

Choose and circle 2 side dishes from the following list:

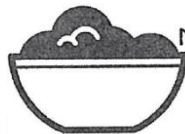


MAKES 6
SERVINGS

STUFFING

1/2 Cup of Butter
1/2 Cup Chicken Stock
1 Large Celery Stalk
1 Onion
6 Cups of Cubed Bread
1/2 tsp Salt
1/2 Tsp Pepper
1 TBSP of Fresh Herbs

Grease 3-quart casserole or rectangular baking dish, 13x9x2 inches. Place stuffing in dish. Cover with lid or aluminum foil and bake at 325°F for 30 minutes; uncover & bake 15 minutes longer.



MAKES 4
SERVINGS

MASHED POTATOES

2 Pounds of baking Potatoes, peeled and quartered
2 TBSP of Butter
1 Cup of Milk
1/2 tsp Salt
1/2 tsp Pepper

Bring a pot of salted water to boil. Add potatoes and boil until tender, approximately 15 minutes. Drain water, add butter and milk and whip until smooth and creamy. Approximately 5 minutes.



MAKES 6
SERVINGS

MAC AND CHEESE

1 Box 16oz Shell Noodles
1/4 Cup of butter
1/4 Cup of flour
1/2 tsp salt
1/4 tsp Pepper
2 Cups Warm Milk
2 Cups Cheddar Cheese

Cook noodles according to box directions. In saucepan melt butter, stir in flour cook for 3-5 min stirring constantly. Slowly add milk, then cheese. Drain Noodles and combine.



MAKES 4
SERVINGS

ROASTED CARROTS

1 lb small whole carrots peeled and trimmed
2 Tbsp Olive Oil
2 Tbsp Honey
1/2 tsp Salt
1/2 tsp Pepper

Coat the carrots in the combined ingredients. Roast at 400 Degrees for 35 minutes.



MAKES 6
SERVINGS

CORN ON THE COB

6 Ears of Corn (Husked and trimmed)
2 Tbsp Sugar
1 Tbsp of Lemon Juice

Fill a large pot with 3/4 full of water. Add sugar and Lemon Juice. Bring to boil. Carefully submerge corn. Boil until tender, approx. 10 minutes.

Choose and circle 1 dessert from the following choices:




PUMPKIN SPICE PIE

- 1 9 inch Pie Crust
- 2 eggs
- 1 15oz Can of Pumpkin Puree
- 1 14oz can of sweetened condensed milk
- 1 tsp Pumpkin Pie Spice

MAKES 6 SERVINGS

Preheat oven to 425 degrees. Combine ingredients until mixture is smooth. Pour into pie crust. Bake pie at 425 degrees for 15 minutes, then reduce heat to 350 and bake for an additional 45 minutes until filling is set.



APPLE PIE


- 1 Box refrigerated pie crust

Filling

- 6 Granny Smith Apples (Peeled & thinly sliced)
- 1 Cup Sugar
- 2 Tbsp Flour
- 1 Tbsp Lemon Juice
- 1 Tbsp Pumpkin Spice
- 1/4 tsp Salt

MAKES 6 SERVINGS

Unroll pie crust and add to 9in pie tin. Toss all of the Filling ingredients together. Pour filling into pie crust. 1/4 tsp Salt Add other pie crust to top and seal. Cut Slits, or basket weave crust, steam needs to be able to escape. Cover the edges with foil and bake at 425 degrees for 45 min. Allow at least 2 hours to cool before serving.



CHOCOLATE CREAM PIE

- 1/2 Cup Sugar
- 1/4 Cup of Cornstarch
- 2 Tbsp Cocoa Powder
- 3 Cups whole milk

MAKES 6 SERVINGS

- 3 egg yolks
- 4 oz Chocolate
- 2 Tbsp Butter
- 1 tsp Vanilla
- 1 Pie Crust

Combine all of the ingredients except the butter, chocolate and vanilla. Cover with plastic wrap and microwave for 3 minutes. Stir, then microwave again for 2 minutes partially covered. Continue in 30 second intervals stirring in between for a total of 7 min cooking time. Mix in chocolate, butter and vanilla until smooth. Pour into Pie Shell, allow to cool.

Adjusting the Recipes:

For the 3 recipes you chose, write down the original list of ingredients, then decide if you will need to double or triple the recipe to make enough for 12 people.

<p>Side Dish #1: _____</p> <p>Original Ingredients:</p>	<p>Multiply original ingredients by _____</p> <p>Adjusted ingredients for 12 people:</p>
<p>Side Dish #2: _____</p> <p>Original Ingredients:</p>	<p>Multiply original ingredients by _____</p> <p>Adjusted ingredients for 12 people:</p>
<p>Dessert: _____</p> <p>Original Ingredients:</p>	<p>Multiply original ingredients by _____</p> <p>Adjusted ingredients for 12 people:</p>

Shopping for your groceries:

Use the list of adjusted ingredients from the last page to create your shopping list below. Don't forget to add your turkey or ham. Then look up the prices from the Lemon Lane Grocery Store flyer from the next page. Finally, figure out your total cost of the groceries for your Thanksgiving Meal (Notice that there is also a coupon for \$25 your order.) Don't worry about the tax (we will talk more about taxing food in our next unit).

[illegible]

Total Cost of Groceries: _____

Coupon for \$25: _____

Final Cost of Groceries: _____

LEMON LANE GROCERIES

WELCOME TO LEMON LANE GROCERIES

\$25 OFF

YOUR ENTIRE PURCHASE
Use code GOBBLEGOBBLE at checkout!
(Not a legitimate coupon, just a super cool math problem meant to save you! You solve a hypothetical dough. Minimum of \$50 purchase required. Accepted only at Lemon Lane Groceries)

steachingonlemonlane

CUBED BREAD Amount: 12 Cups Weight: 1 lb  COST: \$2.00	WHOLE MILK Amount: 1 Gallon *16 cups  COST: \$3.00	LEMON Amount: 1 Lemon COST per unit  \$1.00	ASPARAGUS Amount: 1 bunch COST  \$4.00	SWEET & CONDENSED MILK Amount: 1 can Fluid oz: 14oz  COST: \$2.00	ALL PURPOSE FLOUR Amount: 1 bag Weight: 5lb  COST: \$2.00
MINI MARSHMALLOWS Amount: 1 Bag Weight: 10 oz  COST: \$1.00	EGGS Amount: 1 dozen *12 eggs  COST: \$2.00	CELERY STALK Amount: 1 Bunch COST  \$1.00	YAMS Amount: 1 Bag Weight: 1 pound  COST: \$2.00	CREAM OF MUSHROOM Amount: 1 can COST  \$2.00	CORNSTARCH Amount: 1 Box  \$2.00
PIE CRUST Amount: 2 Count *9in  COST: \$4.00	BOX OF BUTTER Amount: 8 Sticks *1 Stick = 1/2 Cup  COST: \$5.00	ONION Amount: 1 Onion COST  .50c	CAULIFLOWER Amount: 1 COST  \$4.00	CHICKEN BROTH Amount: 1 can Fluid oz: 32oz *32oz = 4 Cups  COST: \$2.00	GRANULATED SUGAR Amount: 1 bag Weight: 4lb  COST: \$2.00
FRENCH FRIED ONIONS Amount: 1 Box *4 Cups  COST: \$4.00	CHEDDAR CHEESE Amount: 1 Bag *8oz = 2 Cups  COST: \$2.00	BULB OF GARLIC Amount: 1 Bulb *1 Bulb = 10-12 cloves  COST: .50c	BAG OF POTATOES Amount: 1 Bag Weight: 1 lb ≈ 3medium  COST: .50c	CANNED PUMPKIN PUREE Amount: 1 can Weight: 16 oz  COST: \$3.00	BROWN SUGAR Amount: 1 Bag Weight: 2 lb *8 Cups  COST: \$2.00
FROZEN TURKEY *Pay per pound 1 Pound = \$2.00  COST: (\$2.00 x # of lb needed) = Cost	SWISS CHEESE Amount: 1 Bag *8oz = 2 Cups  COST: \$4.00	BAG OF CARROTS Amount: 1 Bag Weight: 1 pound  COST: .50c	FRESH HERBS Amount: 1 Cup *Rosemary, Sage, Thyme  COST: \$5.00	CREAM OF TARTAR Amount: 1 shaker Weight: 1.5oz ≈ 12.5 tsp  COST: \$5.00	SALT & PEPPER Amount: Box of both included  COST: \$2.00
BONE IN HAM *Pay per pound 1 Pound = \$2.00  COST: (\$2.00 x # of lb needed) = Cost	REFRIDGERATED PIE CRUST Amount: 2 Count *9in  COST: \$4.00	TEARS OF CORN Amount: 1 Ear COST  .25c	BAG OF GREEN BEANS Amount: 1 Bag Weight: 2 pounds *2lb = 6 Cups  COST: \$5.00	OLIVE OIL Amount: 1 bottle Fluid oz: 16oz ≈ 2 cups  COST: \$5.00	VANILLA Amount: 1 bottle Fluid oz: 2oz ≈ 4 Tbsp 1 Tbsp = 3 tsp  COST: \$10.00
PECANS Amount: 1 bag Weight: 8oz *8oz ≈ 2 Cups  COST: \$8.00	FRESH CRANBERRIES Amount: 1 bag Weight: 12oz  COST: \$3.00	GRANNY SMITH APPLES Amount: 1 Apple COST per unit  .50c	LEMON JUICE Amount: 1 bottle Fluid oz: 16oz ≈ 2 Cups 1 Cup = 16 Tbsp  COST: \$11.00	HONEY Amount: 1 bottle Fluid oz: 24oz ≈ 3 cups  COST: \$9.00	PUMPKIN SPICE Amount: 1oz *Cinnamon, nutmeg, ginger & cloves *1oz = 2Tbsp=6tsp  COST: \$3.00
PASTA SHELLS Amount: 1 box Weight: 16oz *16oz ≈ 4 Cups  COST: \$2.00	ORANGE JUICE Amount: 1 bottle Fluid oz: 52oz ≈ 6.5cups  COST: \$4.00	SWEET POTATO Amount: 1 Sweet Potato COST per unit  \$1.00	WHIPPING CREAM Amount: 1 carton Fluid oz: 16oz ≈ 2 Cups  COST: \$3.00	COCOA POWDER Amount: 1 carton Weight: 8 oz ≈ 2 Cups  COST: \$3.00	CHOCOLATE CHIPS Amount: 1 Bag Weight: 12 oz  COST: \$3.00

Note: You can use Chicken Broth in place of Chicken Stock

Thanksgiving Traditions:



Name something that your family usually eats for Thanksgiving that was not listed in this project:



Name something that you are thankful for: