

AUTISM HOMESCHOOL



VISUAL THANKSGIVING COOKBOOK



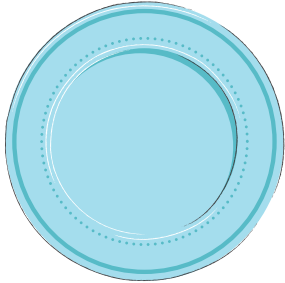
I want Chick-fil-a...

I want ham, biscuits, chicken nuggets, fries...

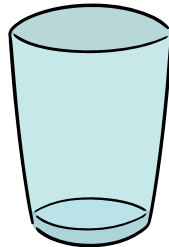


HOW TO SET THE TABLE

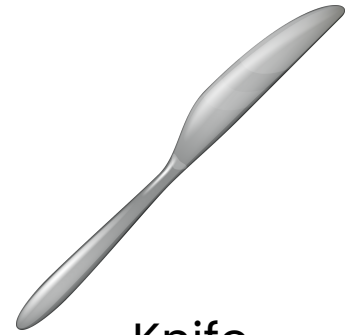
Things I need:



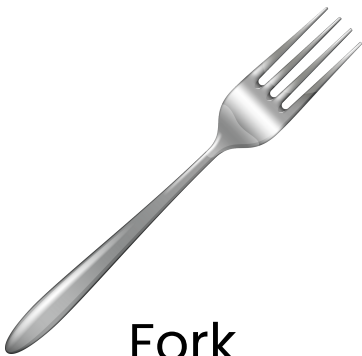
Plate



Cup



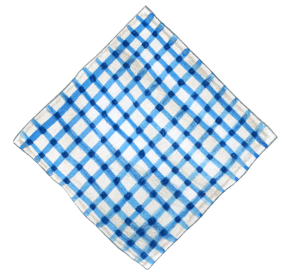
Knife



Fork



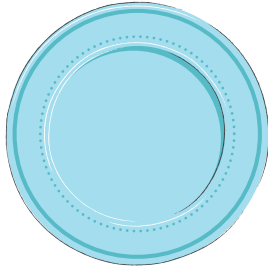
Spoon



Napkin

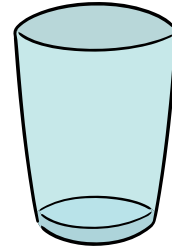
HOW TO SET THE TABLE

1



Put the plate in the middle, in front of you.

2



Place cup to the top right of the plate.

3



Place napkin to the right of the plate.

4

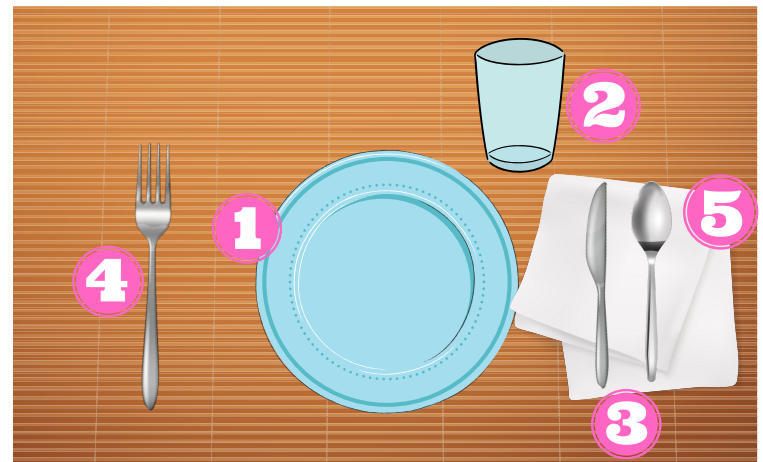


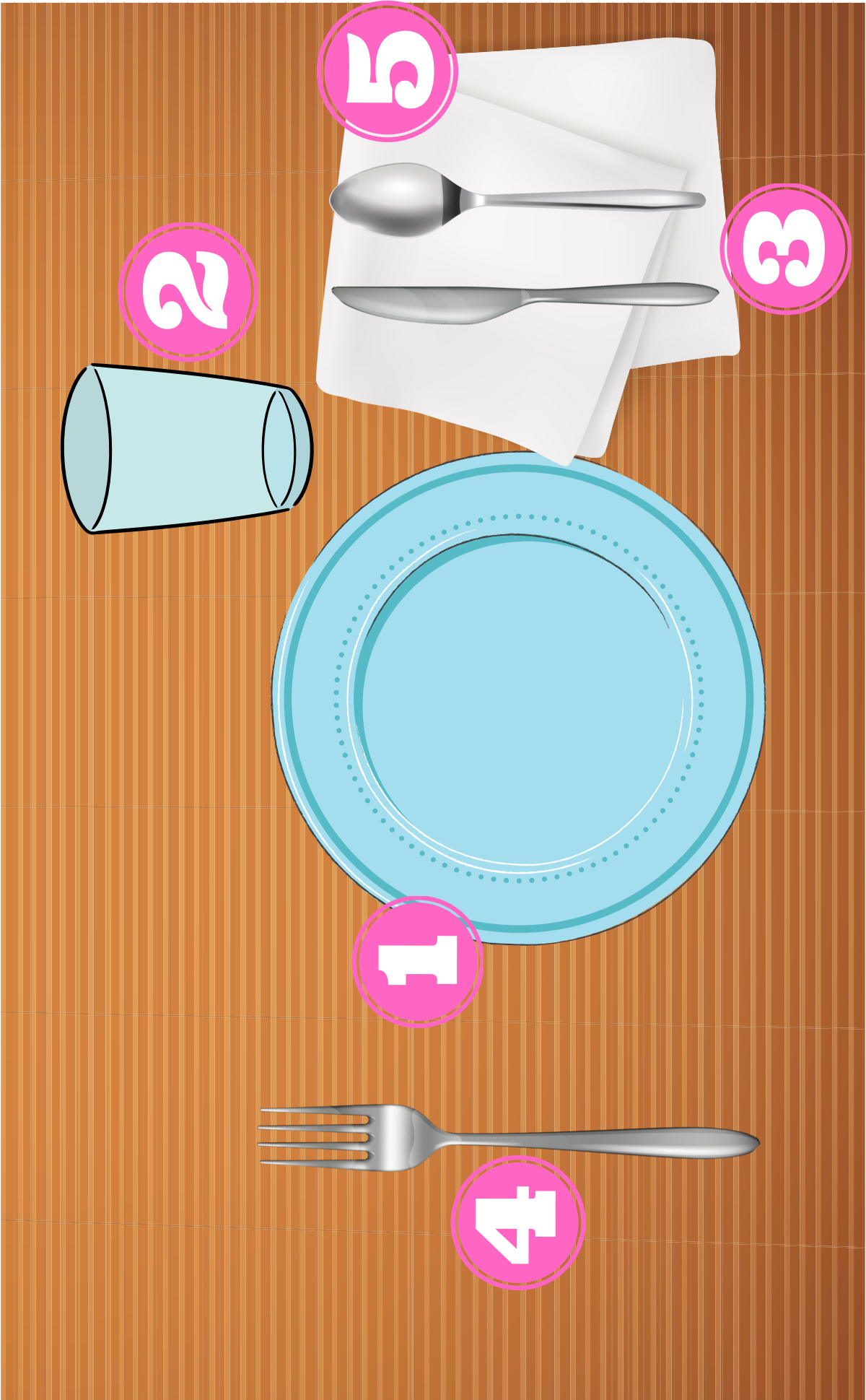
Place fork to the left of the plate.

5



Place spoon and knife to the right of the plate.





5

3

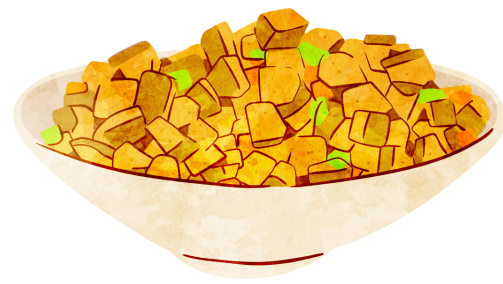
2

1

4



HOW TO MAKE STUFFING



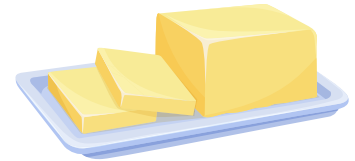
Things I need:



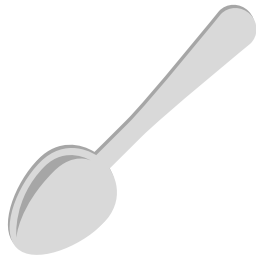
Boxed Stuffing



1- 1/2 cups
Water



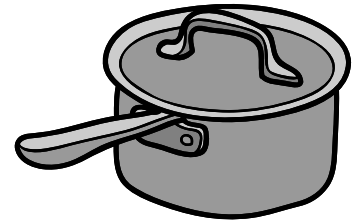
1/4 cup
Butter



Mixing Spoon



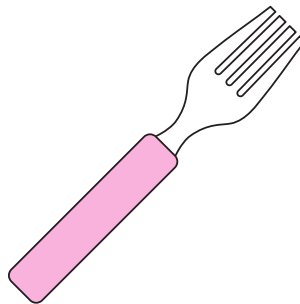
Measuring
Cup



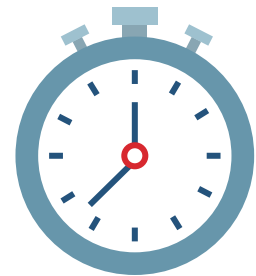
Pot with
Lid



Your grown-up



Fork



Timer

*different brands may have different directions



HOW TO MAKE STUFFING

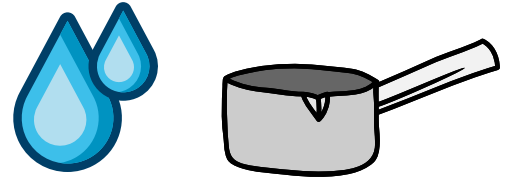


1



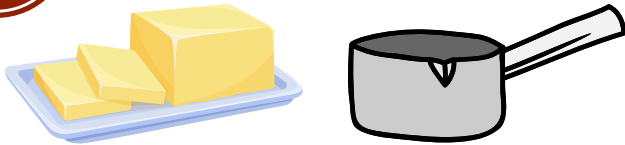
Measure
1- 1/2 cups of water

2



Pour water into pot

3



Add 1/4 cup butter to pot.

4



Have grown-up help you to turn on stove
and bring water and butter to boil.

5



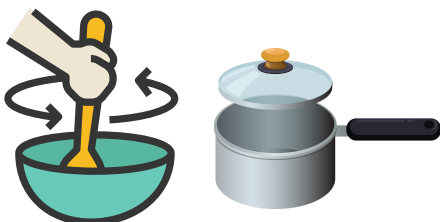
Have your grown-up turn off stove and
move pot off hot burner.

6



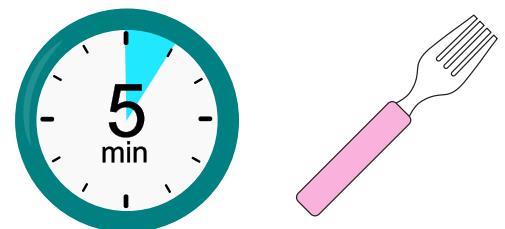
Pour stuffing mix into pot of water
and butter.

7

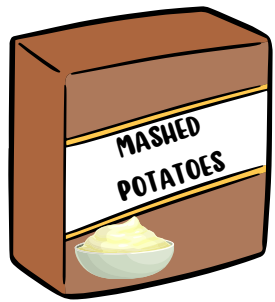


Stir stuffing mix with water & butter.
Cover pot with lid.

8



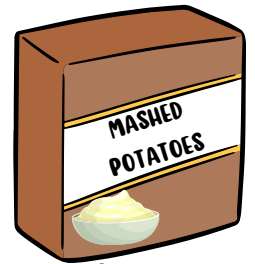
Keep covered for 5 minutes.
Take off cover and fluff with fork.
Time to eat!



HOW TO MAKE MASHED POTATOES

4 SERVINGS

Things I need:



1-1/3 cup
Mashed Potatoes



1- 1/3 cups
Water



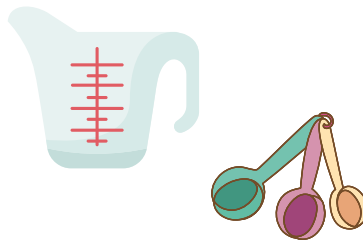
2/3 cup milk



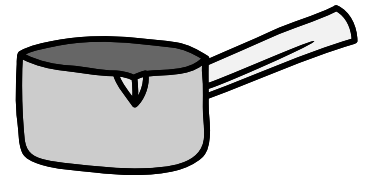
2 Tbsp
Butter



1/2 tsp
Salt



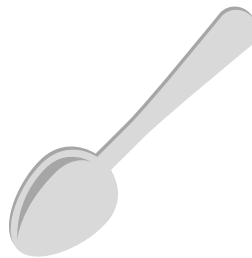
Measuring
Cup & Spoons



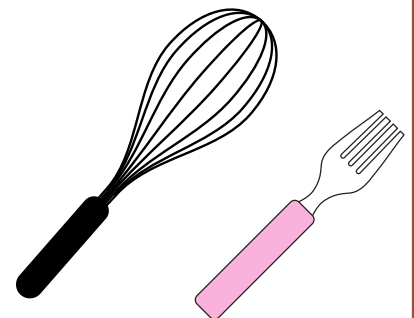
Pot



Your grown-up



Mixing Spoon



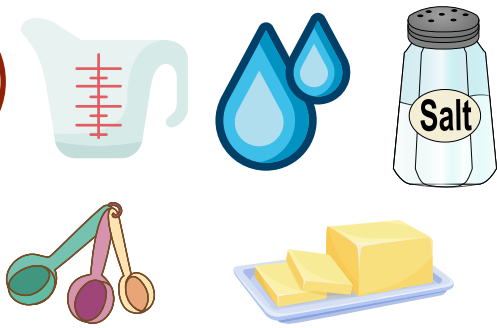
Fork or whisk

*different brands may have different directions

HOW TO MAKE MASHED POTATOES

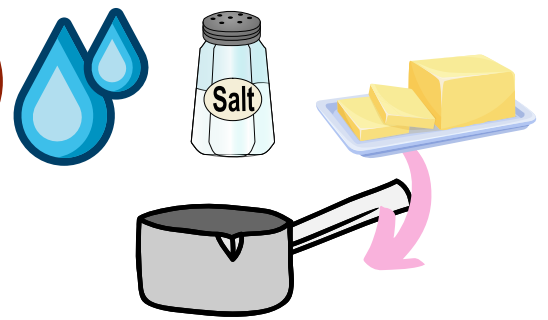


1



Measure water, salt, and butter.

2



Combine ingredients into pot.

3



Have grown-up help you to turn on stove and bring ingredients to boil.

4



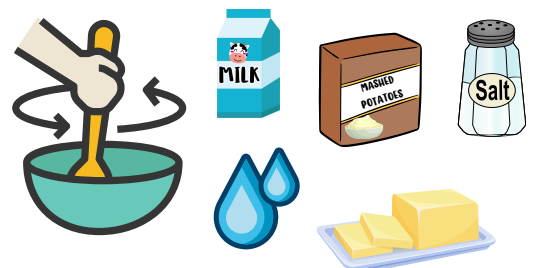
Have your grown-up turn off stove and move pot off hot burner.

5



Measure milk and potato flakes.

6



Stir milk and potato flakes into water, salt and butter mixture.

7

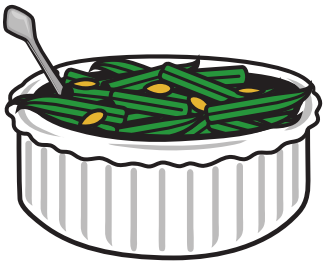


Whip lightly with a fork or whisk.

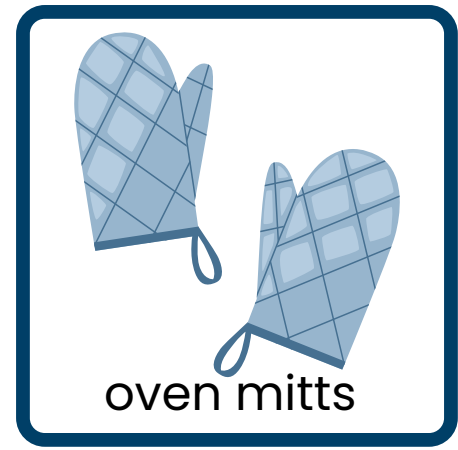
8



Serve.
Time to eat!



HOW TO MAKE GREEN BEAN CASSEROLE




oven mitts

Things I need:



2 cans green beans



1 can (10.5 oz) cream of mushroom soup



1/4 cup milk



1 container crispy fried onions (2.8 oz)



Measuring Cup



Mixing Spoon



Your grown-up



1 1/2 quart casserole dish

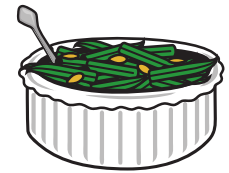


Timer

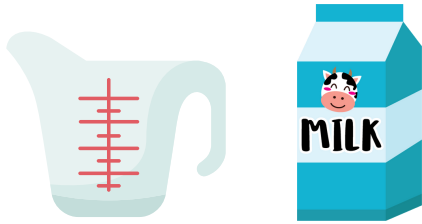
*different brands may have different directions



HOW TO MAKE GREEN BEAN CASSEROLE



1



Measure
1/4 cups of milk.

2



Preheat oven to 350 degrees.

3



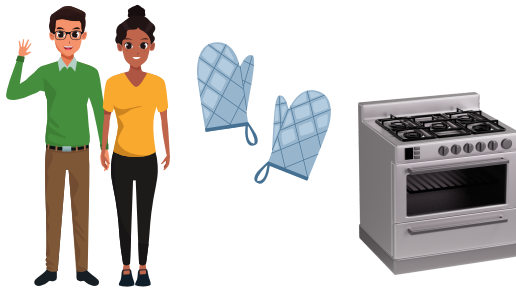
In casserole dish, mix green beans, soup, and milk.

4



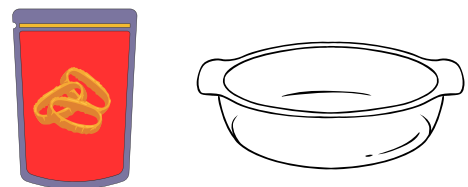
Have your grown-up help you put casserole dish in oven. Bake for 20 minutes.

5



Have your grown-up help you take casserole out of oven.

6



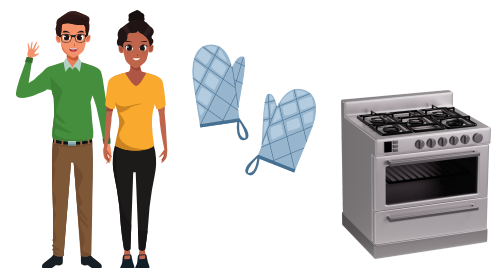
Cover green bean mix with crispy onions.

7



Have your grown-up help you put casserole dish in oven. Bake for 5 minutes.

8



Have your grown-up help you take casserole out of oven.

Time to eat!

HOW TO MAKE CRESCENT ROLLS



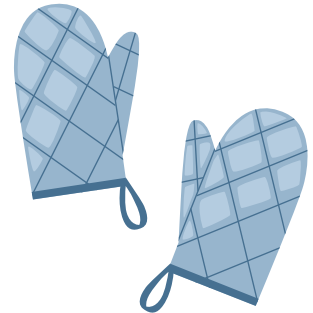
Things I need:



1 tube of
crescents



baking sheet



oven mitts



Your grown-up

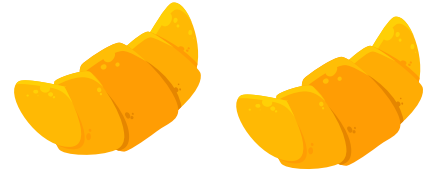


timer



oven

HOW TO MAKE CRESCENT ROLLS



1



Preheat oven to 375 degrees.

2



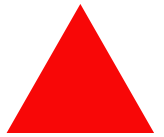
Open crescent roll container.

3



Unroll dough.

4



Separate dough into 8 triangles.

5



Roll up triangles starting at wide end.

6



Place rolled dough onto baking sheet.
Curve into crescent shape.

7



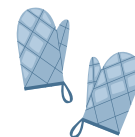
9-12
minutes



Have your grown-up help you put baking sheet in oven. Bake for 9-12 minute, until brown.



8



Have your grown-up help you take crescent rolls out of oven.

Time to eat!

HOW TO MAKE PUMPKIN PIE



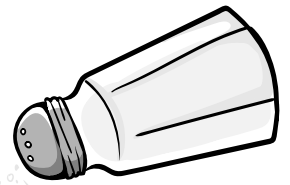
Things I need:



$\frac{3}{4}$ cup
sugar



$1\frac{1}{2}$ tsp. pumpkin
pie spice



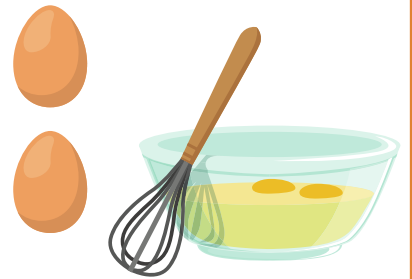
$\frac{1}{2}$ tsp. salt



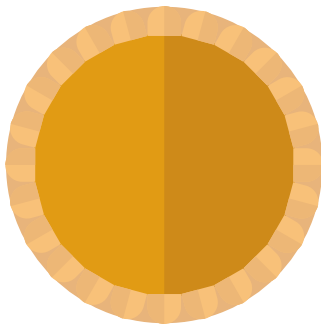
1 can pumpkin



$1\frac{1}{4}$ cups
evaporated milk



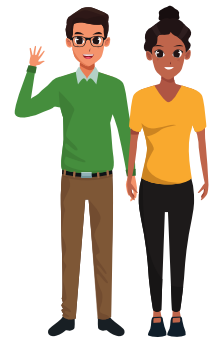
2 eggs, beaten



1 pie crust



whipped cream



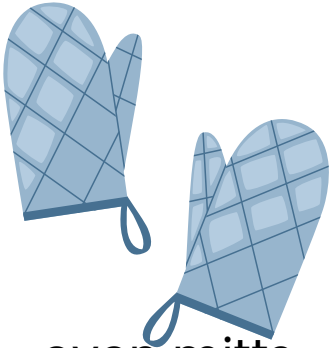
Your grown-up

*different brands may have different directions

HOW TO MAKE PUMPKIN PIE



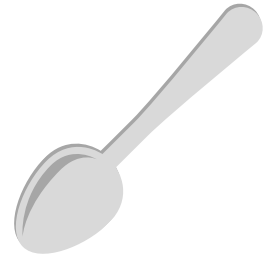
Things I need:



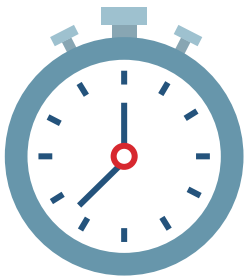
oven mitts



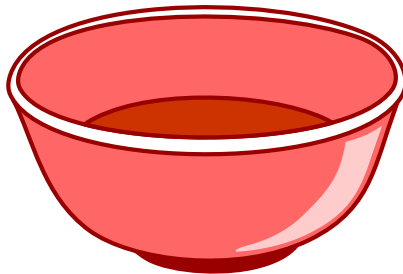
Measuring
Cup



Mixing Spoon



Timer



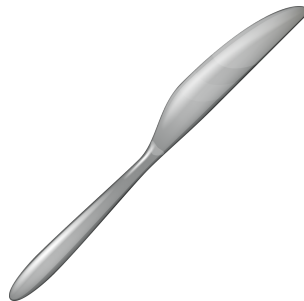
Mixing bowl



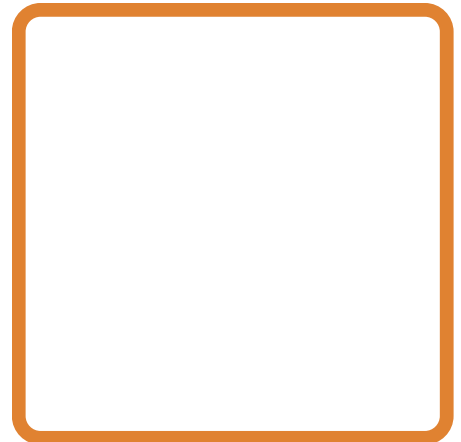
Whisk



Baking sheet



Butter knife



*different brands may have different directions



HOW TO MAKE PUMPKIN PIE



1



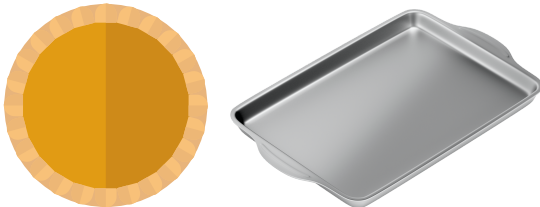
Preheat oven to 425 degrees.

2



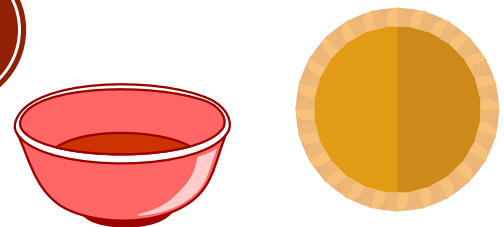
In a large bowl, whisk salt, sugar, spice, pumpkin, milk, and eggs until blended.

3



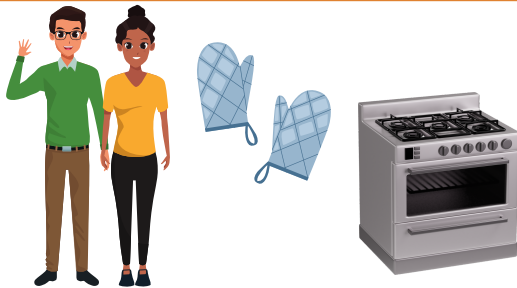
Put pie crust on baking sheet.

4



Pour pumpkin mix into pie crust.

5



Have your grown-up help you put pie into oven.

6



15 min



Bake 15 minutes.

7



350 deg



Lower oven temperature to 350 degrees.

8



40-50 min



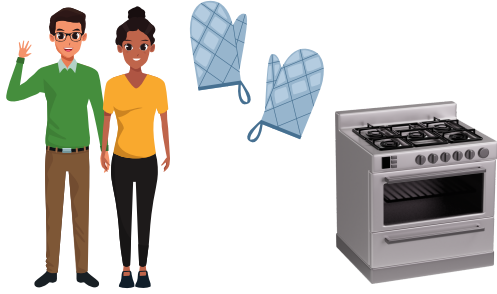
Bake 40 to 50 minutes.- until knife inserted comes out clean



HOW TO MAKE PUMPKIN PIE



9



Have your grown-up help you take the pie out of oven.

10



Cool for 2 hours.

11



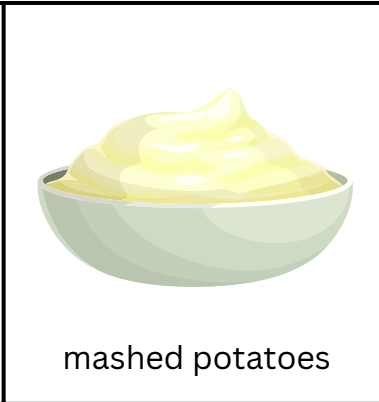
Top with whipped cream.

Time to eat!

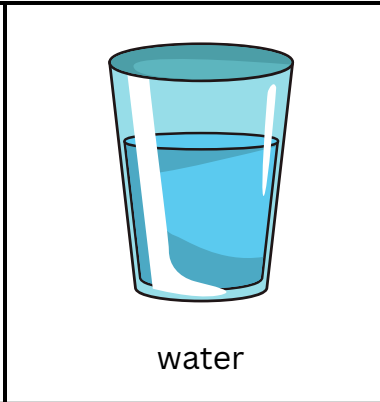




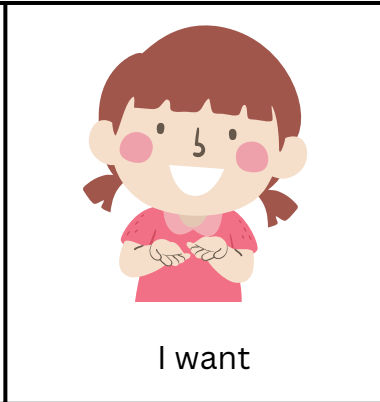
stuffing



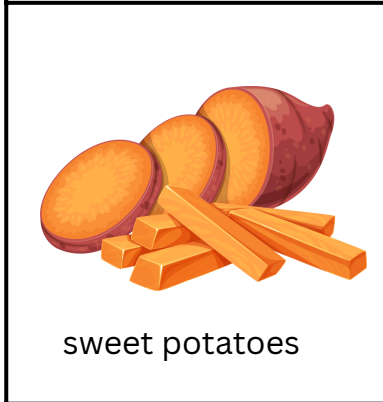
mashed potatoes



water



I want



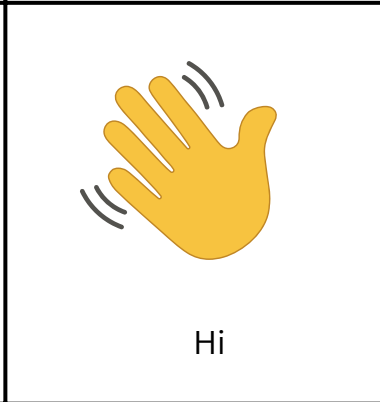
sweet potatoes



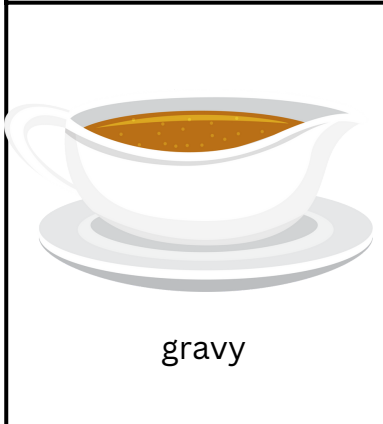
green bean
casserole



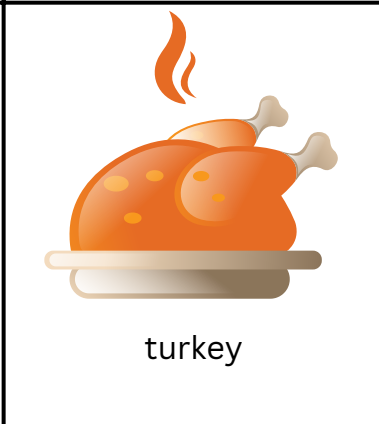
whipped cream



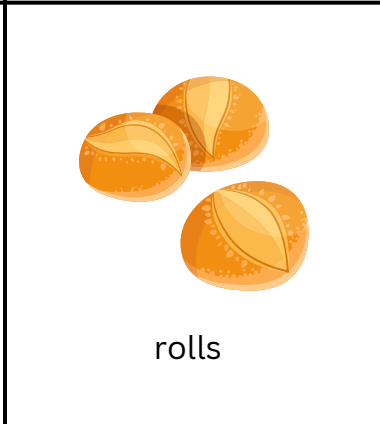
Hi



gravy



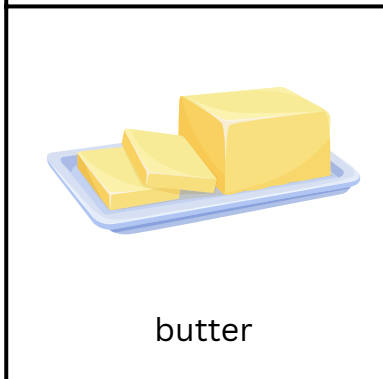
turkey



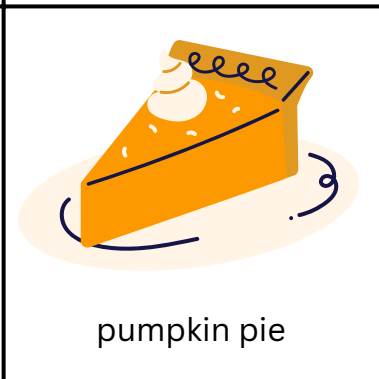
rolls



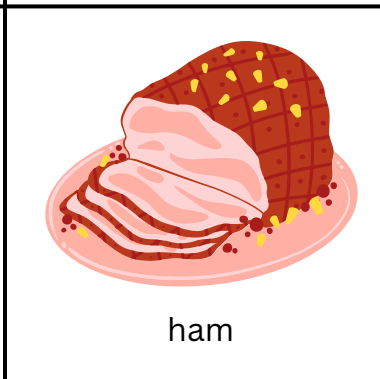
goodbye



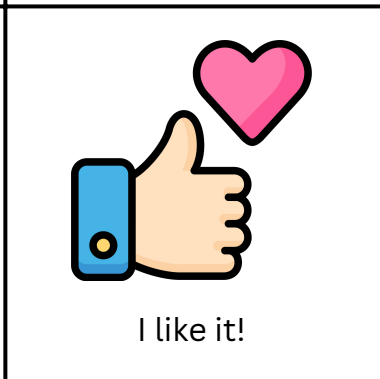
butter



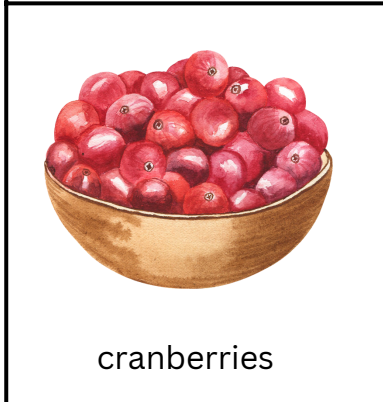
pumpkin pie



ham



I like it!



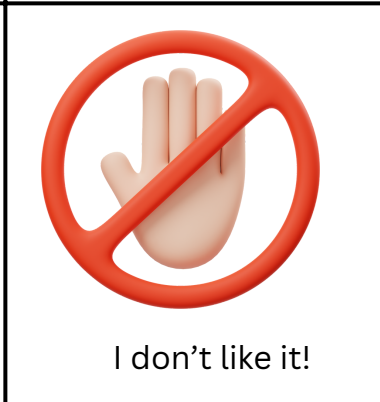
cranberries



I'm thirsty.



I'm hungry.



I don't like it!



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