

Classic Mashed Potatoes



Ingredients:

- 5 large potatoes
- ½ cup milk
- ¼ cup butter
- salt and pepper to taste

Instructions:

1. Peel and cut potatoes into chunks.
2. Boil potatoes in salted water for 15-20 minutes until tender. Drain.
3. Mash potatoes with butter and milk. Season with salt and pepper.

Roasted Sweet Potatoes



Ingredients:

- 3 large sweet potatoes
- 2 tbsp olive oil
- salt and pepper
- cinnamon

Instructions:

1. Preheat oven to 400°F.
2. Peel and cut sweet potatoes into cubes. Toss with olive oil, salt, and a sprinkle of cinnamon if desired.
3. Spread on a baking sheet and roast for 25-30 minutes, until tender.

Twist Card

Your secret ingredient is:

BBQ Sauce

Twist Card

Your secret ingredient is:

Hot Sauce

Twist Card

Your secret ingredient is:

Pineapple

Twist Card

Your secret ingredient is:

Potato Chops

Twist Card

Your secret ingredient is:

**Coconut
Flakes**

Twist Card

Your secret ingredient is:

Dandelions

Twist Card

Your secret ingredient is:

Pepperoni

Twist Card

Your secret ingredient is:

Mayonnaise

Thanksgiving Recipe Remix!

Your name: _____

Which recipe did you have? _____

What are the original ingredients?

What was your twist ingredient? _____

Now write your recipe here:

New recipe name: _____

Ingredients: _____

Instructions: _____

Explain how the twist ingredient changes or enhances the original dish. What new flavors, textures, or colors did it add?

How do you think it will taste? _____

Would you recommend this dish to others? Why or why not?



Recipe Remix Commercial

Presentation Tips:

Add gestures and expressions!

Speak with excitement!

Have fun presenting

1. Catchy Introduction

Write an opening line to grab attention!

My opening line:

2. Name Your Dish

Create a fun name that includes your target audience.

My dish name:

3. Describe Your Ingredients

Main ingredients:

Twist Ingredient

Why is your dish special?

Highlight the Benefits

Explain why your dish is worth trying.

The best thing about my dish:

5. Call to Action

Finish with a strong closing line to encourage your audience to try it.

My closing line:
