

THIS MONTH'S RECIPE

Thankful Snack Board

A turkey made of crunchy, cheesy, snacky things. No oven, no stove, just a helper for the cutting. Feeds about 4.

WHAT YOU NEED

- 1 ripe pear (the turkey's body)
- 2 raisins (the eyes)
- 1 pretzel piece (the beak)
- 1 sliver of red pepper (the wattle)
- 8 to 10 carrot sticks
- 8 to 10 celery sticks
- 8 to 10 cucumber slices
- 8 to 10 cheese sticks or cubes
- About 20 crackers
- A handful of grapes
- Ranch or hummus for dipping

LET'S MAKE IT!

1. Ask a grown-up to wash and cut the veggies and cheese. You do the rest.
2. Lay the pear on its side in the middle of a big plate, skinny end pointing at you. That's the body and head.
3. Make the face. Press on raisin eyes, poke in the pretzel beak, and tuck the pepper wattle under it. Cream cheese makes good glue.
4. Fan the carrot sticks out behind the wide end of the pear, like rays of the sun. Tail feathers!
5. Add a row of celery, then a ring of cucumber slices.
6. Next a row of cheese, then crackers around the very outside. More rows, bigger tail!
7. Pile the grapes under the pear for feet and set the dip beside it.
8. Show everyone your turkey. Then gobble it up.

Little Chef Tip: *Use what you have. Apple slices, snap peas, and pretzel sticks all make good feathers.* **Allergy note:** *this board has dairy (cheese) and wheat (crackers, pretzel). Swap in rice crackers and skip the cheese if your family needs to.*