



Recipe for a safe family feast this Thanksgiving

Cooking Safety Ingredients and Directions

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Perhaps your family has Thanksgiving recipes that have been passed down from generation to generation, or maybe you enjoy trying new tastes each year. Either way, having the right recipe is often the key to a successful Thanksgiving dinner. So, this year we wanted to share with you a recipe- not for a delicious dish- but a recipe for safety. Following these easy steps can help your Thanksgiving go off without a hitch.

Ingredients

- Properly working smoke detectors (tested to make sure they'll function if something does begin to smolder)
- A fire extinguisher in the home
- Plenty of pot holders and oven mitts
- Food timers/clocks with alarms to remind you when to take items out of the oven or off the stove

Directions

Step #1 – If turkey is your main dish, be sure to choose a safe cooking option and be sure to keep an eye on the bird at all times. As seen in [this video](#), Turkey Fryers are incredibly dangerous and cause accidents and fires every year.

Step #2 – When cooking side dishes, make sure nothing else is near the burners (ex: oven mitts or food packaging). If you're using oil, know beforehand what to do if the pan catches fire. As [this FEMA video](#) shows, it's important to cover the fire right away and never try to carry a burning pan to the sink or outside.

Step #3 – Always have an adult in the kitchen. If children like to help prepare the meal, make sure they are supervised. [This video](#) reminds adults to “keep children at least three feet away from all cooking appliances.”

Keep all the above “ingredients” close by in your kitchen, and follow the “directions” to safely prepare a delicious Thanksgiving Dinner.

From our family to yours, we wish you a safe and Happy Thanksgiving!

