

Tips for carving a turkey

A roasted turkey should never be carved immediately after removing it from the oven or grill. Allow the turkey to rest for approximately 20 minutes to let the juices settle and redistribute throughout the meat. The meat will be very tender, flavorful and easier to carve. Always use a sharp knife when carving.

There are two basic carving methods—the “**traditional method**,” often used for carving at the dining table, or the “**kitchen method**,” which is easier and more practical, to be done in the privacy of your own kitchen.

Food Safety Tips:

- Wash hands, utensils, and cutting boards with hot soapy water before and after handling turkey.
- Debone turkey and refrigerate or freeze all leftovers in shallow containers within 2 hours of cooking.
- Use leftover turkey and stuffing within 3-4 days; gravy within 1-2 days. Cooked turkey keeps for 3-4 months in freezer.
- Reheat foods thoroughly to a temperature of 165° F. or until hot and steaming; bring gravy to a boil before serving.

Carving the dark meat: Traditional and kitchen method

❶ Remove the drumstick and thigh by pulling them away from the body and cutting loose the joint that holds thigh to body.



❷ Place the drumstick and thigh on cutting surface and cut through the connecting joint to separate drumstick and thigh.



❸ To slice the thigh meat, hold the thigh firmly with a fork and then cut slices evenly and parallel to the bone.



❹ Tilt drumstick to convenient angle and slice down toward the cutting surface. Be sure to carefully remove the hard tendons.



Carving the white meat: Traditional method

❶ Hold turkey breast firmly with fork. Place knife parallel and as close to wing as possible. Make a deep, base cut toward ribs.



❷ Slice the breast by carving downward, ending at base cut. Keep the slices thin and even.



Carving the white meat: Kitchen method

❶ Hold turkey breast firmly with fork. Carve each breast lobe away from ribs by cutting along the keel bone and rib cage.



❷ Lay breast lobe flat on the cutting surface. Carve it into thin, even slices across grain of the meat.

