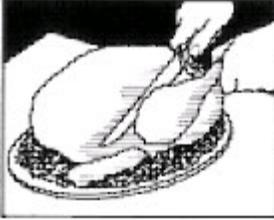
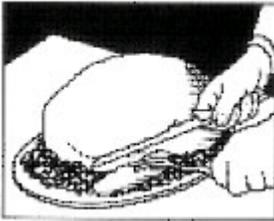


Carving A Turkey

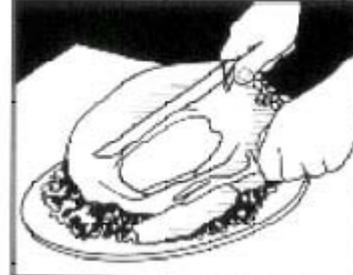


1. Once turkey is fully cooked (thigh's internal temperature is 180°F., thickest part of the breast should read 170°F. and the center of the stuffing should be 165°F.) let stand 20 minutes before carving. Cut band skin holding drumsticks. Grasp end of drumstick. Place knife between drumstick/thigh and body of the turkey and cut through skin to joint. Remove entire leg by pulling out and back, using the point of the knife to disjoint it. Separate the thigh and drumstick at the joint.



2. Insert fork in upper wing to steady turkey. Make a long horizontal cut above the wing joint through to body frame. The wing may be disjointed from body, if desired.

3. Slice straight down with an even stroke, beginning halfway up the breast. When knife reaches the cut above the wing joint, slice will fall free.



4. Continue to slice breast meat, starting the cut at a higher point each time.

Sources: [Butterball Turkey Talk-Line, 2000. www.butterball.com](http://www.butterball.com)