

# HOW TO CARVE A TURKEY

IN JUST 6 EASY STEPS

Don't be intimidated by that big bird on the cutting board. A few well-placed cuts will turn it into the highlight of your Thanksgiving dinner. **Tip:** Let the turkey cool 20 to 30 minutes before carving.



## STEP 1: PLUCK THE WINGS

The first step in carving your turkey is to remove the wings. **Cut the tips** from the wings and discard, placing the rest on a serving platter.



## STEP 2: LOSE THE LEGS

Holding the turkey firmly with a large fork, **slice down between the body and the leg** with a sharp carving knife. As the leg loosens, wiggle it to help expose the joint between the thigh and the body. **Cut through that joint** to separate the leg. If you encounter resistance, adjust the angle of the knife and keep cutting. Repeat with the other leg.



## STEP 3: DIVIDE THE DRUMSTICKS

After cutting off the turkey's legs, separate each one into a drumstick and thigh. **Sever the joint** that connects the drumstick and the thigh. Cut the thigh meat, **parallel to the bone**, into even slices and add it to the platter along with the drumstick.





#### **STEP 4:** BREASTS NEXT

Once a turkey has been cleared of the wings and legs, **use a long cut to remove the entire breast.** Cut off the breast in one big meaty chunk by **slicing as close to the breastbone** as possible. Repeat on the other side.



#### **STEP 5:** NICE SLICES

After the full breast has been removed, it can be sliced into serving portions. **Cut each breast against the grain** into thin, even slices. Try to keep some of the crispy skin intact on each slice. When finished, fan out the slices on a platter.



#### **STEP 6:** ENJOY!

Culinary instructor **Felix Sturmer** shows a platter with a properly carved turkey ready for the table.

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