



Turkey Carving Tips

1. Start with a sharp carving knife, meat fork and cutting board.
2. Let the turkey stand on the cutting board 15 to 20 minutes before carving.
3. Remove plastic clasp holding drumstick together.
4. Cut through the joint between the leg and the body. Remove the leg.
5. Make a long horizontal cut into the turkey breast.
6. Hold the meat fork firmly and begin carving thin slices down to the horizontal cut.
7. Continue to carve, starting at a higher point each time.
8. Repeat step 4 through 7 on the other side of the turkey.
9. Serve the turkey on a platter with your favorite garnish and side dishes.

