

Carving a Turkey

Let the bird rest for 20 minutes before carving to let the juices redistribute.

Place turkey on a cutting board, breast side up, with the legs facing you

To remove the thighs

Cut towards you around the thigh. Pull back gently to release the joint between the thigh and the backbone. Cut through joint and remove thigh. Remove the central bone running through the thigh by slicing around the bone, loosening it from the meat, and pulling the bone out with your fingers (this should take all of the connective tissue with it). With the skin side up, thinly slice across the grain of the thigh meat.



To remove the drumsticks

Cut through skin around thigh. Pull back gently until joint between thigh and backbone releases. Cut through the joint, removing the entire drumstick. Serve whole OR hold drumstick upright and slice down towards the head of the bone in thin slices. Repeat with other drumstick.



To remove breast meat

Cut down the keel bone (AKA sternum or breast bone), across wishbone, and down around thigh, removing a breast lobe. Thinly slice the breast across the grain. Repeat on other side.



To remove wings

Cut through the skin around the wings. Pull back gently to release the joint between the wing and backbone. Cut through the joint, removing the entire wing. Repeat with other wing.

