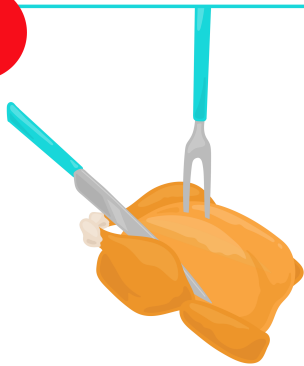


HOW TO carve turkey OR CHICKEN

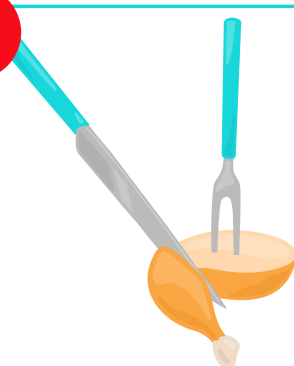
BEFORE CARVING: Remove any **trussing** (string that holds the bird's shape) or **hock lock** (a metal or nylon piece that holds the legs together) and the **popup temperature indicator** (aka Pop-up Timer) if there is one. Place the bird **breast-side up** on a large cutting or carving board.

1



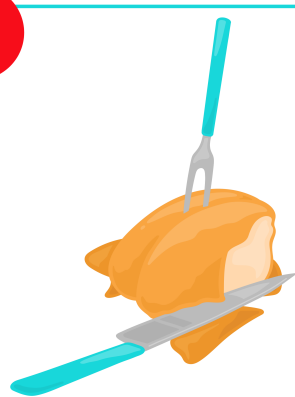
Cut partially through the joint where the leg meets the body then use your hand to pull it the rest of the way off.

2



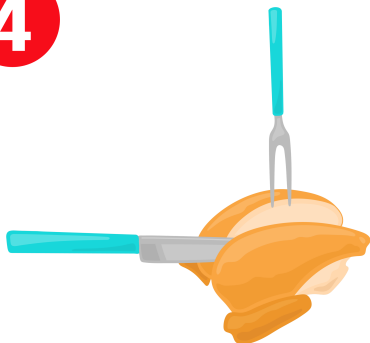
Cut the joint between the drumstick and the thigh to separate the two pieces. Serve as-is or portion the meat off.

3



Holding the knife horizontally, cut into the turkey's meat at the bottom of the breast.

4



Holding the knife vertically, cut just next to the breastbone and downward until you're met with resistance.

5



Remove the breast and cut it into thick slices.

6



Cut off the wing at the joint that meets the body.

REPEAT STEPS 1-6 WITH THE OTHER HALF OF THE BIRD.