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Turkey Tips

How to carve the roasted whole turkey:

Steps to carving a turkey:

1. After roasting, allow the turkey to rest for around 20 minutes so the juices can distribute evenly.
2. With a carving fork, hold the turkey firmly and pry a leg outward and locate the joint. Remove the leg and thigh in one piece by cutting through the joint with the tip of the knife. Repeat on the other side. Once they have both been removed, hold the leg firmly with one hand and slice the meat from the thigh parallel to the bone.
3. Separate the thigh from the leg bone by cutting through the joint, slicing the meat from the leg by cutting parallel to the bone.
4. Following the natural curvature of the bones cut along the backbone to separate the breast meat from the ribs.
5. There are 2 ways to cut the breast of a turkey. First, remove half of the breast and slice it on a cutting board (for larger slices cut on an angle). Second, on the bird by making a horizontal cut just above the wing in towards the rib bone then slice downward.

Source: Chef Carolina, Share Your Foodways
On Cooking by Sarah Labensky, Alan Hause & Priscilla Martel