



HOW TO CARVE A TURKEY

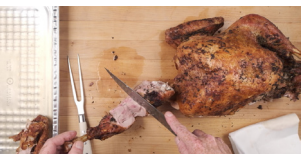
REHEATING TIP:

We always recommend carving the turkey cold and then re-heating to retain moisture, save oven space, and reduce time needed. Whether you choose to carve before or after heating, the steps for carving are the same.



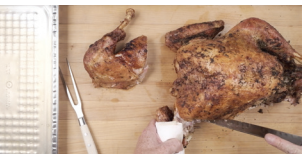
STEP 1

Place turkey on cutting board with breast facing up and the legs pointing away from you. Holding the end of the drumstick, place your knife between the drumstick/thigh and main body of the turkey and cut straight down through the skin all the way to the joint. To remove the drumstick/thigh from the turkey body, pull drumstick/thigh outward away from the turkey body and back toward you. Cut between the joint and socket to remove the drumstick/thigh from the turkey. Repeat this process for the other side.



STEP 2

Separating the drumstick from the thigh. Locate the joint between the drumstick and thigh. Slice between the joint to separate the drumstick and thigh into two pieces. Repeat this process on the other leg. To slice the meat off the drumstick, tilt the drumstick slightly toward the cutting board and slice meat off the bone. Be sure to remove any hard tendons. To slice the thigh, cut evenly and parallel to the bone.



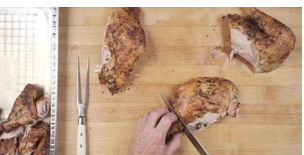
STEP 3

Rotate the wing away from the body of the turkey and cut through the skin until you can see the shoulder joint. Cut between the joint and the socket or you can simply grab the wing and pull it away from the body until you hear a pop. Repeat this process on the other wing.



STEP 4

Find the breastbone along the top middle of the turkey. Make a cut right next to the breastbone and continue cutting down the side of the breastbone. Use your hands to peel the breast away from the bone as you are cutting down along the breastbone. Keep slicing and pulling away from the breastbone until your knife hits the rib cage. Then keep cutting around the contour of the body outward until the entire breast is free from the turkey body.



STEP 5

Lay breast flat on cutting board and slice breast, starting at the thinnest point and slicing across the grain of the meat. Repeat this process on the other breast.

CARVE ALONG
WITH OUR VIDEO:

cateringbymichaels.com/turkeycarving



REHEAT A WHOLE TURKEY

We do not recommend this as the turkey may dry out quicker & use more oven space.

REHEATING AFTER CARVING

Our recommended method.

1. Preheat oven to 350 degrees
 2. Arrange sliced turkey meat in a single layer (some overlap is okay) in a foil pan
 3. Pour the provided broth over the turkey meat
 4. Cover pan with foil
 5. Heat for 60-90 minutes or until the thickest piece of meat is 165 degrees in the center
1. Preheat oven to 375 degrees
 2. Place turkey in roasting pan breast side down
 3. Pour half of the provided broth into bottom of roasting pan and the remainder into the cavity of the turkey
 4. Cover turkey with foil and reheat for 30 minutes
 5. Remove from oven and reduce temperature to 275 degrees
 6. Flip the turkey over so the breast is now facing up
 7. Cover with foil and reheat for 5 minutes per pound. So a 10lb turkey would be another 50 minutes.
 8. Uncover for the last 20-30 minutes
 9. Check internal temperature of the meatiest part of the thigh. The internal temperature should be 165 degrees.