



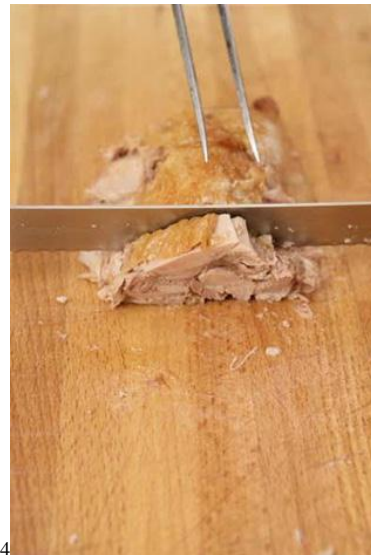
Christmas Made Easy

How to Carve

After following the simple step by step cooking instructions, allow your turkey to rest for at least 30 minutes prior to carving. This will help retain its natural juices resulting in a more succulent bird and the meat will be easier to carve. Remember to pre heat your service plate prior to carving. Transfer the bird on to a suitable cutting surface. First untie the **legs**.



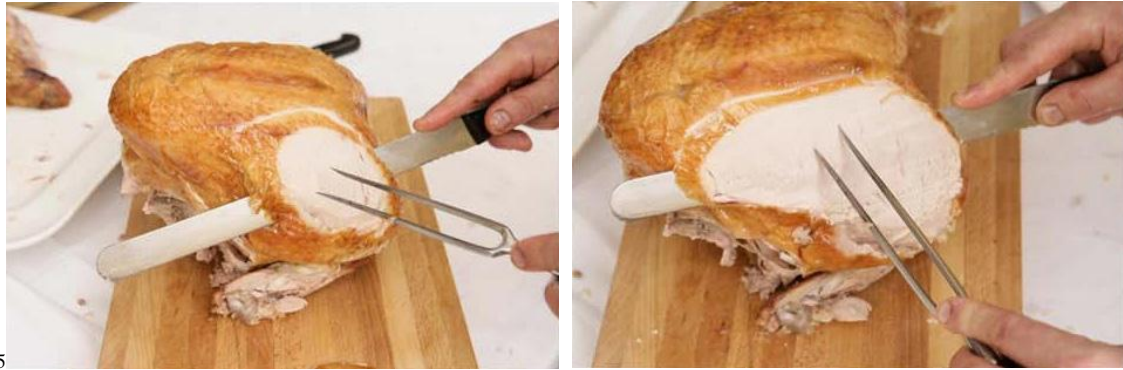
Steady the turkey with a large fork & cut through the skin between the thighs and the body. **1.** Wiggle the **wing** bone around to find out where the joint is, then cut through as close to the breast as possible. Repeat on the other side. **2.** Gently ease the **thigh** outwards and press down to expose the hip joint. Cut through this to remove the whole leg from the body. For ease of carving, always try & cut between each joint bone.



3. Cut the legs in half, separating the thighs from the drumsticks. **4.** Leave the drumstick whole & deftly cut the thigh meat from the bone.



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5. Once the winglets & legs have been removed it allows you to carve the **breast meat**. Use the fork for leverage, start from the neck, and simply slice on the diagonal.



6. Finally arrange the meat in a clear manner so people can easily distinguish the breast meat from dark meat on a preheated plate.

Storing leftovers: cool leftover turkey as rapidly as you can-the best way to do this is to take it off the bone. You can freeze the carcass to make a stock or soup to be enjoyed sometime in January! Cooked turkey meat will keep in the fridge for up to 3 days. Wrap in cling film or put into an airtight plastic container.