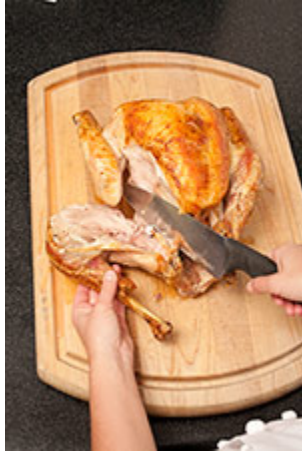


Carve Turkey like a Pro

Leave the spectacle of carrying the burnished whole bird to the table to the Rockwell painting.

Despite the clichés of proud dads slicing at the table, carving is a messy job. Better to get down and dirty in the kitchen, where you can break down the turkey and carve neat, picture-perfect slices without anyone seeing. To serve the meat, transfer it to a pretty platter and bring to the table.



1. Slice through the skin between the breast and leg and, using your hands, pull the leg quarters down until the joint between breast and leg is exposed. Remove the leg by cutting between the hip joint and any attached skin. Repeat with opposite leg. Remove the wings by cutting through the wing joints.



2. Separate the thighs from the drumsticks by cutting between the joint that connects the two. Leave the drumsticks whole and slice the thigh meat off the bone.



3. Remove the breast meat from the carcass by running the tip of the knife along the breastbone.



4. Use your other hand to hold and pry meat from the bone as you cut.



5. Slice the removed breast meat crosswise into slices. Repeat with the other breast.

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