

Carving your Holiday Turkey

Courtesy of City Barbeque



Congratulations! You are about to enjoy a tremendous Holiday Turkey. We spent countless hours finding just the right holiday offering this year, and I can honestly say that I think you will love every last flavorful and moist bite of this fresh, slow smoke roasted turkey!

To help you plate up your holiday meal, I've prepared some easy steps to carving your turkey. Happy Holidays!

Rick Malir
President and Co-founder



Step 1

Let the turkey cool for at least 20 minutes before you begin carving. Then pull the leg away from the turkey and cut through the joint to remove the drumstick.



Step 2

Once the drumstick is removed, continue to separate the thigh of the turkey. Remove the other drumstick and thigh before continuing to Step 3.



Step 3

Pull the wing away from the turkey and slice through the joint to remove. Repeat on other side of turkey.



Step 4

To remove the breast meat, slice down the center of the turkey keeping on one side of the breast bone.



Step 5

Remove the breast and place it on your cutting board.



Step 6

Slice the turkey breast against the grain and place on serving platter. Repeat Steps 4, 5 and 6 on other side of turkey.



Step 7

Arrange all cuts of meat on your serving platter. Enjoy!