

SIX STEPS TO CARVING THE PERFECT TURKEY

So you've got a delicious-looking bird and no clue how to carve it? Follow these steps for an expertly carved turkey – it's easier than you think!

About 46 million turkeys are purchased in the U.S. every year for Thanksgiving celebrations.

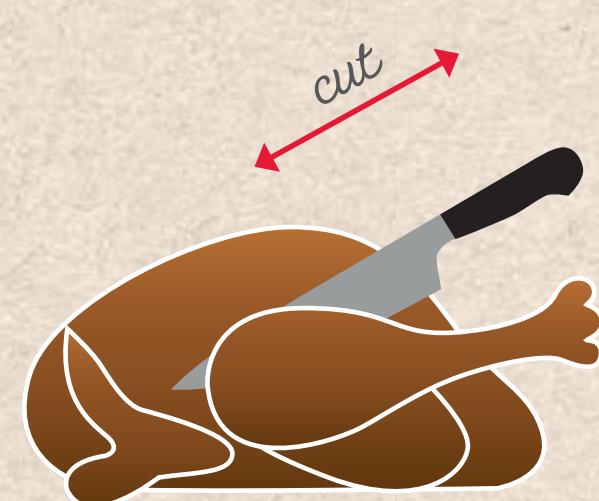


STEP 1

Remove bird from heat and let rest under an aluminum foil tent for **20-30 MINUTES**

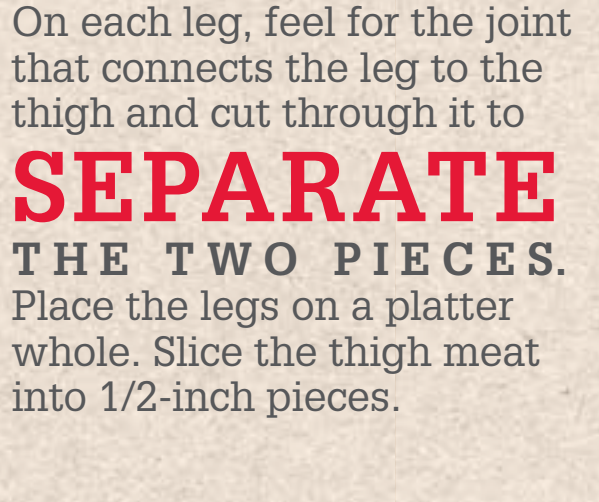
Working with the bird breast-side up, **REMOVE THE LEG & THIGH.** Cut through the skin between the leg and body of the bird. Pull the leg slightly until the joint that connects the leg and thigh to the body pops out. Cut through the joints on either side to remove each leg.

STEP 2



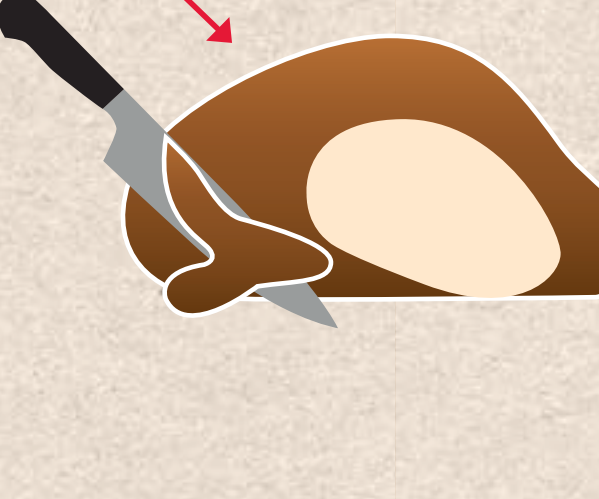
On each leg, feel for the joint that connects the leg to the thigh and cut through it to **SEPARATE THE TWO PIECES.** Place the legs on a platter whole. Slice the thigh meat into 1/2-inch pieces.

STEP 3



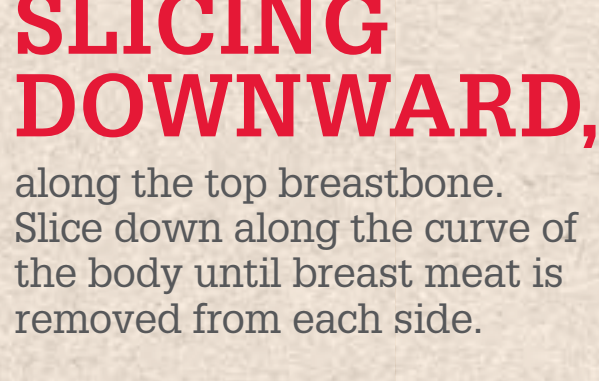
Next, gently pull the wings away from the body to see where they are attached. **REMOVE THE WINGS** by cutting straight through the joints.

STEP 4



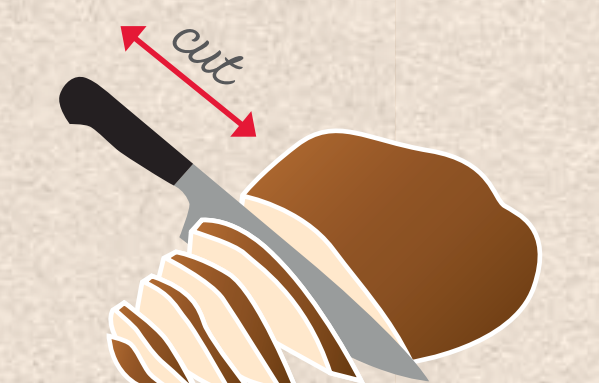
Remove both sides of the breast meat by **SLICING DOWNWARD,** along the top breastbone. Slice down along the curve of the body until breast meat is removed from each side.

STEP 5



Slice the breast meat **ACROSS THE GRAIN** into 1/4-inch-thick slices. Arrange on a platter with the legs, wings and thigh meat.

STEP 6



TRY IT (OIL-LESS) FRIED THIS THANKSGIVING!

The Big Easy TRU-Infrared Oil-less Turkey Fryer

Choose the safer and healthier way to fry: Cook your turkey as quickly as with traditional oil-frying but without all the calories, hazards and messy cleanup.

Learn more at charbroil.com.

RECIPE

LEMON-OREGANO GRILLED TURKEY

Give your oven the day off and cook this year's turkey on the grill! Here's a recipe everyone at your table will love:

time

PREP TIME

20min

COOK TIME

2hr 30min

TOTAL TIME

3hr 30min

servings

12

ingredients

- 1/3 cup olive oil
- 4 medium lemons, divided
- 1 tablespoon chopped red onion
- 1 bunch fresh oregano, divided
- 4 cloves garlic, divided
- 1/2 teaspoon coarsely ground black pepper
- 1 whole turkey (12 to 14 pounds)
- cooking spray



Almost 90 percent of Americans eat turkey on Thanksgiving Day.

instructions

- 1.** In a blender or food processor, combine oil, the juice of two lemons, chopped onion, one tablespoon chopped oregano, two cloves of garlic and pepper; process until smooth.
- 2.** Prepare grill for medium indirect heat. Coat the grates with a high-smoke-point oil such as peanut or canola oil.
- 3.** Remove neck and giblets from turkey. Use paper towels to dry turkey inside and outside. Tuck in wings and untuck the legs. Loosen skin over breast and legs.
- 4.** Cut one of the remaining lemons and remaining two garlic cloves into thin slices. Arrange under turkey skin with half of the oregano bunch. Return legs to tucked position.
- 5.** Cut the remaining lemon into quarters; place in body cavity, along with remaining garlic and oregano. Spoon or brush some of the lemon juice mixture evenly over turkey.
- 6.** Grill turkey, breast up, over indirect heat.
- 7.** Cook 2 1/4 to 2 3/4 hours, or until meat thermometer inserted deep into thigh reaches 180 degrees. Baste with lemon juice mixture after each hour.
- 8.** Let turkey rest, under an aluminum foil tent, for 20-30 minutes before carving.