

Carving Your Turkey (cont'd)

Step 2: Cut above wing horizontally beneath breast towards center of turkey.



Step 3: Slice with long, even strokes from tail to neck/head area with knife angled away from turkey.



Step 4: Continue cutting slices up to backbone. Repeat steps for carving other side of turkey.

Proper Handling of Leftovers

- Begin cooling all leftovers in shallow pans in refrigerator within 2 hours of cooking.
- It is recommended to heat leftover turkey to 165°F before consuming.
- If not consumed within a week, leftover turkey should be frozen or discarded.
- Frozen turkey will last up to 3 to 4 months.



Helpful Turkey Information:

National Turkey Federation
www.eatturkey.com

Butterball Turkey
www.butterball.com
1-800-BUTTERBALL

University of Wisconsin Meat Laboratory

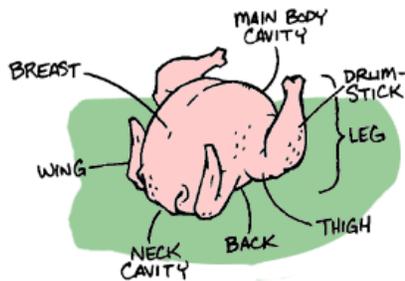
University of Wisconsin
Department of Animal Sciences
1805 Linden Drive
Madison, WI 53706
Phone: 608 / 262-0555
Fax: 608 / 262-3110

Selecting and Preparing a Turkey



UW
Extension

Turkey Parts



Fresh or Frozen Styles of Turkeys

Injected— also called basted or self-basted, a solution of water, salt, sodium phosphates and flavorings is added to improve the flavor and juiciness of the turkey.

Non-injected— no solution is added therefore, more care is needed so the turkey does not get overcooked and dry while roasting.

Pre-cooked— turkey that has already been cooked and only needs to be reheated.

Cured and Smoked— a curing solution is used to give the turkey a unique cured aroma and flavor and natural smoke is added to the surface of the turkey to give a smoky aroma and flavor

Other Turkey Products

Bone-in/boneless breasts, roasts and rolls are also popular turkey products.

Selecting A Turkey

Turkeys range in weight between 8 and 24 pounds. Choose a turkey that is plump and meaty.

How Much Turkey To Buy

Allow 1 pound of uncooked turkey per person. This will give you plenty for great leftovers.

Thawing Your Frozen Turkey

Thawing should be done in at refrigerator temperatures when possible.

Approximate Weight (Pounds)	Thawing Time In Refrigerator
8 to 12	1 to 2 days
12 to 16	2 to 3 days
16 to 20	3 to 4 days
20 to 24	4 to 5 days

Roasting Your Turkey

Turkey should be cooked to an internal temperature of 180°F measured with a hand held thermometer. The temperature should be measured at the thickest portion of the breast.

Turkey Roasting Guidelines

Ready-To-Cook Weight (Pounds)	Approximate Roasting Time at 325°F (Hours)	High-Heat Roasting Time at 450°F (Hours)
8 to 12	2¾ to 3	45 min to 1¼
12 to 14	3 to 3¾	
14 to 18	3¾ to 4¼	1½ to 1¾
18 to 20	4¼ to 4½	
20 to 24	4½ to 5	2¾ to 3¼

Roasting / Carving Tips

Rest the turkey for 15 minutes before beginning carving. Use a long sharp knife and a meat fork when carving.

Carving Your Turkey

Step 1: Remove drumstick and thigh



CONTINUED ➡