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 plans 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
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 re-heated.

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 refrigerator temperatures when possible.

<table>
<thead>
<tr>
<th>Approximate Weight (Pounds)</th>
<th>Thawing Time In Refrigerator</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 to 12</td>
<td>1 to 2 days</td>
</tr>
<tr>
<td>12 to 16</td>
<td>2 to 3 days</td>
</tr>
<tr>
<td>16 to 20</td>
<td>3 to 4 days</td>
</tr>
<tr>
<td>20 to 24</td>
<td>4 to 5 days</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Ready-To-Cook Weight (Pounds)</th>
<th>Approximate Roasting Time at 325ºF (Hours)</th>
<th>High-Heat Roasting Time at 450ºF (Hours)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 to 12</td>
<td>2½ to 3</td>
<td>45 min to 1¼</td>
</tr>
<tr>
<td>12 to 14</td>
<td>3 to 3¼</td>
<td>1½ to 1¼</td>
</tr>
<tr>
<td>14 to 18</td>
<td>3¾ to 4¼</td>
<td>1½ to 1¼</td>
</tr>
<tr>
<td>18 to 20</td>
<td>4¼ to 4½</td>
<td>2½ to 3¼</td>
</tr>
<tr>
<td>20 to 24</td>
<td>4½ to 5</td>
<td>2½ to 3¼</td>
</tr>
</tbody>
</table>

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