

Meat Thermometer Directions

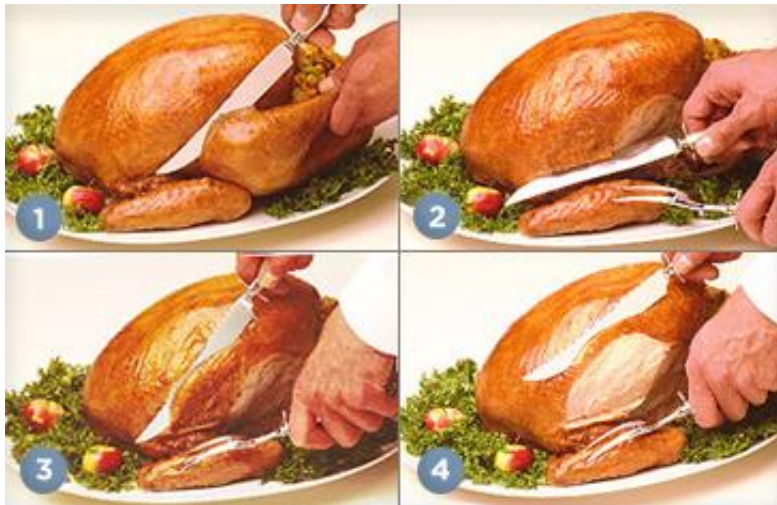
Thermometer tip should be placed in thigh (not drumstick), not touching. Position tip to be pointing towards (not in) body cavity. 170°F in breast, 180°F in thigh, 165°F in stuffing. Re-insert thermometer to double check temperature for safety. (for oven-safe thermometer)

Carving Directions

- 1) Remove Drumstick
- Cut entire leg off by holding drumstick and cutting through skin all the way to the joint.
 - Remove by pulling out and back using point of knife to disjoint. Separate thigh and drumstick at joint.

- 2) Horizontal Cut
- Insert fork in upper wing to steady turkey.
 - Make a long horizontal cut above wing joint through to body frame.

- 3) Slicing
- Beginning half way up breast, cut thin slice. When knife reaches horizontal cut, slice will fall free.
 - Continue slicing, starting cut at a higher point each time.



Natural Turkey Gravy (Makes 4 cups)

Ingredients

- Pan Drippings from Turkey
- Turkey or Chicken Broth
- ½ cup all purpose flour OR Corn Starch for gluten free
- Salt & Pepper
- Cooked giblets (optional)

Instructions

Pour drippings from the roasting pan into 4 cup measure. Remove ¼ cup fat from drippings and place in a saucepan. Discard the remaining fat from drippings. Add broth to drippings to make 4 cups. Stir flour into fat in saucepan until smooth. Gradually blend in drippings. Cook and stir until gravy comes to a boil and thickens over medium heat. Continue cooking 3 to 5 minutes. Season with Salt & Pepper. Add giblet s, if desired.