

Whole Turkey

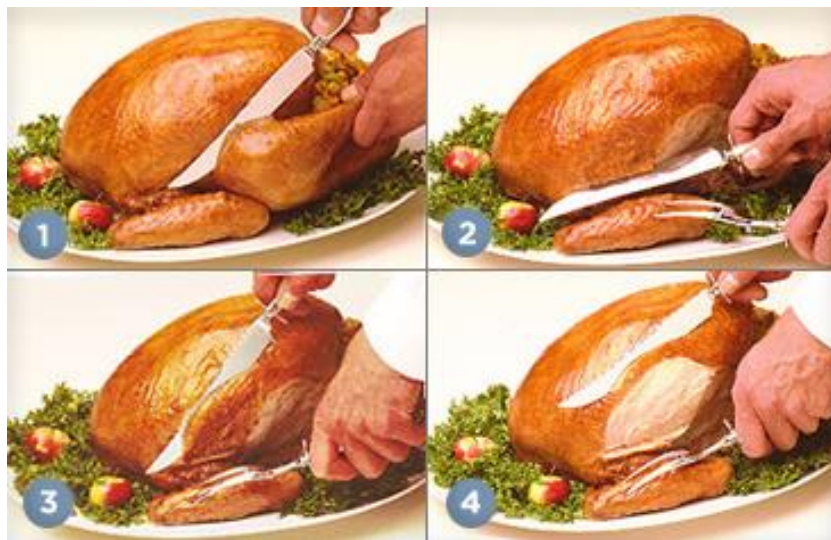
Grace's Marketplace CARVING INSTRUCTIONS

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

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| <p>1) Remove Drumstick</p> <ul style="list-style-type: none"> • 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. | <p>2) Horizontal Cut</p> <ul style="list-style-type: none"> • Insert fork in upper wing to steady turkey. • Make a long horizontal cut above wing joint through to body frame. | <p>3) Slicing</p> <ul style="list-style-type: none"> • 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. |
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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 giblets, if desired.