

Instructions for Carving Your Zorn's Turkey

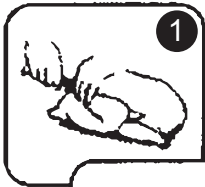
Carving Instructions

You will need:

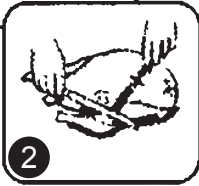
- A sharp knife with a 6"-8" blade. (*NOT SERRATED*)
- A Cutting Board - Approximately 14"x20"
- A Large Serving Platter and Serving Bowl
- A Spatula to transfer your Turkey from the cutting board to platter.

You will not be cutting through any bones and therefore forceful cutting is not necessary at any time. A light touch while following out Carving Instructions are all that is needed.

For Stuffed Turkeys *Before carving remove stuffing from turkey with large serving spoon and put in a serving bowl.*



1. To Remove Drumstick and Thigh: Hold the drumstick firmly and start pulling gently away from the turkey body. At the same time cut through the skin between drumstick and body.



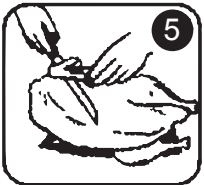
2. Press drumstick and thigh away from body with the flat side of your knife. Then cut through the joint that joins the thighbone to the backbone on the back. Hold drumstick and separate from them by cutting down through the joint to the cutting board.



3. To Slice Drumstick Meat: Hold drumstick upright at a convenient angle to the cutting board and cut down turning drumstick to get uniform slices. Drumsticks and thighs from smaller turkeys are usually served without slicing. (Be sure to remove hard tendons from the meat)

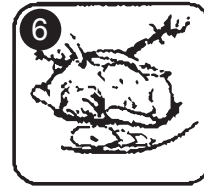


4. To Slice Thigh Meat: Hold thigh firmly on cutting board with a large fork. Cut the bone away by slicing into the meat parallel to but against the bone and cut and separate the meat from the bone. Take dark meat and cut 1/2" slices against the grain. Use fingers to hold skin in place. Use spatula to transfer dark meat to platter, skin side up.



5. To Cut Wing from Turkey: Using the point of your knife cut around the joint of the wing using the bone as a guide. Use short cutting strokes to keep the knife moving until the wings separate from the breast. Now you're going to cut the wing in two at the joint and place on your serving platter.

Turkey is a valuable source of high quality protein, which makes for body maintenance and sturdy growth... as well as vitamins of the B-Complex group and important minerals - including iron. Turkey meat provides this body building protein at a relatively low cholesterol level.



6. To Separate White Meat from the Body: Cut into white meat with knife by following the contour of the breastbone down the side of your turkey. While slicing, start pulling meat away from the bone. Continue slicing and use the bone as the guide for the knife until white meat completely separates from the body.



7. To Slice White Meat: Starting at the small end of the turkey breast cut into 1/4" slices and be sure to cut against the grain. Use fingers to hold skin in place. Use spatula to transfer white meat to platter, skin side up.

8. Repeat Procedure for other side.

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