

CARVING YOUR HOLIDAY TURKEY

Grab a sharp carving knife and a cutting board big enough for your turkey.



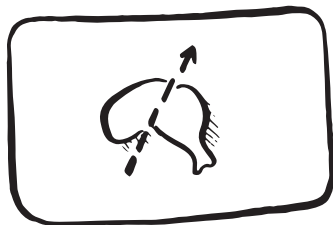
STEP 1

Let your turkey rest for 20 minutes before beginning to carve.



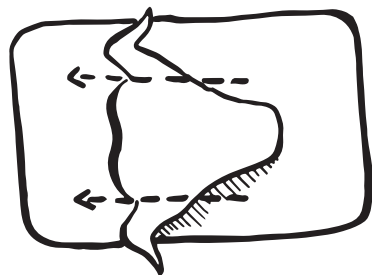
STEP 2

Pull the leg away from the turkey: You're going to remove the thigh and drumstick. Carefully separate the thigh from the rest of the turkey (you'll need to use your knife to help pop it out here). Repeat with the other leg.



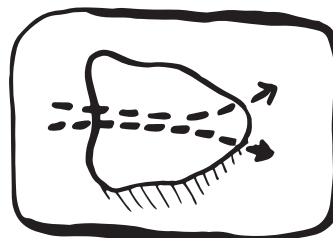
STEP 3

Pull the drumstick and thigh apart and cut through the joint to remove the drumstick. Repeat with the other leg.



STEP 4

Pull the wing away from the turkey and slice through the joint to remove. Repeat with the other wing.



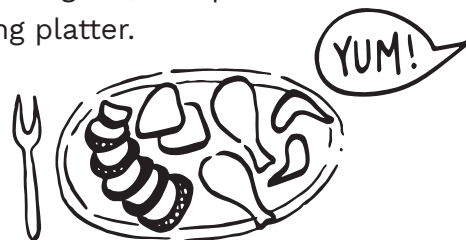
STEP 5

Remove the breast meat: Slice down the center of the turkey, keeping your knife to one side of the breast bone. Make multiple cuts flush to the bone to carefully remove the breast. Repeat on the other side of the turkey.



STEP 6

Place both turkey breasts on your cutting board, slice against the grain, and place slices on your serving platter.



STEP 7

Arrange all cuts of meat on your serving platter and enjoy!

A FEW QUICK TIPS

Only carve what you want to serve; leave the rest on the bone.

Once you're done with your turkey, use the bones to make turkey stock, soup, or stew!

Looking for ideas for any leftover turkey? Check out our holiday leftovers cookbook at citybbq.com!

REHEATING INSTRUCTIONS

Our holiday whole turkeys and turkey breast are fully cooked and can be enjoyed warm or cold. If you choose to enjoy your turkey at a later date, place turkey—in its roasting bag—in the refrigerator to chill immediately. Reheating instructions are provided below.

If you're enjoying your turkey hot and fresh off the smoker, keep it warm by placing the whole turkey—still in its roasting bag and disposable pan—in a preheated oven held at 300° F until you're ready to serve.

WHOLE TURKEY

We recommend removing your whole turkey from the refrigerator 1 hour before placing in oven to keep it juicy and full of flavor.

Preheat your oven to 325° F.

Place your turkey—still in its roasting bag and foil pan—into the oven. Cook for 2–2.5 hours, until the turkey is heated through and reaches an internal temperature of 140° F.

TURKEY BREAST

We recommend removing your turkey breast from the refrigerator 1 hour before placing in the oven to keep it juicy and full of flavor.

Preheat your oven to 325° F.

Place your turkey breast—still in its roasting bag and foil pan—into the oven. Cook for 1.5–2 hours, until the turkey breast is heated through and reaches an internal temperature of 140° F.

HOUSEMADE SIDES

Make sure you're reheating all City Barbeque sides in oven-safe containers!

Preheat oven to 350° F.

Place your sides in oven, cover, and bake to an internal temperature of at least 165° F.