

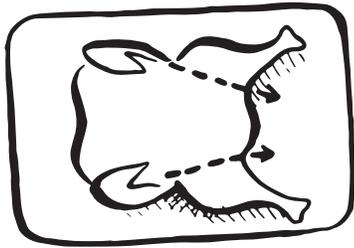
CARVING YOUR HOLIDAY TURKEY

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



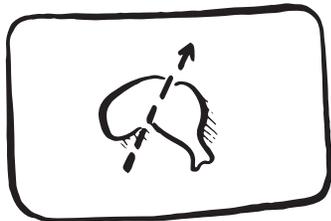
STEP 1

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



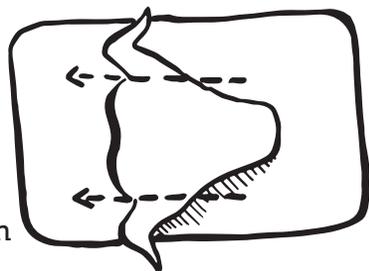
STEP 2

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.



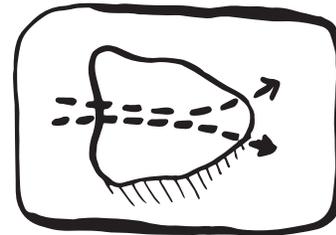
STEP 3

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



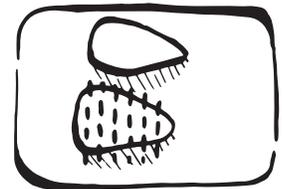
STEP 4

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



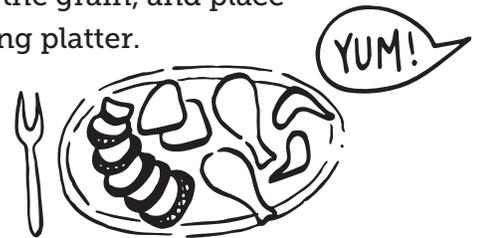
STEP 5

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

Refrigerate your turkey until you're ready to eat it or heat it (heating instructions on reverse).

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!

HEATING INSTRUCTIONS

Our holiday whole turkeys and turkey breasts are fully cooked and can be enjoyed warm or cold. If you choose to enjoy your turkey warm, we recommend only reheating the amount of turkey you intend to serve and keeping the rest in the fridge.

Cooking times below are approximate and will be less if you're reheating a smaller portion. Remember that ovens and refrigerators can vary in temperature.

WHOLE TURKEY

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

Preheat your oven to 325° F.

Place your turkey in the provided roasting bag, place the bagged turkey into the provided foil pan, and set the pan in the oven.

Leave turkey in the oven until completely heated through; this should take about 1.5–2 hours.

TURKEY BREAST

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

Preheat your oven to 250° F.

Place your turkey breast in the provided roasting bag, place the bagged turkey on a sheet pan, and pop it into the oven.

Leave turkey breast in the oven until completely heated through; this should take about 1 hour.

REHEATING 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.

UNCOOKED SIDES

Did you pick up some sweet potatoes or corn pudding to bake at home?

CORN PUDDING

Preheat oven to 350° F.

Bake, uncovered, for 1 hour, or until the top has formed a deep golden-brown crust and a toothpick comes out clean.

SWEET POTATOES

Preheat oven to 350° F.

Bake, uncovered, for 45 minutes, or until topping is golden brown and the internal temperature reaches 175° F.