

CARVING & SERVING INSTRUCTIONS



Serving Your Traditional Whole Turkey

Your Boston Market Whole Turkey can be served the old-fashioned way by carving off the bone at the dinner table or by carving breast and thigh meat from the bone, slicing thinly and presenting on your best serving dish.

Tips: Use a sharp carving knife and use a meat fork to keep the turkey in place.

Make sure your cutting surface is stable.

Carving from the bone:

Step 1 Use tongs or meat fork to steady the turkey while carving. Using a sharp carving knife, slice between the thigh and the breast. Cut through the joint to separate.

Step 2 At this point you can separate the drumstick from the thigh and serve whole or carve them (see *Serving Turkey Slices*.)

Step 3 Cut into the breast just above the wing. This cut will allow pieces to fall when you slice into the breast.

Step 4 Insert a fork in the top of the breast. Carve the turkey by making thin slices down to the horizontal cut.

Serving Turkey Slices

Step 1 – Dark Meat Use tongs or meat fork to steady the turkey while carving. Using a sharp carving knife, slice between the thigh and the breast. Cut through the joint to separate.

Step 2 Place the thigh and drumstick skin side down. Cut through the joint so separate the thigh and drumstick.

Step 3 Run your knife along the bone to separate the bone from the meat.

Step 4 **Serve thigh and drumstick whole** or carve 1/8 inch slices and set on serving platter.

Step 5 – Breast Meat Using a sharp carving knife, score skin in the center of the breast. Follow the breastbone to separate the breast meat from bone.

Step 6 Set the breast meat skin side up. Carve 1/8 inch slices and set on serving platter. Drizzle with our poultry gravy.



Serving Boneless Roast Turkey Breast

Boston Market's boneless roast turkey breast is best for those who want a no-fuss, no mess, fresh, all-white roasted turkey

Tips: Use a sharp carving knife and use a meat fork to keep the turkey in place.

Make sure your cutting surface is stable.

Step 1 Use tongs or meat fork to steady the turkey while carving. Using a sharp carving knife, use the entire length of the knife to carve 1/8" slices.

Step 2 Set slices on a serving platter and drizzle with our poultry gravy or garnish with a touch of Cranberry Walnut Relish.



Spiral Sliced Bone-in Ham

Our Spiral Sliced Bone-in Ham is smoked in hardwood. Then we top it with a honey spice glaze. Our Spiral Sliced Ham is best served at room temperature.

Carving through the natural muscle lines of the ham will allow guests to easily pull meat from the bone. When you are finished carving, you'll have three sections of sliced spiral ham.

Tips: Use a sharp carving knife (*A paring or boning knife works well!*)

Serve with meat fork.

Step 1 Guide your carving knife through the natural muscle lines and carve into the ham.

Step 2 Cut around the bone. The slices will loosely hang or naturally fall away from the bone. Transfer pieces to a serving platter or allow guests to serve themselves.

