HOLIDAY HOW-TOS

Removing the leg portions

Removing the legs is usually the first step in carving your turkey and the easiest.

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Step 1 — Removing the leg portions





- Orient the turkey with the legs facing you.
- Grab a leg and pull it away from the body of the turkey.
- Help to separate the leg by slicing the meat and tendons above and below the joint.
  - The turkey's leg joint

Step 2



- Now pull the leg away from the turkey body in order to expose the joint.
- Once exposed, insert your knife just inside the joint (closer to the turkey body) and push down hard to cut through the joint and remaining connections..

Step 3



- Rotate the turkey so that you have the other leg directly in front of you.
- Again, slice above and below the joint to make it easier to spread the leg away from the turkey body as shown.

Step 4







- Locate the joint connecting the leg to the turkey body.
  - Here is the leg joint on the leg we've already removed.
- Once found, place your blade on the inside of the leg joint. Work the blade side to side, applying more pressure when you feel less resistance and until you've completely removed the leg section from the main turkey body.