HOLIDAY HOW-TOS

Separating a turkey's legs and thighs

Once you've removed the leg section from the turkey body you might prefer to have it separated into drumsticks and thighs.

Written By: Eric Doster



Step 1 — Separating a turkey's legs and thighs



- Take your leg section and cut parallel to the protruding bone section about about two inches from the bone side of the section.

Step 2



- When your blade cuts into the leg section, it will meet resistance.
  - ⓘ This is either a section of bone or a joint.
- Apply downward pressure on point of resistance, if it doesn't yield then you are hitting bone and will need to readjust your cut.
- To readjust your cut, bring your knife up and then push down in a slight scooping motion to find the joint.
- The joint will cut easily and cleanly when you apply enough downward pressure.

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