HOLIDAY HOW-TOS

Carving a turkey's wings and breasts

You may want your turkey wing to be on its own. To do that you'll need to remove it from the rest of the breast – this guide will show you how.

Written By: Eric Doster



Step 1 — Carving a turkey's wings and breasts





- Take your wing and break portions and pull the wing away from the turkey breast section.
- Make a cut where the wing pulls away from the breast until you expose the joint.
- Cut through the joint and through any remaining connected meat.
- You're now left with your two pieces: a wing and the breast.

Step 2



- To slice your remaining breast section into smaller sizes for serving, you must cut against the grain.
  - ⓘ Grains are just natural lines in the meat. Cutting "against the grain" means cutting at a 90 degree angle from these lines.
- Start from one side and slice the breast into sections (adjust width of sections to your preference)

Step 3





- As an option, the wing can be further segmented into two parts.
- Cut the remaining wing section at the elbow.
- This will leave you with a wing and a section that resembles a mini-drumstick.