

## Betty's Husband, Rick, Carving the Thanksgiving Turkey



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In this video, Betty's husband, Rick carves the Thanksgiving turkey. The turkey has just been roasted and allowed to rest 15 or 20 minutes, Rick uses a freshly sharpened knife for the carving procedure. Rick first separates the legs from the turkey, and cuts the drumstick from the thigh. He places the turkey drumsticks on a serving platter, and slices the remaining dark meat, cutting across the grain. He then makes a cut down the center of the breast, and slices the white meat, cutting across the grain, and placing these on the platter in a pleasing arrangement. Any leftover pieces are saved for other purposes. The platter of turkey is garnished with some orange wedges and parsley.