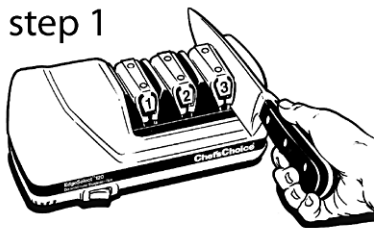


Holiday Entertaining

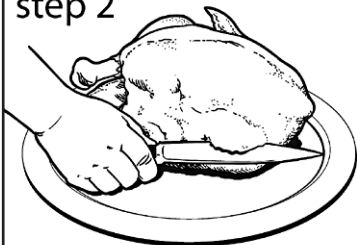
Turkey Carving In Three Easy Steps

(NAPSA)—If you want the guests at your next dinner party to “gobble up” the turkey you serve, try these carving tips:

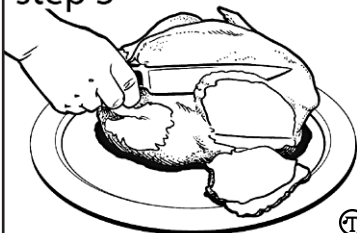
step 1



step 2



step 3



• **Step 1**—Be sure to use a good, sharp knife. Sharp knives are not only safer, they will help you smoothly cut thin, even slices without shredding the meat. Fortunately, you don't have to be an expert to put a razor sharp edge on your knife. A sharpener such as Chef'sChoice® EdgeSelect™ 120 can make sharpening easy. The sharpener uses 100 percent diamond-coated disks and a revolutionary polishing stage to create a professional knife edge in seconds. The precision guides eliminate all guesswork and that means predictable, razor-sharp edges every time it's used. For help finding a sharpener that's right for you, call (800) 342-3255.

• **Step 2**—After the turkey is cooked (meat thermometer should read 180° when inserted in the thickest part of the turkey) cool the bird for 15 minutes. Cooling makes the meat firmer and easier to slice. Remove and set aside the turkey legs and the last joint of each wing. Make a long, deep (to the bone) horizontal “base cut” into the breast just above the wing.

• **Step 3**—Slice down vertically through the breast until you meet the original base cut. This will release perfect, even slices.