



The Incredible 30-Minute Chicken

How to Carve a Chicken

1. Grasp end of one leg. Place **8" Knife** from the **Carving Set** between drumstick and body of chicken. Cut through skin to joint. Remove entire leg and thigh portion by pulling out and back, using tip of knife to disjoint it. Separate thigh and drumstick at joint; cut dark meat away from bone and place on serving platter. Repeat with other leg.
2. Insert **Fork** from **Carving Set** into wing. Make a long horizontal cut above wing, cutting through bottom of breast to bottom of chicken. Disjoint wing from body, if desired.
3. Cut a thin slice from breast with even strokes, using fork to hold slice in place. (Slice will fall away from breast when knife reaches horizontal cut.) Place on platter.
4. Continue slicing breast meat, starting at a higher point each time. Repeat as directed above to carve other chicken breast.