



Audrey Whitmeyer-Weathers / Special to The Chronicle

Carving the bird

Here is an easy way to carve the Thanksgiving turkey.

Remove the wings and leg-thigh quarters and cut the two sides of breast off the breast bone and rib cage.

Slice each breast across the grain, into $\frac{1}{2}$ - to $\frac{3}{4}$ -inch steaks.

Separate the thigh from the leg. Remove the thigh bone and cut the dark meat across the grain into steaks. If the drumsticks are big, you may also want to debone and cut them. Otherwise, leave them whole.

What remains after carving is the back, breast bone and ribs of the turkey.

Roasting a big bird

Bigger birds can be brined and air dried following the same recipe; try to follow the maximum amounts of time for brining and drying (24 hours). When it comes to cooking, the recipe will work with a turkey that weighs up to 16 pounds.

Birds more than 16 pounds should be roasted at a lower temperature — 350 degrees. Cover the breast tightly with foil for the first half of the cooking time, then remove the foil and baste with stock and pan drippings every 30 or 40 minutes for the remainder of the time. An 18-pound bird should be done in about 4 hours, or when the thigh temperature reaches 165 degrees.

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