

Carving tips . . .

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#2). A horizontal cut deep into the breast helps release slices at the base.

Remove the wing by pressing down on the wing tip, and then using the boning knife to sever the exposed joint by cutting toward the backbone. Wings can be saved for stock-pot or soup, or divided for serving.

Next, slice the dark meat by first cutting the joint which connects the drumstick and thigh. Holding the drumstick with a napkin, tilt slightly and slice down toward the plate all around the leg. Use the meat fork to hold the thigh firmly on the plate and slice the meat parallel to the bone.

If you are a slow carver, Lawry's master carver recommends placing the sliced meat on a warming tray and covering it with a warm towel. This will keep the meat warm and

moist until you're ready to serve.

For prime ribs of beef, Chef Hans suggests cooking the roast 20-25 minutes per pound at 350°F. or until a meat thermometer reaches 140. Like turkey, the cooked roast should stand five to 15 minutes before carving.

To make carving easier, first remove the rib bones. Stand the roast with the ribs pointing up and carve between the bones and meat, separating the rib bones in a strip (photo #3).

Now place the roast on the side from which the ribs have been removed and slice (photo #4). "Remember," says Hans, "the wrist guides the blade, but the knife does the work."

"If you follow these techniques," says Chef Hans, "your holiday meal will be a pleasure—not a chore."



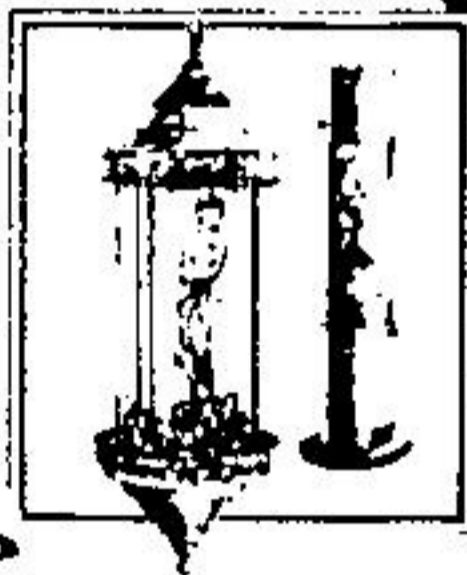
3 PRIME RIB IS EASIER to carve if you first remove the bones. Stand the roast up and carve between the bones and meat, separating the ribs in a strip.



4 PLACE THE PRIME RIB on the side from which the ribs have been removed and slice gently. Says Chef Hans, "The wrist guides the blade but the knife does the work."



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