

Safety Tips for Cooking Poultry In Saladmaster



Cooking poultry requires an emphasis on food safety. Never undercook poultry. Juices should run clear when the meat is pierced with a fork. After handling raw poultry, carefully wash hands, knives, cutting boards, plates and any other utensils. This cuts the risk of contaminating another food with salmonella bacteria, sometimes found on raw poultry.

Always refrigerate poultry in a leakproof container so the juices do not contaminate other foods. As with other meats, frozen poultry should be thawed in the refrigerator when time allows. To hasten thawing, place frozen poultry in a large saucepan or roaster; cover with cold water and let stand at room temperature, changing water about every 30 to 40 minutes.

Rating:

