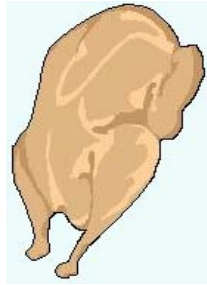


## How to Skin a Whole Chicken



1. Cut off each wing tip, or entire wing if necessary to more conveniently skin chicken.
2. Beginning at the neck, insert fingers between chicken's skin and flesh, and gently separate them.
3. When entire skin has been separated in that way from the rest of the body, cut through skin at end of drumsticks.