

White Meat

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White Meat

Chicken is a widely consumed white meat. In culinary terms, white meat is meat which is pale in color before and after cooking. A common example of white meat is the lighter-colored meat of poultry (light meat), coming from the breast, as contrasted with dark meat from the legs.

White meat - Wikipedia

White meat includes chicken and fish, while red meat refers to beef, pork, venison and some other varieties of game. The United States Department of Agriculture categorizes meats as either white or red. The department's system is controversial because some types of fish and poultry are red when they are raw and turn white after being cooked.

What Is a List of White Meat? | Reference.com

White and red meat differ in their amount of myoglobin, the protein responsible for a meat’s color. Red meat has more myoglobin than white meat, and a higher myoglobin content generates a darker...

Is Pork White Meat or Red Meat? - Healthline

White meat generally refers to poultry meat that is pale in color before it is cooked, such as chicken breast and turkey breast. It can also include other poultry such as duck and geese. Traditionally, fish is also termed as white meat, even though certain kinds of fish like salmon and tuna are red in color.

What Is White Meat | Organic Facts

White meat refers to poultry and light-colored meats. Sometimes this definition may also include fish, but people don’t generally consider fish as a “meat”, so for the purpose of this article we will focus on land animals. It is also a myth that white meat doesn’t contain myoglobin.

Red Meat vs. White Meat: Which is Healthier? | Nutrition ...

White meat White meat is light and faded in color, both before and after cooking. The most usual kind of white or light meat is the lighter-colored meat of poultry like chicken, that comes from the...

Red Meat And White Meat: What Is The Difference And Which ...

White Meat is a Provisioning Materials in The Elder Scrolls Online. Can be acquired from Grocers and Barrels, Baskets, Crates, Cupboards etc.

White Meat | Elder Scrolls Online Wiki

When it comes to chickens, we refer to muscles containing mostly white fibers as white meat, and muscles containing more red fibers as dark meat. White meat, found in the breasts and wings, contains about 10% red fibers. This part of the chicken is lean and mild in flavor, and dries out easily if overcooked.

White Meat vs. Dark Meat Chicken: What's the Real ...

White Meat Doneness For quality purposes, a chicken breast is properly cooked at 145 to 150 F. This temperature ensures that all pinkness is gone, but the meat is firm but still tender. However, the USDA recommends that chicken and poultry be cooked to a minimum internal temperature of 165 F for at least 30 seconds.

The Correct Chicken Temperature for Juicy White and Dark Meat

Since 1985, White's Country Meats has proudly served the butcher and game processing needs of the east Portland area.

Home - White's Country Meats

white meat fascia- a dense fibrous connective tissue that encapsulates soft tissue. It it essentially devoid of vasculature and this contributes to its white appearance. The term is frequently used by Black Americans in the Southeastern US.

Urban Dictionary: white meat

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White's Meat Market 46 W 400 S, Kokomo, IN 46902 - YP.com

White meat definition is - meat that comes from the breast or other thick parts of a chicken, turkey, etc., and that is lighter in color than the other parts when cooked; also : meat (such as pork) that is lighter in color than beef when cooked.

White Meat | Definition of White Meat by Merriam-Webster

White Meat Fish Recipes. Chicken Alfredo With Plum Tomatoes Bertolli. Bertolli® Classico Olive Oil, fresh basil leaves, Bertolli® Alfredo Sauce and 3 more. SEARCH. Dark Meat Chicken Recipes. No-fry White Chicken Parmigiano Bertolli. tomatoes, fresh breadcrumbs, eggs, grated Parmesan cheese, shredded mozzarella cheese and 3 more.

White Meat Chicken Recipes | Yummly

white meat The chicken may be all white meat, all dark meat, or a mix (known as regular).

WHITE MEAT | definition in the Cambridge English Dictionary

The white meat of fowl is the best meat diet for the vocalist. The partridge has white meat, and so needs to be thoroughly cooked, but not dried. To be particularly nice, however, she should use only the white meat. First fellow at the dining tent gets most of the white meat!

White meat Synonyms, White meat Antonyms | Thesaurus.com

Chicken breast meat is the archetypal white meat, and gastronomically, chicken and rabbit are categorically considered white meat, while cow, sheep, and horse meat are considered red. Generally the meat of milk-fed veal and pork are considered white, while the meat of ducks and goose are considered red.

white meat - Wiktionary

noun Pale meat such as poultry, veal, and rabbit.