

OUR TOP 5

Roasting Tips

- 1** Before roasting day, check to ensure your turkey is soft and oven ready. If the turkey feels firm and cold it will not roast evenly. So be sure to check your turkey's temperature well in advance.
- 2** You can baste your bird but know that consistently basting turkeys throughout the entire roasting cycle will result in more moist skin instead of crispy skin. Additionally it is always a good idea to have some type of liquid (broth, stock, water or wine) in the bottom of your roasting pan throughout the roasting process.
- 3** The internal temperature of your turkey typically increases more rapidly during the last half of the roasting time. Be sure to check your turkey consistently during the last half of the roasting time to ensure you don't over roast the bird.
- 4** For truly marvelous gravy, heat (do not boil) 1-2 cups white wine. Pour this over your turkey half way through the roasting time to enhance the flavor of your gravy.
- 5** When the turkey reaches the desired internal temperature, remove from the oven. Promptly cover* and let the bird rest for about 15-35 minutes (depending upon the size of your turkey). This allows time for the juices to seal within the meat and makes for a delicious finished product.

*Covering the bird will result in less crispy skin

"Voted #1 Best Tasting Turkey"

—SF Chronicle

STUFFING RECIPE

THE DIESTEL FAMILY'S SAVORY HERB STUFFING

This is a quick and easy stuffing recipe comes from our great grandmother and it doesn't require any sautéing—just mix & stuff.

- 2 medium sweet onions
- 5 stalks celery
- 7 springs parsley
- 1 7½ oz bag stuffing cubes, unseasoned (aprox. 8 cups)
- 2 Tablespoons olive oil
- 1 teaspoon dry marjoram leaves
- 1 teaspoon dry sage
- 1 teaspoon dry oregano leaves
- ½ teaspoon dry thyme leaves
- 1½ teaspoon salt
- ½ teaspoon pepper

Finely chop onions, celery and parsley. In a large bowl, mix with bread cubes. Sprinkle with olive oil. Toss to mix and add seasonings. Mix thoroughly.

Pat neck and body cavities of turkey until thoroughly dry and stuff loosely, never pack tightly. This recipe yields enough stuffing for almost any size turkey. Leftover stuffing can be baked in a buttered and covered dish at 325° F for 30 minutes.



Check out our website: www.diestelfamilyranch.com

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OUR COMMITMENT

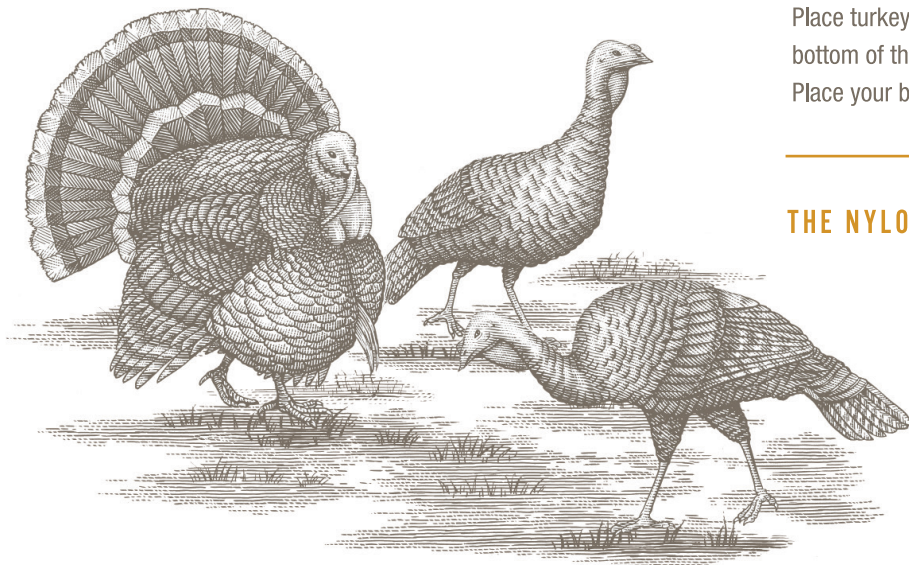
to Quality

Our Family began range growing turkeys in 1949, on our ranch nestled in the Sierra Foothills. At Thanksgiving we sold our turkeys to the local folks who enjoyed the trip to our ranch each year. Today we produce our turkeys and turkey products year round. We hold the same family secrets growing our birds with extra time, individual care and a wholesome diet and environment to consistently produce a better, tender and juicy turkey that has real old-fashioned flavor.

Our Diestel turkeys are slow grown in small flocks, fed an 100% vegetarian diet without the use of animal by products, antibiotics or growth stimulants. We think that you will savor this naturally delicious turkey. Give it a try and, just like the local folks, you are welcome to visit our ranch where we are still growing turkeys the way nature intended.

The Diestel Family

Tim, Joan, Jason, Garrett & Heidi



ROASTING INSTRUCTIONS

PREPARATION

Pre-heat oven to 325° F. Remove soft oven ready turkey from the bag. After removing the neck and giblets from the body cavities, rinse the bird with cold water. Pat turkey dry with a paper towel. If you choose to stuff your bird this would be the time to do so.



Rub the exterior of turkey with our signature family recipe:

- 4 Tablespoon olive oil
- 4 teaspoons salt, or to taste
- 2 teaspoons paprika

Place turkey in an open roasting pan, breast side up. Cover the bottom of the pan with approximately 2 cups water or broth. Place your beautiful turkey in the oven.

THE NYLON TRUSS

The nylon truss is oven and microwave safe and can withstand oven temperatures up to 450° F. The truss is designed to hold the drumsticks together and to remove the truss lift the ring and pull it up and over the end of the drumsticks. This truss is not designed to be removed from the turkey prior to, during or after roasting.



ROASTING

Use a 325° F oven. We would encourage you to check the internal temperature throughout the roasting time to be careful not to over roast. There is no need to turn the bird while roasting as it will brown to a rich golden color. Additionally a foil tent can be placed loosely over the turkey during the last hour of roasting to prevent over browning. When the turkey reaches the desired internal temperature, remove from the oven. Cover and let stand for about 15-35 minutes before carving.

WEIGHT	ROASTING TIME	WEIGHT	ROASTING TIME
10–12 lbs.	2–2¾ hrs.	22–24 lbs.	5–5¼ hrs.
12–14 lbs.	2¾–3½ hrs.	24–28 lbs.	5–5½ hrs.
14–16 lbs.	3½–3¾ hrs.	28–30 lbs.	5¼–5½ hrs.
16–18 lbs.	3¾–4 hrs.	30–32 lbs.	5¼–5¾ hrs.
18–20 lbs.	4–4½ hrs.	32–34 lbs.	5¾–6¼ hrs.
20–22 lbs.	4½–5 hrs.	34–36 lbs.	6¼–6½ hrs.

GRAVY

Skim and strain freshly roasted turkey drippings into a saucepan over medium heat. If you're short on drippings, add 1-2 cups water or broth back into your roasting pan and use a wooden spoon to scrape up the brown bits. Strain and incorporate into your drippings. Whisking constantly, gradually add drippings to a roux (butter cooked with flour). Reduce heat to low: simmer gently for gravy to thicken and flavors to meld. Season to taste with salt and freshly cracked pepper.

