Local Willie Bird Turkeys Organic & Fresh Free Range Gluten Free Vegetarian Turkeys

Known for tenderness and flavorful taste. Never any artificial additives or preservatives. All naturally grown and raised to yield more white meat.



Ed Stokes holding a prize winning Willie Bird

DON'T FORGET TO PICK UP A BAG OF DIABLO FOODS GOURMET STUFFING

Diablo Foods 361

3615 Mt. Diablo Blvd. Lafayette, CA 94549 925.283.0737

open 8-8 every day

THE WILLIE BIRD STORY

Back in 1971, Diablo Foods was one of the first grocery stores to sell Willie Bird Turkeys. Raised for us by the Benedetti family in Petaluma, these free range turkeys continue to win awards. Praised in taste tests for superior flavor and moist tenderness, these prized birds are now shipped to some of the finest restaurants across the U.S. Willie Birds have been raised locally in Sonoma County, the natural way, without hormones or artificial additives for over 50 years.

COOKING YOUR WILLIE BIRD TO PERFECTION

As with all meat, let your Willie Bird come to room temperature before cooking. We recommend at least 2–3 hours on the counter.

Please...you do not want to overcook your turkey. The use of a high quality instant read thermometer to test for doneness is critical.

We also highly encourage you to use an oven thermometer to check and calibrate the accuracy of your oven.

Preheat the oven to 325° F.

Brush the bird generously with melted butter before roasting, to assist in browning. Baste often with pan drippings.

You can figure an approximate cooking time of 12-15 min. per pound. Add 30–45 minutes to your total cooking time if your bird is stuffed.

When the temperature of the turkey reaches between 160°-165°, you may remove it from the oven. Out of the oven, the bird will continue to cook, rising another 10°

The final temperature of the bird should approach 170°

Cover the bird loosely with foil, and let rest for 20-30 minutes, this will finish the cooking, and let the juices settle back into the turkey.



CORRECT PLACEMENT OF THERMOMETER