

# PRAIRIE NEWS

<http://SD-PheasantHunting.com>  
1-855-SD Lodge

December 2014

35451 253<sup>rd</sup> Street  
Kimball, SD 57355

## **Hunting Update:**

December has continued to provide excellent pheasant hunting. With a little residual snow remaining from November, the birds clustered nicely in tree lines. When the weather warmed up for a few days, they spread out again and ventured back into the grass and food plots. So far, the temperatures and snowfall have not been very extreme – nothing the pheasants can't easily handle.



With just a few more weeks left in the regular season, our focus now is population control. A good ratio of roosters to hens will help ensure an excellent hatch in the spring, so we are choosing which fields to hunt based on where we need to eliminate more roosters. At this point in the year, we expect to see mostly hens, so it is especially important to identify your bird prior to shooting it.

## **Holiday Cheer:**

The holidays are a great time to feast upon all the birds from your hunt. Since we vacuum package all our pheasants, they should stay fresh for many months, but it's still nice to use them before they end up forgotten at the back of the freezer. To inspire you, we've provided a recipe that was served at a Presidential Inaugural Luncheon:

## Herb-Roasted Pheasant with Wild Rice Stuffing

### Ingredients

- 10 pheasant breasts, boneless, tenders removed and reserved for stuffing, cut small pocket in side of breast for stuffing
- ½ cup olive oil (with chopped rosemary, thyme and sage)
- 1 pound long grain wild rice
- 2 quarts chicken stock
- 2 carrots, diced
- ½ onion, diced
- ½ cup dried apricot, diced small
- 1 tablespoon salt and pepper mix
- 2 tablespoons garlic, roasted

### Preparation

1. Boil the rice with the chicken stock, cook until soft and most of the liquid is gone.
2. Add the onion, carrot, garlic and apricot. Cook until the vegetables are soft and all liquid has been absorbed. Refrigerate rice mixture until cold.
3. In a food processor, puree pheasant tenders to a paste to use as a binder for rice mix.
4. When rice is cool, add the pheasant puree to the rice until well mixed. Adjust seasoning with salt and pepper and return to refrigerator until ready to stuff.
5. Preheat oven to 400 °F.
6. Make 10 small football shaped patties of the rice mix, stuff inside the pheasant, being careful not to overstuff the pheasant. Rub herb/oil mixture on top and bottom of the pheasant, season with salt and pepper.

Place the pheasant on a heavy gauge roasting pan and then in a preheated oven for approximately 8 to 10 minutes.

Remove from oven and cover with lid or foil and allow to rest for 10 minutes.

Serve over sauté of spinach.

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### Prairie Puzzle:

The answer to last month's question about hypothermia was all of the listed symptoms. Congratulations to Mr. Heeringa of Wisconsin and Mr. VanTilburg of Kentucky for winning our Prairie Puzzle.

December question: ***Which vice-president shot pen-raised pheasants at the Rolling Rock Club in Pennsylvania and donated the birds to hunger relief charities?***

- a) Biden      b) Cheney      c) Gore      d) Quayle      e) Bush

Please submit your answer by December 31, 2014 to be included in the prize drawing for a free Dakota Prairie Lodge & Resort hunting hat. Responses will be accepted via mail, phone, or email. Good luck!