

# PRAIRIE NEWS

<http://SD-PheasantHunting.com>

November 2012

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1-855-SD Lodge

Kimball, SD 57355

## **Holiday Season:**



As soon as the Halloween candy dwindles, the remainder of the year seems to focus entirely on holidays. In particular, we want to wish all of our readers a happy Veteran's Day, and we thank everyone who contributed to the freedom that we all enjoy. As Thanksgiving approaches, we encourage you to include pheasant in your meal planning. We have supplied a couple recipes on the next page, but there are many other innovative options beyond the traditional mushroom and wild rice pairings with pheasant.

Several of our hunters mentioned that they plan to smoke their birds, so we are looking forward to hearing about their experiences and successes.



## **Farming and Hunting Update:**

As the crops are safely gathered, we can enjoy the remainder of fall. This is a useful time to review the dynamic synergies between farming and hunting, and we can use this opportunity to plan and strategize for next year.

For the past month, the hunting has been spectacular. The biggest challenge has been to 'let the ladies live' as we seem to have an inordinate number of hens this year. This bodes well for the hatch next spring, as long as the winter weather cooperates.

We've already had our first snowfall, not enough to create challenges but just the right amount to transform our space into a winter wonderland. The dogs certainly enjoyed playing in the snow!



## **Upcoming Features:**

Next month, we plan to provide a framework and detailed itinerary of an average day in the life of a hunter. Every lodging and hunting establishment has a slightly different atmosphere, and we want to share our unique ambiance with you.

## **Pheasant Recipes:**

Many of our guests were surprised and delighted to receive their birds with no attached wings, head or feet. As we know, this was required by law to identify that, in fact, one was only taking roosters from the field. Dakota Prairie Lodge & Resort is a licensed cleaning facility and always updates as cleaning practices evolve. South Dakota now allows us, not the general public, to process your birds with only the breast being the final product.

Clients may now enjoy removing their birds and memories of the hunt from the freezer without the hassle and eyesore of removing the identifying features of a rooster. We enjoy preparing and entertaining our guests with pheasants much like you. Attached are two recipes that we enjoy and are excited to pass along. Enjoy your meal!

### **Roasted Pheasant and Oyster Gumbo**

#### **Ingredients**

1 pheasant, about 2 ½ lb.  
Salt and pepper, to taste  
2 Tsp. butter  
3 Tsp. flour  
2 tsp. canola oil  
1 ½ c. chopped yellow onion  
1 ½ c. chopped green bell pepper  
1 ½ c. chopped celery  
5 garlic cloves, minced  
2 bay leaves  
4 oz. andouille sausage, diced  
6 c. chicken broth  
1 ½ tsp. Creole seasoning  
1 ½ tsp. Worcestershire sauce  
1 ½ tsp. Tabasco sauce  
1 c. shucked oysters, drained  
1 tsp. filé powder  
4 c. hot cooked rice  
¾ c. green onions, thinly sliced

#### **Directions**

Preheat oven to 425°F. Rub salt and pepper into pheasant, and bake for 10 minutes. Reduce oven to 350°F and bake another 30 minutes. Cool, remove meat from bones, and shred meat.

Melt butter in a small pan over medium heat. Gradually add flour to butter, stirring with a whisk until smooth. Cook 7 minutes, stirring constantly. Remove from heat.

Heat oil in a Dutch oven over medium-high heat. Add onion, pepper and celery. Saute 6 minutes, stirring occasionally. Add garlic and bay leaves. Saute 3 minutes, stirring constantly. Add shredded pheasant and sausage, and saute 5 minutes. Add flour mixture, and cook 30 seconds, stirring well. Stir in broth, and bring to a boil. Reduce heat, and simmer 30 minutes. Stir in seasoning and sauces, and cook 30 minutes, stirring occasionally. Add oysters. Cook 2 minutes or until edges begin to curl. Remove from heat. Stir in filé powder. Discard bay leaves. Serve over rice, and garnish with green onions.

### **Pheasant with Cranberry Honey**

#### **Ingredients**

½ cup raw bacon, chopped  
3 pheasants, cut into pieces  
1 cup dry red wine  
1 lb. pearl onions, blanched and skinless  
1 tsp. pepper  
1 tsp. salt  
2 bay leaves  
1 Tsp. fresh tarragon leaves, chopped  
1 Tsp. fresh mint leaves, chopped  
1 cup cranberries  
¼ cup honey  
¼ cup sour cream  
Fresh mint sprigs for garnish

#### **Directions**

Render bacon in a Dutch oven over medium heat. Add pheasant pieces and sear on all sides. Add red wine and onions. Sprinkle pepper, salt, bay leaves, tarragon, and mint over pheasant pieces. Reduce heat to low and cover pot. Cook until tender for about 25 minutes.

Remove pheasant pieces and keep warm. Transfer liquids to a glass container and spoon off most of the fat after it rises to the top.

Return the rest of the juices, herbs, bacon and onions to the pot over medium heat. Add cranberries and cook until the berries pop.

Remove from heat, discard bay leaves, and whisk in honey and sour cream. Arrange pheasant pieces on serving platter with sauce spooned over them, and garnish with mint sprigs.