



## DAKOTA PRAIRIE LODGE & RESORT

# PRAIRIE NEWS



### MEET OUR TEAM

HIESEN BINGHAMTON

*Hospitality Crew*

Originally from Reno, NV, Hiesen is part of our housekeeping and cleaning crew. While she is not a hunter herself, she loves talking with the hunters who visit us at the Lodge and learning what they enjoy about the sport. She takes pleasure in making our guests feel comfortable and at home while they stay with us.

Hiesen has been enjoying her time in South Dakota. She loves our state's beautiful sunrises, and she is excited to meet more hunters this season and get to know them during their stays. If you see Hiesen around at the Lodge while you are here, don't hesitate to say hello! Our Lodge is full of friendly faces like hers.

## DON'T MISS YOUR CHANCE TO HUNT THIS FALL



Thanksgiving just came and went, but that does not mean hunting season is over – far from it! We have been enjoying beautiful fall weather here at the Lodge. There is no sign of snow on the ground, and pleasant autumn temperatures are expected to continue into December. The pheasants have been loving the weather too, and they are out in full force.

In other words, if you are considering coming out to Brule County to join us for a hunting experience like no other, it's not too late! We welcome hunting groups through December and even into January. Reach out to us today to book your stay at the Lodge.

## SHARING GRATITUDE THIS THANKSGIVING

November is winding to an end, and that means it is time to give thanks for our many blessings in life. Here at Dakota Prairie Lodge & Resort, we have plenty to be thankful for this year, and we are excited to share our gratitude with you. First and foremost, we would like to thank our hunters. We would not be here without you, and we are so grateful for the opportunity to provide access to the nation's best upland hunting and continue growing your love of the sport.

We are also thankful for our staff: our guides, cleaning crew, cooks, and more who help our Lodge run smoothly every single day. And let's not forget our dogs, who make every hunt more exciting.

Finally, we are grateful for our prime location in South Dakota and our ever-growing population of wild pheasants. We are lucky to be located here in the nation's heartland. What are you grateful for this Thanksgiving season?



## PHEASANT RECIPES FOR THE HOLIDAYS

If you have joined us for a hunting trip this fall, the holidays are the perfect occasion to enjoy a tasty feast highlighting the fruits of your labor. Here are two delicious ways to enjoy pheasant this season.

### RECIPE #1: MUSHROOM WINE SAUCE PHEASANT

Wild pheasant and mushrooms are a classic combination, and this recipe offers the chance to elevate a traditional dish.

**Ingredients:** 4 skinless pheasant breasts, 4 tbsp butter, 1 tbsp olive oil, 3/4 cup white pearl onions, 5 cloves garlic, 5-6 chopped shiitake mushrooms, 1 pint sliced white mushrooms, 1/2 cup dried porcini mushrooms, 1 cup white wine, 1 cup chicken broth, 1/3 cup chopped parsley, 2 tbsp cornstarch, 2 tbsp water, salt and pepper to taste

**Directions:** Salt and pepper both sides of the pheasant breasts. In a shallow pan, on medium heat combine olive oil and half butter. Add breasts and sear until light brown on each side (about 2 min per side). Then remove from pan. Melt remaining butter and add mushrooms into the pan, stirring occasionally for about 5 mins until partially cooked. Add onions and chopped garlic. Turn heat to high and add wine, stirring until wine reduces by half. Then reduce heat to med-high. Add the pheasant back in and add chicken broth to cover the breasts. Reduce heat to simmer and cook about 20 mins. Add cornstarch and water to thicken the sauce. Garnish with parsley and serve.



### RECIPE #2: EASY PHEASANT POT PIE

Take your pheasant game to the next level with this simple pot pie recipe that you can easily make at home for a cozy weeknight or weekend meal.

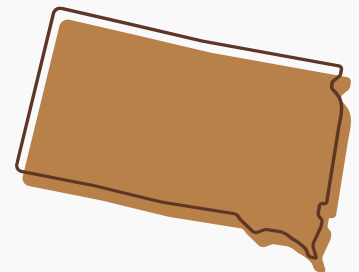
**Ingredients:** 2 cups chicken broth, 1 lb. pheasant (chop into bite-size chunks), 2 cup chopped carrots, 1/2 cup chopped celery, 15 oz. can peas (drained), 1/3 cup salted butter, 1/2 chopped yellow onion, 1/3 cup flour, 2/3 cup milk, 1 tsp salt, two 9-inch refrigerated pie crusts, 1 egg white (beaten), salt and pepper

**Directions:** Preheat oven to 400 F. In a pot, bring broth to a boil. Add pheasant, carrots, and celery and boil about 15 mins (until pheasant cooked through). Add peas for 1 minute. Drain and reserve broth. In separate pot, melt butter and cook onion in it. Gradually stir in flour until smooth. Pour broth and milk into flour mixture, stirring constantly until thickened. Press 1 pie into pie plate and brush with egg white, bake 5 mins. Combine pheasant/vegetable mixture with sauce mixture in pie pan and then cover with other crust. Cut slits for ventilation and bake about 40 mins (until golden brown). Serve from pan.

## PRAIRIE PUZZLE

**November Question:** South Dakota joined the United States in 1889. What number state was it to join?

- a) 32nd
- b) 40th
- c) 43rd
- d) 28th



Submit your answer by December 10, 2023, for a chance to win! Answers will be accepted via email, phone, or mail. Correct answers will be entered into the prize drawing to receive a FREE Dakota Prairie Lodge & Resort hat.