



## DAKOTA PRAIRIE LODGE & RESORT

# PRAIRIE NEWS



### MEET OUR TEAM

#### RYAN SMITH, GUIDE

**Home State:** South Dakota

**Favorite Hunt:** Waterfowl

**Age:** 25 years

Ryan is a new addition to our team and has already begun guiding dove hunters for us. He is just one of the many friendly faces you will see in the field, and he is a passionate and talented hunter who hails from Huron, South Dakota. You may also be excited to meet Ryan's three labs, who will be joining him at the Lodge. Buddy, Kelly, and Remi are excellent working dogs and hunting companions.

Ryan is excited to meet new people as a guide and get the dogs working every day. Make sure to say hello to Ryan when you visit the Lodge this fall!



### THE JOYS OF BIRD HUNTING SEASON



September is one of our favorite months of the year. Why? It's bird hunting season, of course! Dove hunting and waterfowl hunting are in full swing at the Lodge, and we have been sharing these wonderful activities with our guests.

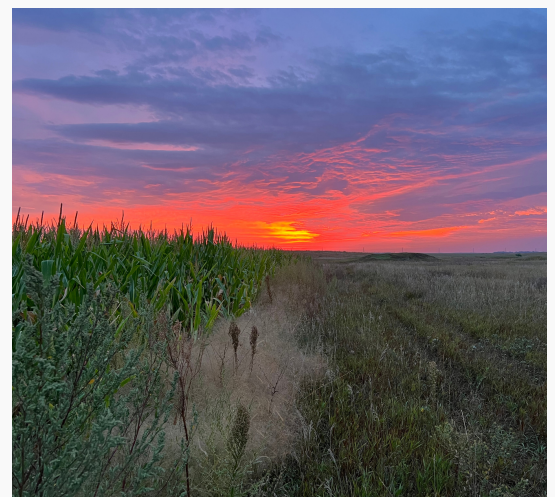
You might not think of South Dakota as a dove hunting destination, but we actually have an excellent dove population and our hunting groups have enjoyed plenty of success this year. Ducks and geese are also in season, making for top-notch hunting all around.

### IT'S AUTUMN IN BRULE COUNTY

Come September, summer in South Dakota winds to a close and we finally get to enjoy sunny days and crisp, cool nights. In other words, we're ringing in some of the state's best weather – and just in time for bird hunting season! With dove and duck hunters visiting us every weekend, we have been plenty busy... but not too busy to enjoy a relaxing evening on the Lodge's deck. And although pheasant season isn't here yet, we have been observing our wild pheasants grow and mature. Our roosters have reached their full size, and they are now developing their color. Opening weekend is just three weeks away!

We are always preparing our land and our Lodge to provide you with a premier hunting experience. The cleaners have been busy flipping mattresses, and we have been in the field baling and mowing trails so our hunters can easily walk around while enjoying a day in the South Dakota sun.

If you have not booked your fall hunting excursion yet, we do still have a few weekends open – so make sure you lock in your spot!



## HOW TO ENJOY DELICIOUS WATERFOWL

Duck hunting just began, and our hunters are departing from the Lodge with expertly cleaned and vacuum-sealed duck and goose breasts. But you might not know how to cook these delicious birds at home, so we've put together a couple of our favorite recipes.

### RECIPE #1: DUCK A L'ORANGE

This simple yet classic dish brings together the sumptuous flavors of juicy duck breast and sweet orange marmalade for a meal that's quick enough for a weeknight yet nice enough for company.

**Ingredients:** 2 duck breast halves, 1 cup chicken broth, 2 tbsp orange liqueur, 1 tbsp sherry vinegar, 1 tbsp orange marmalade, 2 tsp grated orange zest, 1 pinch cayenne pepper, 1 tbsp olive oil, 1 tbsp butter, 1 tsp all-purpose flour, salt to taste

**Directions:** Rinse duck breast in cold water. Generously season with salt and rub into each breast. Let rest at room temperature for 15 mins. Whisk together broth, liqueur, vinegar, marmalade, zest, and cayenne. Heat olive oil in a skillet over medium heat. Place duck in skillet and cook for 6 mins. Flip duck breasts and cook until they start to firm and are reddish-pink and juicy in the center, about 4 more minutes or until thermometer reads 140° F. Then transfer breasts to a plate. Next, make the sauce: Return skillet to heat and whisk flour into the pan. Pour orange mixture into skillet and bring to a boil. Cook until sauce thickens and is reduced, 3-5 mins. Turn heat to low and add butter, stir until melted. Slice duck breasts across the grain into thin ovals, arrange on a plate, and serve with orange sauce spooned over the top. Asparagus, green beans, or mashed potatoes would be a delicious side dish.



### RECIPE #2: BACON-WRAPPED GOOSE BREASTS

This delicious, savory dish combines succulent goose breasts with rich bacon and tasty herbs – you'll definitely be grabbing seconds.

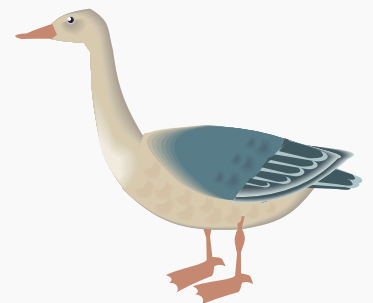
**Ingredients:** 1 large goose breast, 1 sprig rosemary, 4 sprigs thyme, 2 gloves garlic (minced), 1 chili pepper (sliced), 1/2 cup red wine, 1/4 cup olive oil, 1 lb bacon, salt and pepper to taste

**Directions:** Rinse goose breasts under cold water. Mix rosemary, thyme, garlic, chili pepper, red wine, and olive oil to make marinade. Pour over goose breasts in resealable bag and refrigerate for 2-4 hrs. Remove goose from refrigerator and wrap in bacon, using toothpicks to secure if needed. Grill bacon-wrapped goose breast until bacon is cooked through and goose is medium-rare to medium. Let rest for 5 mins, then cut into thin medallions to serve.

## PRAIRIE PUZZLE

**September Question:** What is the daily limit for light geese during South Dakota's fall goose hunting season?

- a) 15 geese
- b) 3 geese
- c) 50 geese
- d) 30 geese



Submit your answer by October 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.