



## DAKOTA PRAIRIE LODGE &amp; RESORT

## PRAIRIE NEWS



### SUPPORT A CAUSE FUTURE FARMERS OF AMERICA (FFA)

Future Farmers of America is a nonprofit organization providing middle and high school classes that promote and support a rich agricultural education. Here at the Lodge, we are proud to share that our own nonprofit, Land & Legacy, was able to sponsor a local student who attended the National FFA Convention & Expo in Indianapolis. Our sponsored attendee, Gavin Walsh, was able to learn about the latest in ag tech, sustainability, and more!



[Learn More  
About FFA](#)

[Learn More  
About L&L](#)

## THE LATEST HAPPENINGS AT THE LODGE



Dove season will be wrapping up shortly on November 9, and we have largely moved on to duck and pheasant hunting groups. Over the past few days, the weather has cooled down significantly, which is great news for the duck migration. As the temperatures drop, more of our feathered friends fly down from Canada and yield plentiful shooting for our hunters.

In other news, our bus got a makeover – it looks super spiffy with its rugged camo finish! We also continue to harvest a variety of fruits and vegetables from our garden. Zucchini, tomatoes, pumpkins, and peppers have been highlights this year, and our hunters are loving the farm-to-table delicacies we've created!

## 'TIS THE SEASON FOR PHEASANT HUNTING

Pheasant season opened on October 19, and since then, we have been enjoying chasing down our wild roosters with many eager hunting groups. Our Lodge is nestled in the perfect rural area to nurture and support our large population of wild pheasants – and we invest in creating the perfect environment for them to thrive all throughout the off season. Now, with hunting season underway, we are reaping the benefits of our efforts to plant pheasant-friendly crops and ensure that our local wild pheasant brood will multiply for years to come. In the fields and prairie around the Lodge, you are sure to glimpse tail feathers.

If you are coming out to the Lodge this season to enjoy some pheasant hunting fun, don't forget to break in your boots and bring your orange gear. You might try to fit in shooting range practice before you arrive – but if you don't get a chance, our sporting clays are always available!



## OUR FAVORITE PHEASANT RECIPES

Pheasant hunting season has begun, which means our hunters are departing from the Lodge with many cleaned and vacuum-sealed pheasant breasts. If you are not sure how to cook these delicious birds at home, we've put together a couple of our favorite recipes.

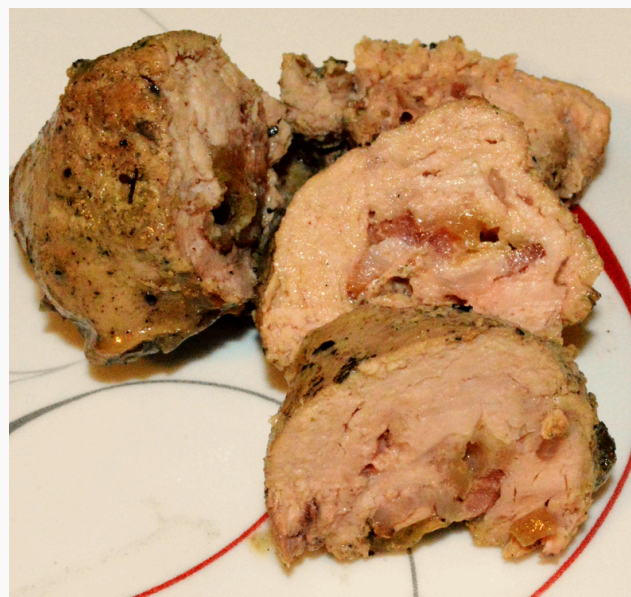
### RECIPE #1: BACON-STUFFED PHEASANT BREAST

This CrockPot recipe is an excellent and delicious way to use your pheasant breasts without running the risk of them drying out!

**Ingredients:** 4 boneless pheasant breasts, 4 slices of bacon, 1 onion (chopped), 4 chunks Swiss cheese, 1 tsp thyme, 1/2 tsp paprika, 1/2 tsp garlic powder, salt and pepper to taste, 1/2 cup dry white wine, 1/3 cup heavy cream, 1 1/2 cups chicken broth, splash of olive oil

**Directions:** Pound all breasts until they are thin. Cook bacon in a skillet, retaining about 2 tbsp of bacon grease. On a cutting board, place one piece of bacon and one chunk of cheese inside each breast. Roll each breast as tightly as possible, tucking in the ends.

Secure the rolls using toothpicks. In a small bowl, mix together the spices. Sprinkle the spice blend over both sides of the pheasant breast rolls. Then, brown the rolls in the left-over bacon grease, roughly 2 minutes per side. Transfer the rolls from the skillet to the CrockPot. Add a bit of oil to the skillet and cook chopped onion until translucent. Add the onion to the CrockPot. Pour the wine into the hot skillet over medium-high heat to deglaze. Then add chicken broth and bring to a boil. Cook until reduced by half. Remove from the heat and stir in the heavy cream. Pour the mixture into the CrockPot. Set the CrockPot to low and cook for roughly four hours, or until internal temperature reaches 165 degrees.



### RECIPE #2: GARLICKY PHEASANT FLORENTINE

This delicious, savory dish combines succulent pheasant breasts with rich cream sauce and tasty herbs for an absolute must-try dish.

**Ingredients:** 6 pheasant breasts, 1/4 tsp pepper, 1/2 cup flour, 1 tbsp oil, 3 tbsp butter, 1/2 cup chicken broth, 2 tbsp minced garlic, 1 1/2 cups heavy cream, 1/4 cup grated Parmesan, 4 cups spinach

**Directions:** Rinse and dry pheasant breasts, season both sides with salt and pepper then coat in flour. Cook breasts for 2 mins per side in oil over medium-high heat. Remove breasts from the skillet and set aside on a plate. Add butter and garlic to the skillet, cook for 1 minute. Add chicken broth, simmer for 3 minutes. Reduce heat to low and add cream. Once thickened (about 3 minutes), add cheese and spinach. Add cooked pheasant back to sauce to soak up the flavor, then serve.

## PRAIRIE PUZZLE

**October Question:** Which one of these native South Dakota animal species is currently endangered?

- a) Mountain lion
- b) Bighorn sheep
- c) Gray wolf
- d) Red fox



Submit your answer by November 10, 2024, 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.