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# Accidentallocavore®

**Dear Friend,**

If you have more than one jar of mustard in your kitchen, the first article is for you! After that, meringue cookies with a surprising twist (and they take no time to make).

Why don't you invite your friends [to sign up](#) for the newsletter? My goal is to double the readership, so if everyone reading this can get a friend to sign up...Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



## The New Maille Store: Mustard on Tap

The Accidental Locavore thinks there's a big difference between how French and Americans use and approach mustard. Americans put it on hot dogs, sometimes on burgers and maybe on an occasional sandwich (mostly when the doctor has warned you off of mayo). The French use it for all kinds of dishes, sauces, salad dressings, and it's always on bistro tables as a condiment for meat dishes (pot au feu, steaks, etc.). And their mustard is strong!

[Maille:](#)



### **Meringue Cookies With Chocolate and Cornflakes**

As part of all my Thanksgiving prep, I had bits and pieces of a lot of leftover food. With all good intentions, I saved most of them, hoping to re-purpose later. Perusing through Saveur, this simple cookie recipe, with only five ingredients, would put the egg whites I saved to good use. It makes about 2 dozen cookies, and as long as you have some sort of electric mixer, is quick and easy.

[Meringue Cookies:](#)



### **December Calendar**

Time for braises and stews! [This one](#) with lamb shanks is an old favorite.

[Download the calendar:](#)

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