



Dear ,

Merry Christmas! Want to bring some hilarity to your holiday table? Try Holiday Bingo. Still feel like cooking? See if Coq au Vin sous-vide is an improvement on a classic. If, after Bingo, you have a friend or two who might like the newsletter, why don't you suggest they [sign up](#) by forwarding this email? Or you can click the little envelope at the top right corner to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!
Anne



Add Levity to Your Holiday Meal With Christmas Dinner Bingo

The Accidental Locavore wants to relieve some of the stress of the holidays and put a smile on everyone's face. How? Try Holiday Bingo! You may have heard about Meeting Bingo, where you track all the tired business clichés... "at the end of the day, teambuilding, thinking outside the box, metrics, etc" (and someone's already figured out how to use this to teach you how to be a better manager), but if you haven't tried Christmas Dinner Bingo, you're missing a big opportunity!

[Bingo:](#)

Sous-Vide Coq au Vin: The Good, the Bad and the Ugly

Not to start this off on too negative a note, however, this was probably the most unattractive coq au vin the Accidental Locavore has ever made! Even lovers of all things purple might find cause for (visual) alarm here. And I didn't really want to post two sous-vide recipes back-to-back, but it's what I've been up to, so let's explore the good, the bad and the ugly.

[Coq au vin:](#)



Love Mustard?

My friend Jeff is running a Kickstarter campaign for his amazing mustards. His [coarse mustard is sublime](#), so if you're in need of an interesting gift idea, why not back a small business? [Ameline on Kickstarter.](#)



Huffington Post

How exciting! The Accidental Locavore is now part of Huffington Post's Kitchen Daily! [Click here](#) to follow on HuffPost.

The **Accidental Locavore** is on [Pinterest](#) and [Alltop](#)! On Alltop, check us out under "food". Way under "food" but moving up! Scroll down towards the bottom of the page.

