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Accidentallocavore®

Dear Friend,

Hope you had a great Thanksgiving! If you've still got leftovers, look below and if you're tired of poultry, how about boeuf bourguignon? If 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 icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



Mastering Boeuf Bourguignon

If you were going to make boeuf bourguignon, wouldn't you just turn to the expert and consult Julia Child's *Mastering the Art of French Cooking*? That's what the Accidental Locavore thought when it was time to make a special meal for my husband.

Luckily, my copy is not a first edition (although it's probably about 40 years old), because my poor book ended up getting really abused in the process of looking up and making the recipe. Between tossing a full glass of water all over it and then dripping stuff on it while cooking, you'd never know it was one of my favorites!

[Boeuf Bourguignon:](#)



Recipe for Turkey Shepherd's Pie

Here's a great way to use up Thanksgiving leftovers. This is based on things most people have leftover, but substitute whatever you'd like. Most important, have fun!

[Turkey Shepherd's Pie:](#)





December Calendar

I thought these clementines looked festive, don't you? [Click here](#) to download the calendar.

Huffington Post & The Daily Meal

The Accidental Locavore is now part of *Huffington Post*! [Click here](#) to follow on HuffPost. [And here](#) to see what I'm up to on *The Daily Meal*.

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