



Dear Friend,

Please enjoy this week's newsletter and pass it on to a friend. [Let us know](#) what you think of the recipes, and how you like the newsletter.

Click the little envelope at the top right corner to send to a friend, Twitter, Facebook, or LinkedIn.



Charcutepalooza February Charcuterie Challenge: Make Your Own Bacon

What on earth is [Charcutepalooza](#)? A year long cook-along using Michael Ruhlman's *Charcuterie* cookbook, and the Accidental Locavore blog was accepted into the event. How could you resist anything having to do with charcuterie, especially one that ends with a trip to France for the winner? The February challenge is to make bacon, so off to Whole Foods for two small pork bellies (they had cut all the big pieces up). I've successfully made bacon from *Charcuterie* and since there were the two pork bellies, I decided to do riffs on the bacon cure.

[Read more:](#)

Cook-Along Recipe for Coconut-Curry Braised Short Ribs



Short ribs, don't you love them? When the Accidental Locavore saw this recipe from Tasting Table, it was only a matter of time before this recipe for coconut curry short ribs made it onto my dining table. Like most short rib recipes, this one is pretty easy, but it's a long, 3-4 hour, cooking time, so plan accordingly. The recipe calls for doing them in a Dutch oven, and I did sear and finish them in mine, however so they didn't have to be tended, they went in the slow cooker, and came out great. To go with, some baby bok choy, sliced horizontally, sauteed with a little minced garlic, and ginger, and finished with some soy sauce and hot sesame oil. Served 3 with not much left over.

[Get the recipe:](#)



A Proustian Moment for Valentines Day

What do you think my Proustian food memory is? Hint: it has nothing to do with Valentine's Day actually. [See what it is on Toque](#). What would yours be?

Thinking About Seeds. How to Really Go Green



When you think of seed libraries or seed banks, what comes to mind? The shiny catalogs filled with "garden porn," plump pumpkins and luscious tomatoes arriving in your mailbox in the dead of winter? Or are you, like I was until recently, kind of oblivious to the idea? It turns out that seed libraries, seed savers and seed banks, are some of the most important tools we have to ensure the future of everything we eat.

[Check out my blog for Ecoplum](#)

Blogging Boomers Carnival 194!

This week is all about numbers: Top 15 apps, 50 things about retirement and more.

[Check it out:](#)

-

The poll: What do you have the most of in your fridge? [Cast your vote](#) on the homepage.
Last week's poll: What do you want for Valentine's Day, big winner...All of the above. eetie?).

150 West End Ave 23H | New York, NY 10023 US



[Subscribe](#) to our email list