

Accidentallocavore®

Dear Friend,

As promised, back to recipes on Thursdays. This week a gratin so good, it will make you want to always have leftovers! Then, a trip to one of Boston's newest markets.

One of my goals this year is to get more readers. If you know anyone who is into food and fun, please ask them [to sign up](#). Or you can click the icons above or below to send to a friend, share on Twitter, Facebook, or LinkedIn.

If there's anything you'd like to see more (or less) of, you can always let me know by replying to the email or commenting on the blog.

Enjoy!

Anne

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Boston Public Market

Despite the plethora of food courts dotted all over Manhattan, the Accidental Locavore has yet to find the perfect one. As my readers know, I've yet to find any one I'd like to return to, except in case of emergency (like needing a sandwich for the train). Even an attempt at the newest space – the Pennsy by Penn Station (always a decent food desert) – was a bust! They don't even open until 11! So much for lunch to go. [Read more:](#)

Beef and Onion Gratin

While you might think that a gratin has to have cheese, as the Accidental Locavore recently found out, it just means that it is topped with a browned crust. I was making the famous chicken from Judy Rodger's The Zuni Café Cookbook and came across her recipe for a beef gratin or le Miroton, which she says is a French way to transform leftovers. [Read more:](#)



February Calendar

White pomegranates from the market in Nice.

[Download the Calendar:](#)

Calendar

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