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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.

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**Bloggng Boomers Carnival 199: Retirement, Resiliency, Still Skiing & More**

This week at the 199th Blogging Boomers Carnival The Accidental Locavore has the honor of hosting (hostessing?). In the meantime check out how I did with the latest Charcutepalooza challenge: corned beef. Did it pass the fussy locavore taste test? The rest of the Blogging Boomers want you to know:

[Read more:](#)

**Charcutepalooza Challenge: Duck Prosciutto and a Recipe for Pasta Carbonara**

Duck prosciutto, the first Charcutepalooza challenge. When the Accidental Locavore saw the recipe from Michael Ruhlman's *Charcuterie* my thought was "how hard can that be?" According to his recipe for duck prosciutto, all you needed to do was salt a couple of duck breasts overnight, rinse them and tie them up for a week in a 55 degree room, all skills I possess. Went out, got the duck breasts from Quattro's where the Locavore goes for all things poultry, put them in kosher salt overnight, rinsed them, wrapped them in cheesecloth, and hung them, before turning the laundry room to 55 degrees and closing them off for a week. My father who loves anything meaty and fatty (curing just makes it even better in his eyes) was up for a weekend.

[Read more and get the recipe:](#)

**Cook-Along Recipe: Blueberry Caramel Sauce**

Blueberry caramel sauce recipe, easy and delicious, and in about five months local too! In the meantime, the Accidental Locavore had gotten a big container of blueberries, and decided to put them to use as a desert for the corned beef and cabbage Charcutepalooza dinner. Come summer this recipe will be made with local blueberries and my own ice cream, but since it's still March and the sugar for the caramel will never be local...

[Get the recipe:](#)

**The poll:** This week; chicken light meat or dark? Come on you light meat fans, cast your vote, the dark side is winning...

[Cast your vote](#) on the homepage.

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