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Accidental Locavore Goes to the Sausage and Beer Festival

October is really such a stereotypical month. Suddenly all the restaurants are doing some version of Oktoberfest, even if they have no culinary ties to **anything** German. It's like all the farms in Dutchess County suddenly having hay rides and pick-your-own pumpkins.



A friend from California and I were at [Artisanal](#) the other night and shared an charcuterie plate that was part of an Oktoberfest special. Then my husband and I were invited to a sausage and beer festival kick-off sponsored by the [Tour de France](#) restaurants. It was fun to be able to taste all kinds of different, mostly homemade, sausages, and I guess if you like beer, to have the beer pairings that went with them.

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Recipe for Pickled Green and Wax Beans With Horseradish

As part of the most recent baskets, the Accidental Locavore had a lot of beans, both green and wax. Since it was a little cold for a Salad Nicoise, and I was in a pickling mood, I put up the beans with a recipe from an earlier Food and Wine. The recipe is really easy, no cooking involved, and you don't need any canning equipment, just some one pint jars. It's also a good way to take advantage of the last of the dill and tarragon in the garden. The recipe says the beans are good after 24 hours, however they weren't. Be patient and give them a week for the flavors to develop.

[Get the recipe:](#)

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