

# Accidentallocavore®

Dear Friend,

I got some great lamb for stew recently and put it to good use with this [lamb tagine recipe](#).

The latest issue of *Organic Hudson Valley Magazine* has my [review of Crabtree's Kittle House](#) in Westchester.

Trying to end 2017 with a sweet treat for the [December calendar](#). Like a lot that's happened this year, it might not be as sweet as it looks.

Don't forget about the other venture, [Hudson Valley Eats](#). We're taking on the food scene in the Hudson Valley--restaurants, distilleries, markets, farms, all of it.

Wouldn't your food loving friends like to get a treat every Tuesday? Forward this to them and they [can sign up for the newsletter](#). Or click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



## Lamb Tagine with Apricots

This lamb tagine came about because a recent special from Barb's Butchery landed us with a nice package of lamb stew. Turned out to be beautiful meat--tender and flavorful and made this a terrific dish.

[Get the recipe:](#)



## Organic Hudson Valley

This month I report back from a terrific dinner at Crabtree's Kittle House.

[Read More:](#)



## December Calendar

Ending the year with a sweet. This one is [The Amsterdam's](#) lemon tart.

[Download the Calendar:](#)

Calendar

## Accidental Locavore *Live!*

This week my guest was Tracey Merderios and we were talking about her most recent cookbook *The Vermont Non-GMO Cookbook*. You can catch the show on [our homepage](#).

Tune in at 5:00 EDT Mondays. [www.pawlingpublicradio.org](http://www.pawlingpublicradio.org) or listen anytime on [our homepage](#).