

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.



Will pepper replace salt as the new "it" spice? The Most Beautiful Spice Shop in the World

Will pepper replace salt as the new "it" spice? In previous blogs, the Accidental Locavore has talked about the Meadow, a local store specializing in salts from around the world. Unless you've been locked in a salt mine, you're probably aware that exotic (and expensive) salts of every color and location are the spice of the moment. Well, you've heard it here first; pepper is next. Read more:

Recipe: Frank's Amazing Meatloaf, Always Good Because I Didn't Have to Cook!



The Accidental Locavore doesn't mess around with meatloaf or recipes for meatloaf. When I'm working with ground meat and seasonings, my instinct is to turn it into meatballs. Albondigas, lamb meatballs, veal meatballs with

baby artichokes (a great spring dish), I take the small round route. Luckily for me (and our friends), my husband makes a terrific meatloaf! He's a good cook, just doesn't do much of it. Along with the meatloaf, he makes lovely omelets, steak pizzaola, and an occasional waffle (but that's a whole other blog). Usually he likes to make meatloaf for a crowd, but the other day I talked him into doing a small one for the two of us. Here's what goes into it; Get the recipe:

Blogging Boomers Carnival 204! What are the Blogging Boomers up to this week? Don't miss the rest of the fun:

The poll: This week: Is pepper the new "it" spice? Results: Have you ever been to a Tupperware party? 100% have. How much Tupperware do you own? <u>Cast your vote on the homepage</u>.

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

manage your preferences | opt out using TrueRemove®

Got this as a forward? Sign up to receive our future emails.





