

Accidentallocavore®

Dear Friend,

Sometimes at restaurants, people make bad decisions, see what happened below. Is it worth the extra time to make "perfect" basmati rice?

Have you ever seen artichokes like the ones in the May calendar?

If you know anyone who is into food and fun, please ask them to [sign up for the newsletter](#) and get a treat every Tuesday. Or you can click the icons above 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



Purdy's Farmer & the Fish Restaurant

The Accidental Locavore thinks that what goes on in the city should stay in the city, especially when it comes to the useless policy of not seating "incomplete" parties at restaurants. A recent trip to a Westchester restaurant, Farmer and the Fish, highlighted the inanity of this policy. [Read more:](#)

Making Perfect Basmati Rice

The Accidental Locavore always makes rice, be it long grain, jasmine, basmati, the same way – twice as much water as rice, a little salt. Bring the water to a boil, add the rice, turn the heat down as low as you can, cover and cook for 20 minutes. Works every time. If I remember, or want to get fancy, substitute chicken broth for the water. Mexican style, blend some cilantro, and anything green – a poblano pepper, a tomatillo etc. – with the chicken broth and proceed as usual. [Get the recipe:](#)



May Calendar

A pile of purple artichokes

[Download the Calendar:](#)

Calendar

Accidental Locavore

PO Box 1289 | Pleasant Valley, NY 12569-1289 US

