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#### Dear,

If you like cheese, make sure you follow <u>the blog</u> on Thursday, "ve got a lovely Coach Farms bag full of cheese to give away! In the meantime, I'm on a French food kick, courtesy of Rachel Khoo.

If you have a friend or two who might like the newsletter, why don't you suggest they sign up by forwarding this email? Or you can click the little envelope at the top right corner to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy! Anne



## It Must Be (a Cold) Spring: Pot au Feu

Have you ever made something and then seen it posted everywhere days later? The Accidental Locavore did that the other day, purely by accident, attempting my take on Rachel Khoo's version of pot au feu. Then, in the *Food 52* newsletter, what is the star of the show? Yup – or should I say oui? – pot au feu. Part of the fun with it is all the side dishes: cornichons, pickled onions, mustards,

horseradish and various sauces to add or not, as you see fit. It's a great excuse to play with your food and make every bite different!

Pot au Feu:

## French Grilled Cheese: Croque Monsieur Recipe



Now, you know the Accidental Locavore has written a lot about croque Monsieurs and has certainly eaten her fair share of them (it's my personal quest, you know), however, I've never actually made one until recently. There are a couple of reasons for that: one is that we almost never

have white sandwich bread on hand and its always seemed like more work than necessary to make a mornay sauce for a sandwich or two. So what changed my mind? I was fooling around with another recipe from Rachel Khoo's book for a croque Madame "muffin" (more about all that in a later post) and had the ingredients on hand. <u>This is how I made my croque:</u>



# **Coach Farm Cheese Giveaway**

Make sure you check out <u>the blog on Thursday</u>. I've got this lovely picnic bag with three of the cheeses pictured to give to a lucky reader. In the meantime, think of what you'd name the "raw milk cheese". Hint: it's an aged goat.

## April Calendar

Have you ever seen green tulips?

To use as your desktop wallpaper in Windows: Download and save the image where you can find it. Then: Control Panel/Personalization/Desktop Background and select the image. Or right-click on the image and choose "Set as Desktop Background" Enjoy! Download Calendar:



Huffington Post & The Daily Meal



How exciting! The Accidental Locavore is now part of Huffington Post's Kitchen Daily! <u>Click here</u> to follow on HuffPost. And <u>here</u> to see what I'm up to on the Daily Meal.

The **Accidental Locavore** is on **Pinterest and Alltop!** On Alltop, check us out under "food". Way under "food" but moving up! Scroll down towards the bottom of the page.

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