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# Accidentallocavore®

**Dear Friend,**

After ten wonderful days eating and drinking our way through the South of France, it's back to work. Today, a look at what makes something a classic. Asparagus are just getting good, so here's another look at turning them into "fries".

Will you please help me spread the goodness and invite your friends [to sign up](#) for the newsletter? My spring goal is to double the readership, so if everyone reading this can get a friend to sign up...Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



## French Classics

As would be expected, some classics are better than other, but maybe they become classics because it's hard to mess them up. Case in point, a couple of meals the Accidental Locavore had in Nice.

The first was in a rather touristy restaurant, slightly off the beaten track, in the old city, where I was pleased to see soupe de poisson on the menu. If you're not familiar with it, it's the broth part of bouillabaisse.

[French Classics:](#)



## Baked Asparagus Fries

The Accidental Locavore tried a recipe for asparagus fries (that aren't even fried) to mixed results recently. Here's the recipe adapted from spoonforkbacon and I'd love to know what you think. The prep time is a little long, depending on how many you're doing, however it's easy (but messy).

[Asparagus Fries:](#)



### April Calendar

Aren't these beautiful Gerbera daisies?

[Download the calendar:](#)

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### Huffington Post & The Daily Meal

The Accidental Locavore is now part of *Huffington Post*! [Click here](#) to follow on HuffPost. [And here](#) to see what I'm up to on *The Daily Meal*.

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