

Accidentallocavore®

Dear Friend,

Anyone notice that this is a day late? To make up for it, a really interesting class in spice blending and a quick and easy way to make your own horseradish (perfect for those roast beef leftovers next week).

As always, I'd love it if you could spread the word and get your friends [to sign up!](#) Or you can click the icons above or below to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne

Share



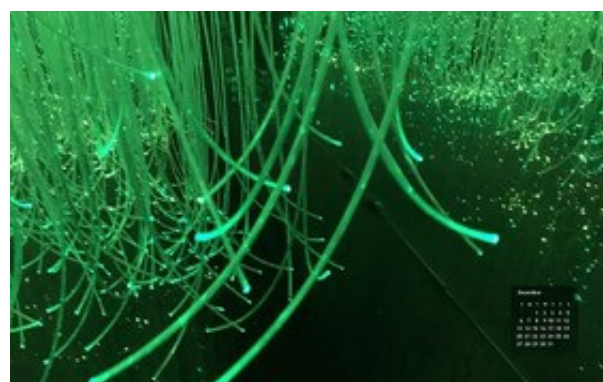
Spice Blending Class at la Boîte

After about the first year of life, everyone knows what a spoon is used for, but confronted with a spice, we generally don't have a clue. While you know what to do with salt, pepper, cinnamon and mint, what about allspice, cloves or mace? And while you can recognize a great tomato, would you know what cumin should taste like? [Read More:](#)



3 Ingredient DIY Horseradish

I'm not sure how holiday-related this is (until you have roast beef leftovers), but if you're lucky enough to find fresh horseradish at the market, or even luckier, like the Accidental Locavore, to have a friend who grew some, it's really simple to make your own (just like the stuff in a jar). Mine came with a warning to make it outside. [Get the recipe:](#)



December Calendar

A forest of tiny green LED lights to put you in a holiday mood.

[Download the Calendar:](#)

Calendar

add contact information here

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

