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#### 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.

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### Cook-Along With the Accidental Locavore: How it Works



What's a cook-along? For the <u>Accidental Locavore</u> it's a chance to use some of the many cookbooks collected over the years. Most of them have in fact been opened, but probably the majority have never been cooked from. So this year, inspired by French Fridays with Dorrie, I've decided once a week, to break open one of the cookbooks, and cook from a variety of recipes, and I'd like you to cook-along with me. The books that seem most interesting will stay in the

collection, the others will be deaccessioned to make room for future objects of lust and hunger. For January, the criteria for choosing books for the cook-along is going to be heft. Heft?

Read more:



# Cook-Along: Recipe for Tagine of Chicken With Preserved Lemon and Olives

For 2011 the <u>Accidental Locavore</u> has decided to start a cook-along, going through the shelves of cookbooks and actually **cooking** from the recipes. Join in and help to decide which books stay and which are deaccessioned. This

week; a tagine of chicken from Claudia Rodin's <u>Arabesque</u>, with recipes from Morocco, Turkey and Lebanon. What you see here is adapted from the book with changes made while cooking. The recipe says it serves 4 but you could easily stretch it to 6 with a grain and a vegetable side dish. It's an easy dish, the only thing that takes time is cooking the chicken, and reducing the sauce. <u>Get the recipe</u>

## Sassy Ladies Blog Talk Radio Show, Ecoplum Newsletter January

I had a great time on the <u>Sassy Ladies Blog Talk Radio Show</u>. Tune in at to hear what I had to say about being an entrepreneur and other topics. Be sure to check out the <u>Sassy Ladies</u> website, they're smart (and sassy) entrepreneurs with great ideas! And thank Michelle for inspiring the short ribs recipe. More about my goals for 2011 in this month's <u>Ecoplum</u> newsletter. And as a



follow-up to my goal to stuff my freezer...found a pack of meat from 2006 in the back of my freezer! How bad is that?

### **Blogging Boomers Carnival is back!**

This week see what Boomers are up to, from platform shoes to New Year's resolutions, we've got things covered (and uncovered). Check it out:

**New:** Accidental Locavore poll: What do you have more of: cookbooks or shoes? <u>Cast your</u> <u>vote</u> on the homepage.

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