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Accidentallocavore®

Dear Friend,

No matter what your resolutions were for 2015, there's always room for chocolate, right? This week I take a purist's view of chocolate and salt. With the return of recipes, I continue my search for a great broccoli soup.

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Enjoy!

Anne



Chocolate and Salt-A Purist's View

It might have been the Tasting Table article with chef Michael Anthony and the Salted Chocolate Rye Cookies (really?) that finally pushed The Accidental Locavore over the edge. Chocolate is a wonderful thing on its own. Ditto salt. And while they both play well with others, there are times when letting them be a solo act is so much more appealing. [Read More:](#)



Better Broccoli Soup

After the disappointing batch of roasted broccoli soup, the Accidental Locavore was on a quest to find a better recipe. This one from the New York Times definitely fit the bill with broccoli and potatoes. And you think you're being healthy, no milk or cream, but there is a good bit of butter and oil. [Get the Recipe:](#)





January Calendar

Raclette with charcuterie is a perfect dish for January (and you weren't serious about the diet, were you?).

[Download the Calendar:](#)

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

