



**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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**10 Lessons Learned in 2010 Before Jumping into 2011**

There were lots of lessons learned in 2010, and rather than beating myself up for what didn't get accomplished, I'm going to salute the high points, feel good about what I did, what I learned, who I met, and use it as a jumping off point for 2011. Don't you think that's better than the usual New Year's resolutions? In no particular order...

[Read more:](#)



**Recipe for Short Ribs Braised in Beer, Good for a Slow Cooker**

As with the [albondigas](#) recipes, the Accidental Locavore has also worked and eaten my way through a lot of short rib recipes. This one is from Gordon Hammersley's *Bistro Cooking at Home*. You can make them in the oven, or a slow cooker, your choice. Serve them with your favorite mashed potatoes, I usually add a lot of horseradish to them when I serve them with these ribs, it really brings out the flavor and helps to cut some of the richness.

[Get the recipe](#)

**Cook-Along**

One of my goals for 2011 is to cook through some if not all of my cookbooks this year. I'm starting this week with a tagine of chicken with preserved lemon and olives from Claudia Rodin's *Arabesque*. If you'd like to cook-along, I'll post the recipe on Friday with my comments. This is still a work in progress, so if you have any ideas for the cook-along, recipe ideas or comments, I'd love some [feedback](#).



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

I had a great time on the [Sassy Ladies Blog Talk Radio Show](#). Tune in at to hear what I had to say about being an entrepreneur and other topics. Be sure to check out the [Sassy Ladies](#) 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 [Ecoplum](#) 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?

What's the oldest thing in your refrigerator or freezer? [E-mail](#) me and let me know.