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# Accidentallocavore®

**Dear Friend,**

I don't think this ever went out, so let's attribute it to jet lag and consider it a bonus, ok? And if it's a duplicate, I apologise!

Back to New York for this week's blog about meeting Carla Hall at DeGustibus. A recipe for Moroccan style fish, with some really tasty onions!

Will you please help me spread the goodness and invite your friends [to sign up](#) for the newsletter? Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



## **9 Ways Carla Hall Was Great at DeGustibus!**

Sometimes you just have to make a decision by not making one. The Accidental Locavore was invited to a class of my choice at DeGustibus at Macy's and rather than pick something, I left it up to Sal Rizzo and his team to choose for me. They suggested Carla Hall, who you may know from her stints on Top Chef and/or The Chew. It was exactly what I was hoping for – someone I normally wouldn't have picked because they weren't "exotic" enough and it turned out to be a great evening.

[Here's why:](#)

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### Moroccan Fish With Onions and Olives

The Accidental Locavore came across this recipe in a recent NY Times article and thought it looked interesting. Cod was on sale so I got a hunk of it and went to work. This was adapted to feed two. You'll want to give it some time to marinate, so plan accordingly. Some couscous or rice would be a nice accompaniment to the fish.

[Moroccan Fish:](#)

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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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