

# Accidentallocavore®

#### Dear Friend,

Have you ever had a restaurant experience go bananas?

This week's recipe for <u>lamb kebabs</u> goes really well with the <u>baked rice</u> from last week.

Love old fashioned caramels? Then you'll love my article for <u>Westchester Magazine</u> on a local artisanal candy maker.

The June calendar features my absolute favorite flowers! See what they are below.

If you know anyone who is into food and fun, please ask them to <u>sign up for the newsletter</u> and get a treat every Tuesday. Or you can click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

If there's anything you'd like to see more (or less) of, you can always let me know by replying to the email or commenting on the blog.

Enjoy!

Anne



## Have You Ever Had a Restaurant Experience Go Bananas?

What could be funny about having a banana for dessert? Read on – it's probably not what you think Read more:

### **Spiced Lamb Kebabs with Yogurt Sauce**

Who doesn't like kebabs? The latest bon appetit had some great ideas and the Accidental Locavore had some local lamb (still working off the freezer).

There are three steps to making this version with lamb, but they're all easy and you can do the spice rub and yogurt ahead of time. Serves 4: Get the recipe:









#### From Cow to Caramel

If you love old fashion caramels (like my grandmother made), you'll want to read this article I wrote for <u>Westchester Magazine</u>:



#### June Calendar

Peonies, my favorite flowers!

<u>Download the Calendar:</u>

Calendar

Accidental Locavore

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

