

Accidentallocavore®

Dear Friend,

Who doesn't like a meatball? These lamb ones from the new *Nopi* cookbook are great! And a last (fond) look at my trip to Nice. Don't miss the new March calendar-something green for spring.

This weekend and next, one of our chef friends (and maker of great charcuterie) is going to be part of the team breaking down and preparing a pig in a "Snout to Tail" event. Hope to see you there! Here's the link for more info: <http://bit.ly/1T5imx4>

If you know anyone who is into food and fun, please ask them to [sign up for the newsletter](#) 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



La Fin

It's always at the end of a trip that you discover stuff you wish you'd known before. On the next-to-last day in Nice, the Accidental Locavore discovered that if you hit the good bakery just at 12:30, the baguettes are blissfully warm! If I didn't have a lunch reservation at one of my favorite restaurants, Le Victor Hugo (another last day discovery on a previous trip), the bread would have been covered with one of several cheeses I'd collected. And if Victor Hugo was open for dinner... [Read more:](#)

Nopi Lamb Meatballs

Everyone loves a good meatball and while the first dish the Accidental Locavore planned to cook from the new Ottolenghi book *Nopi* was the Vine Leaf Beef Pie, I haven't been able to corral enough adventurous eaters to make it worth doing (without leftovers for weeks). These lamb meatballs looked great and I had some really good ground lamb from my Four Legs Farm share. [Read more:](#)



March Calendar

Lots of green for spring! Lettuces from the market. [Download the Calendar:](#)

Calendar

add contact information here

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