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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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**Charcutepalooza March Challenge: Brining Corned Beef**

How do you feel about corned beef? The Accidental Locavore is usually not a huge fan of brisket or corned beef, however this month's Charcutepalooza challenge is to brine either chicken, pork, or for the advanced challenge, to make corned beef. I've brined a lot of local chickens, a turkey or two, and various cuts of pork, so Charcutepalooza members, watch out! It's time to tackle corned beef!

Corned beef is one of those things I eat to be polite. Many friends of mine swoon over the idea of a corned beef or brisket dinner, not me. It's the preparation; brisket is usually cooked to death (except for my friend Leslie's...secret ingredient: a can of soda). Corned beef and cabbage or New England boiled dinner, the smell of the cabbage lingering for days...no thanks.

So when I saw this Charcutepalooza challenge I knew that at the end of five days, there would be a pot of goodness containing an amazing corned beef! Even before the brine cooled, good friends were invited for dinner. I'm thinking if I put a pot au feu twist on this, it should be delicious.

[Read more:](#)

Cook-Along Recipe for Meat Stuffed Grape Leaves With Egg Lemon Sauce

A recipe for stuffed grape leaves? Isn't that a little labor intensive? Why would you ever want a recipe for stuffed grape leaves when you can buy them at Whole Foods or Fairway? While the cold ones may be fine, and the Accidental Locavore is partial to the grape leaves at Murray's, you rarely come across the meat stuffed grape leaves, usually served hot with an egg-lemon sauce. While snacking on a cold one the other day, I had the idea to make a batch of the meat stuffed ones. I used two Greek cookbooks, *Sofi's Aegean Kitchen*, and *The Olive and Caper*, the recipes are pretty similar, and actually pretty easy, it's like making meatballs and wrapping them up. Between the rolling of the leaves, and making the sauce, it's probably only 45 minutes of actual work, and it's easy. Here's my adaptation:

[Get the recipe:](#)

Blogging Boomers Carnival 198!

How educated are Boomers? Is it ever too late for your first violin recital? These and other questions will be answered in this week's carnival.

[Check it out:](#)

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The poll: What do you have the most of in your fridge? Results-tied between mustard and hot sauce.

This week; chicken light meat or dark?

[Cast your vote](#) on the homepage.

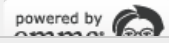
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