

Accidentallocavore®

Dear Friend,

If you grew up anywhere near the Northeast, you probably went maple sugaring as a kid-everyone did. Hot maple syrup from the pot poured on cold snow...Things are a bit different these days, but not much easier as you'll see below.

You probably have a favorite recipe for short ribs, I did, but this new one may have shoved it aside. [Let me know what you think.](#)

Don't miss the new March calendar-something green for spring.

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



11 Things You Should Know About Maple Syrup

A few months ago, the Accidental Locavore met Dana and Laura of Finding Home Farms. They make artisanal maple syrup in upstate New York. Maple syrup is in Dana's blood – his family has been tapping trees for generations. However, his operation isn't the stick-a-bucket-on-a-tree-and-then-boil-the-sap-over-a-wood-fire of our childhoods. Yes, high tech has come to sugaring. Here are a few things I learned touring the trees with Dana: [Read more.](#)

Shanghai Short Ribs With Ginger and Soy

Although the short ribs from Hammersley's Bistro (sadly no longer) are one of my go-to recipes, every now and then you need to step out of your short rib comfort zone. The Accidental Locavore saw this recipe in, of all places, the Wall Street Journal, and gave it a try. I halved the recipe to serve about 5 people. If you skip to the end, you'll see what I did with the leftovers. [Read more.](#)



March Calendar

Lots of green for spring! Lettuces from the market.

[Download the Calendar.](#)

Calendar

add contact information here

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

