



Accidentallocavore®

Dear Friend.

How's this for a week? I got to meet a Lt. Commander over stinky cheese and then prepped a brisket for pastrami-details below. Will you please help me spread the goodness and invite your friends to sign up for the newsletter? My spring goal is to double the readership, so if everyone reading this can get a friend to sign up...Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or Linkedln.

Enjoy!

Anne



2014 Stinky Cheese Festival

Ok, you know the food at Marseille is always going to be good, especially when it's the annual Stinky Cheese Festival, but what's always interesting to the Accidental Locavore are the people I meet at these events. How often do you get to eat stinky cheese sitting across from a very interesting and attractive redhead who happens to be a Lt. Commander in the Navy?

Stinky Cheese



From Brisket, to Corned Beef, to Pastrami

If you have a piece of brisket, the Accidental Locavore knows there's a lot you can do with it. In honor of St. Patrick's Day and in honor of nothing in particular (maybe that I can finally access my smoker?), here's how to take that brisket and turn it into corned beef and/or pastrami. It's very easy, you just need to give it some time to brine.

Brisket:







March Calendar

Looking forward to spring! Here are some grapefruit to brighten things up.

Click to download the calendar.

Huffington Post & The Daily Meal

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