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Dear Friend,

Thank goodness February is behind us! This week, I put some tools to julienne vegetables through their paces and make pasta with chorizo and chickpeas. See how it all worked out and don't forget to download the calendar!

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Enjoy!

Anne



Because You Never Know When You'll Need to Julienne

For a long time now, the Accidental Locavore has been wanting to put a pack of peelers through their paces, but for some unknown (unseasonal?) reason, hasn't remembered to buy an eggplant or two to really put the peelers to the test. In the meantime, a few peelers that reputedly julienne have appeared in my kitchen. Since I needed some carrots peeled and julienned to pickle for some future banh mi, it seemed to be a perfect opportunity to see if any of them performed as promised. [Read more:](#)



Pasta With Chorizo and Chickpeas

When the Accidental Locavore saw this recipe on epicurious, I was curious enough to see how chickpeas and pasta would work together to give it a shot. Having all the ingredients on hand was an added impetus. This serves 6. [Get the Recipe:](#)



March Calendar

Stuffed cabbage ready to be cooked. Click here for the recipe.

[Download the Calendar:](#)



France Today

I'm back on the [France Today's website](#) with the piece on making 4 hour baguettes. Be sure to check it out!

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