

Accidentallocavore®

Dear Friend,

What was it like to butcher a pig? If the post below inspires you, you might want to join us this Saturday. Here's the link to Slow Food HV: <http://bit.ly/1T5imx4>. This weekend we're smoking ribs, bacon, ham-yum! In the meantime, if you're looking for a great breakfast/brunch dish, check out the croissant breakfast casserole below.

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



A Day With a Pig and Three Chefs

Saturday, the Accidental Locavore and about a dozen people watched three chefs tackle a pig. It was part of a two-day program Slow Food Hudson Valley put on to promote snout to tail eating (which reminds me, what happened to the pig's tail?) or "butchering, preserving and sausage making a heritage pig. [Read more:](#)

Croissant Breakfast Casserole

Just before Christmas the NY Times ran a recipe for what was basically a savory bread pudding or strata. Now, the Accidental Locavore isn't sure exactly what the difference is, other than more people seem to be able to relate to the idea of bread pudding. I thought this would make a good breakfast for a crowd. If you can start it the night before, you'll benefit from it sitting around overnight so the bread can absorb the liquid. [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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