

Accidentallocavore®

Dear Friend,

Back to Croatia this week, with a humorous look at our trip to various wineries, etc. The recipe is also Croatian, for pickled dandelion buds in place of capers.

I bet you have at least one friend who would enjoy this newsletter. It's easy to [sign up here](#). Or you can click the icons to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



How Much Wine Can You Drink in Four Days? Croatian Lush Life

One of the highlights of the Accidental Locavore's recent trip to Croatia was the chance to learn about a whole new (to me) country's wines. In just the section we were in, Istria, there are over 130 wineries. Most of them produce a version of Malvazija, the local white wine, but some of them are branching out and planting all sorts of grape varieties. [Read more:](#)



A Recipe for Capers From Dandelion Buds

One of the most interesting things the Accidental Locavore ate on the recent Croatian trip was the dandelion buds that the chef at Toklarija had pickled. At first, they looked like capers and tasted a bit like them, but with a more interesting, complex flavor. As we toured the kitchen, he told me how he makes them. [Get the recipe:](#)



May Calendar

Fresh ricotta with wild asparagus and a strawberry from Croatia.

[Download the Calendar:](#)