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Best,  
Anne



### The Accidental Locavore Visits Épicerie Boulud: Merguez Showdown

Ever since Épicerie Boulud opened (yeah, it's only a week or two), the Accidental Locavore has been looking for an excuse to go shopping there. Unfortunately, or fortunately, the locavore has been way too lazy to pop over to Lincoln Center at 7:00 AM to pick up fresh-from-Daniel croissants. Could be I'm anticipating starting a really bad habit if they're wonderful (since Lincoln Center and Épicerie Boulud are mere blocks from my apartment), while on the other hand, the part of me that has spent (not enough) time in France, won't consider the purchasing of croissants at the end the day.

Tonight was different. My brother was in town and coming over for dinner. Before we made our plans, the locavore had been planning to finish the homemade merguez from the last Chacutepalooza challenge (don't panic, they had been frozen) paired with another of the wonderful, huge, meaty artichokes the Accidental Locavore has been getting from Whole Foods. I decided to cruise over to Épicerie Boulud to see what could round out the dinner.

[Read more:](#)

### Recipe for Rhubarb Ginger Chutney from the Accidental Locavore

The Accidental Locavore is rhubarb neutral. If you show me an interesting use for it like this rhubarb upside-down cake, great. Otherwise, ho-hum. My cousin Ellen makes a delicious rhubarb chutney which marries the rhubarb with ginger, spices and brown sugar. It's a great accompaniment to grilled or roasted meats, sandwiches or burgers. Her favorite way to serve it is on a cracker with sharp cheddar cheese (like this Cabot Clothbound Cheddar). The Accidental Locavore likes to wait until we're back to winter squash and use it to top roasted butternut squash. Here, we're going to give you the canning version of the chutney. If it looks too daunting, [click here](#) for the fresh, eat-it-now version.



[Click here for this week's locavore recipe:](#)



### The Ecoplum Chico Bag Hits the Road Part II

Did you catch the second part of my adventures in the South of France with my trusty Ecoplum Chico Bag? This time we're shopping and eating (or is it eating and shopping?) our way through the Riviera.

[Click here to read the piece:](#)

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## Blogging Boomers Carnival 209

Welcome to Tom, our newest Carnival host! So was it Big Foot she saw in Ohio, or was it just a Boomer with poor vision driving at night?

[Aren't you curious?](#)

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The **Accidental Locavore** is now on [Alltop](#)! Check us out under "food". Way under "food"...scroll down to the bottom of the page.

**The poll:** What's your size preference...for asparagus was pretty close with fat beating thin by a spear. Now it's all about color, white, purple or green.

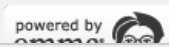
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