

Accidentallocavore®

Dear Friend,

This week's recipe is a quick and easy apple relish I came up with to go with the chèvre I had, and it would easily pair with pork or duck. If you find yourself up in the Hudson Valley area in the next two weekends, when it's too dark for leaf peeping, there's a fun play at the Culinary Institute-worth checking out.

As always, I'd love it if you could spread the word and get your friends [to sign up!](#) Or you can click the icons above or below to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne

Share



I Loved, I Lost, I Made Spaghetti

Imagine cooking in front of an audience (just assume they're live). Now imagine cooking a three-course meal in front of up to 800 people. Now imagine that some of those potential 800 people are chefs or chefs in training (yes, this CIA is the Culinary Institute of America). Now imagine that in addition to cooking in front of an audience, you're the star (and only actor) of a play. And to top it off you're feeding ten hungry audience members while you're

acting and cooking. [Read more:](#)



A Local Apple Relish Recipe

Playing golf with friends, the Accidental Locavore decided on a condiment to go with the two chèvres I had from Goat Cheeses of France. The Red Hook Golf Club was originally an apple orchard, and hundreds of apple trees still line the fairways. This has been a terrific year for apples and there are literally thousands of them, ripe for the picking. [Get the recipe:](#)



October Calendar

Apples I picked (from the golf course) for my apple relish to go with the French chèvres.

[Download the Calendar:](#)

Calendar

Microgreens

Got a nice shout-out on the piece about growing my own sprouts from EcoPlum. [Click here to see the post:](#)

