

Accidentallocavore®

Dear Friend,

Do you ever use fish sauce? It's something I always have in my pantry, but recently ran out. See [what happened](#).

March means it's almost spring and the days are getting longer! Not sure what this chocolate salted caramel tart has to do with any of that, but it looks (and tasted) great! [Calendar now](#), recipe soon.

Wouldn't your food loving friends like to get a treat every Tuesday? Forward this to them and they [can sign up for the newsletter](#). Or click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



Adventures With Fish Sauce

Do you use fish sauce?

If you think about what goes into it, you might never use it, but you'd be missing out on an important ingredient in a lot of Thai and Vietnamese dishes to name a few. It's that umami flavor you get that you can never quite figure out.

It's made from fish, left out in the hot tropical sun to ferment—sounds yummy right?

[Fish Sauce:](#)



March Calendar

Made this chocolate salted caramel tart the other night. Recipe soon and yes, it does taste as good as it looks!

[Download the Calendar:](#)

Calendar

Accidental Locavore *Live!*

This week we were finding out all about Slow Food Hudson Valley's Snout to Tail event, March 17th and 24th. [Click here for more info](#).

Next Monday, my guest will be [Jamie Kim of Bumble & Butter Granola](#).

Tune in at 5:00 EDT Mondays. www.pawlingpublicradio.org or listen anytime on [our homepage](#).

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