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Accidentallocavore®

Dear Friend,

Happy birthday to all the birthday girls this week!

What happens when you mix duck confit, olives, and apricots? Find out here.

This week's lookback, is now my favorite way to roast a chicken. It takes some advanced planning, but is totally worth it!

Finally time for some flowers! These great tulips were from a recent local flower show. Aren't they fabulous? Click to make them your computer wallpaper.

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



Rice with Duck Confit, Olives and **Apricots**

Duck confit and dried apricots are probably not pantry staples for most people, but it just happened that I had both hanging out in my kitchen so thought this was an interesting way to put them to use.

Duck Confit Rice:





Zuni Café Roast Chicken

Recipe

I've been making this recipe for a while and it just keeps getting better and better! The skin is amazingly crispy and the white meat stays juicy.

Roast Chicken:









April Calendar

Fabulous red tulips!

Download the Calendar and right click to make it your desktop wallpaper.

Calendar

Accidental Locavore Live!

It was 2 great years with Pawling Public Radio and time to move on.

To find any of the previous shows, go to SoundCloud and search for them or listen anytime on our homepage.

Accidental Locavore

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