

Sign-up for your free eco-living tips at IdealBite.com

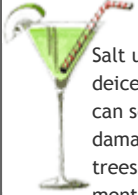


*Ideal Bite offers bite-sized ideas
for light green living*

SMALL CHANGES ADD UP

If 10,000 NY Biters purchase cheese produced in NY instead of VT, we'll save enough fuel to fill the tanks of over eight Boeing 747s.

COCKTAIL FACT



Salt used to deice sidewalks can severely damage city trees (not to mention your favorite boots). Sand should be used instead.

A Cheese Grows in Brooklyn

The Bite:

Something delicious is coming of age as we type this: A young...ricotta is born to Salvatore Bklyn, right in the heart of Cobble Hill. Inspired by the *formaggio* the owners fell in love with while visiting Italy, it's made only with lemon juice, salt, and organic whole milk from the local NY cooperative [Hudson Valley Fresh](#) (and arrives to SB no more than 36 hours after the cows are milked). This cheese is write-home-about good, and tastes/is fresher than the stuff that's shipped cross-country. Stir it in hot pasta; spread it on focaccia and (drooling now...) figs; or mix with grilled peppers, tomatoes, eggplant, and a drizzle of olive oil...the ending's happy.

Wanna Try?

[Salvatore Bklyn](#) Ricotta, available at [Saxelby Cheesemongers](#) at Essex Street Market, 120 Essex St. at Delancey St. (212-228-8204) for \$15/pound, or at Marlow & Sons, 81 Broadway near Berry St., Williamsburg (718-384-1441) for \$8/8 ounces.

View this tip online at <http://www.idealbite.com/tiplibrary/newyorkcity/a-cheese-grows-in-brooklyn>

All editorial suggestions in this tip are the result of testing and a preference for the tip topic. No advertiser has paid to have its company referenced in the tip.

© 2007 Ideal Bite, Inc. All rights reserved.

Sign-up for your free eco-living tips at IdealBite.com