

Accidentallocavore®

Dear Friend,

Two recipes this week, a the tuiles to go with last week's chocolate mousse and a grilled Caesar salad to get your summer grilling off to a great start!

The June calendar features my absolute favorite flowers! See what they are below.

If you know anyone who is into food and fun, please ask them to [sign up for the newsletter](#) and get a treat every Tuesday. Or you can click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

If there's anything you'd like to see more (or less) of, you can always let me know by replying to the email or commenting on the blog.

Enjoy!

Anne



Add to Your Summer Grilling Repertoire With This Grilled Caesar Salad

Start your summer grilling off in a great way! This is an easy Caesar salad, made better by a few minutes on the grill and has become part of the Accidental Locavore's summer repertoire. This is really easy and if you want to make it even easier, you can use your favorite bottled dressing (but don't, the dressing is easy and super-delicious!). This started out from a recipe in the NY Times, but then I

skipped half the steps. [Read more:](#)

How to Impress Your Friends With These Easy Tuiles

As the Accidental Locavore promised last week, here's the recipe for the tuiles that went with the salted caramel chocolate mousse. Tuiles are really easy to make, and even easier if you have a Silpat. Both make about a dozen. [Get the recipe:](#)



June Calendar

Peonies, my favorite flowers!

[Download the Calendar:](#)

Calendar

Accidental Locavore

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