

Accidentallocavore®

Dear Friend,

When you store tomatoes, do you store them stem side down? Do you know why you should? Find a recipe for delicious Szechuan Pork Chops and a review of a lovely Maine restaurant below.

If you have a friend or two who might like the newsletter, why don't you suggest they sign up by forwarding this email? Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



Labor Day Grilling: Szechuan Pork Chops

Because it's probably unconstitutional not to grill on Labor Day, the Accidental Locavore decided to do the patriotic bit and grill some pork chops over the weekend. Looking for something different to marinate them in, I went back to Jeff Parker's great grilling site and found this recipe he used to make Szechuan pulled pork. It makes a little too much marinade for a couple of chops, but hey...

[Pork Chops:](#)



Shepherd's Pie, the Restaurant

Are you often surprised by a restaurant's food after reading what might look like a menu that's trying too hard? With all the emphasis these days on local and fresh, menus are looking more and more like a guidebook to farms in _____ and less and less like something you'd want to eat for dinner. This was the case with Shepherd's Pie, one of my father's favorite restaurants in Maine. Add to that, a no reservation policy, a husband who loathes waiting in line and an exceptionally good selection of alternative local restaurants, and it's not hard to figure out why the Accidental Locavore hadn't yet been to Shepherd's Pie.

[Shepherd's Pie:](#)





September Calendar

Two great bunches of garlic. [Click here](#) to download the calendar.



Why Store Tomatoes Upside Down?

[Here's the answer.](#)

Huffington Post & The Daily Meal

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