

Accidentallocavore®

Dear Friend,

September is here! Labor Day over, pumpkin lattes lurking. However, the great tomatoes and other produce almost make up for it, so this week it's all about recipes.

If you've never [grilled cabbage](#), you'll want to give it a try. You'll find the [recipe for tomato salad](#) from Ottolenghi is a nice change from tomatoes and mozzarella.

The [September calendar](#) continues in that spirit with a beautiful bunch of produce from my CSA.

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



Ottolenghi's Salad With Tomatoes

It was Labor Day and I wasn't laboring. Take advantage of some great tomatoes and try this summery salad from an earlier post. This tomato salad caught my eye. I roasted the lemons ahead of time (on a cool evening), so they were ready to go and this came together quickly. [Read more:](#)

Grilled Cabbage Wedges

Cabbage might not be the first thing you'd think of to pop on the grill. Think again. Cabbage on the grill is great! The Accidental Locavore first heard of it last year at a CSA pick-up. Grilling makes the cabbage sweet and tender. And it makes it summery, rather than a sad reminder of St. Patrick's Day. [Get the recipe:](#)



September Calendar

Produce from my CSA-beautiful right?

[Download the Calendar:](#)

Calendar

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