

I'm one of those people. Sound intriguing – sorry, it's not. I'm the kind of person who arrives at the supermarket at the exact same time as the rest of humanity. The parking lot is always full. It's not just that the aisles are crowded with shoppers and their carts. No, that would be too easy. During my shopping excursions, traffic is further stalled by employees frantically restocking shelves. It doesn't end there. No, the checkouts lines are always miles long.

Imagine my surprise last Thursday morning. First, I found a parking space close to the store. Next, the aisles were smooth sailing. Finally, each checkout line had one, maybe two people in it and no one's cart was filled to overflowing. I was in and out in minutes. That's when I realized, the summer people or at least a good many of them have up and left. It was a sign.

I headed to the farmstand, again, no lines. As I drove home, I couldn't help but catch a glimpse of the first red leaves. I reassured myself that a few trees always turn early. As I unpacked my groceries, I planned a pleasant evening on the porch. Fast forward several hours, with silverware in hand and ready to set the table, I realized with dismay that it was too chilly to eat outside.

The signs continue to pile up. The dawn's early light is getting later and later while sunset comes too soon. I suddenly find I need a long sleeve shirt on my early morning walk. Like it or not, summer is singing its last swan song.

As for the summer people, even with shorter days and cooler mornings, I'm sure most of them would rather be here than wherever they are. Who wouldn't – but I guess they don't have a choice. After weeks of silence, school bells are starting to ring. The first yellow buses have been spotted. Practice fields are filling up in the afternoon.

With the days flying by, it's time for one last celebration of summer. Back-to-school shopping can wait. You know everything will be on sale Columbus Day weekend, right? For now, I can't think of anything better than playing and relaxing outside. To help you get started, here's more than a day's worth of ideas –

How about you ...

- start the morning with yoga and a sun salutation.
- visit a farmers market.
- pick blueberries.
- take a hike.
- go on a long bike ride.
- sit on a beach.
- read a book.
- swim.
- waterski.
- paddle a SUP or sail a boat.
- sit some more, wait until dark and skinny dip.
- cook dinner over a campfire.
- make s'mores
- raise your glass and toast the moon.
- sleep under the stars.

Happy Labor Day and bon appétit!



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Susan Nye – Around the Table at www.susannye.wordpress.com

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Citrus & Spice Grilled Chicken

Take your grilled chicken to the next level with citrus, spice and fresh herbs. Enjoy!

Serves 8

4 cloves garlic, peeled
 1/2 cup roughly chopped onion
 1-2 tablespoons or to taste harissa or sriracha
 1 tablespoon ground cumin
 1 teaspoon ground cinnamon
 1/4 teaspoon ground cloves
 1 teaspoon fresh thyme leaves
 1 teaspoon chopped fresh oregano
 Kosher salt and freshly ground pepper
 1/4 cup olive oil
 Zest and juice of 1 orange
 Zest and juice of 1 lime
 About 2 1/2 pounds boneless chicken thighs
 Garnish: Citrus Salsa Verde



Put the garlic, onion, harissa, cumin, cinnamon and cloves in a small food processor, season with salt and pepper, add the olive oil and pulse until the garlic and onion are finely chopped. Add the orange and lime zests and juices and process until smooth.

Slather both sides of the chicken with the marinade, cover and refrigerate for at least 1 hour and several hours if you can.

Preheat the grill to medium-high.

Place the chicken on the grill and cook about 5 minutes per side or until nicely browned and cooked through.

Let the chicken rest for 5-10 minutes and serve with a generous drizzle of Citrus Salsa Verde.

Citrus Salsa Verde

4 cloves garlic, peeled
 1/2-1 jalapeno, stemmed, seeded and roughly chopped
 Kosher salt and freshly ground pepper
 1/4 cup extra-virgin olive oil
 2 cups cilantro leaves
 1 cup mint leaves
 Zest and juice of 1 orange
 Zest and juice of 1 lime

Put the garlic and jalapeno in a small food processor, season with salt and pepper, add the olive oil and pulse until finely chopped.

Add the cilantro, mint, orange and lime zest and juice and process until smooth.