

It has been a strange week food-wise (among other things from news to weather to be fair.)

My thoughts have wandered to warm weather fare, but temperatures have certainly not followed. I am actually writing this in bed, the warmest place that I have found in the house, with a temperature outside of 40, 60 within. The cats are happily curled up with me, ready to hunker down for a nap, not knowing that I am girding my loins to throw on my gardening clothes and a coat and head outside to see if the strawberries, the shishito pepper seedlings and the morning glory babies I planted made it through the night. My visions of cold poached salmon with Tzatziki, a riff on Caprese with curry leaf oil instead of olive oil and an outdoor BBQ will have to wait.

It was also a strange week because I don't eat much meat and a friend who was supposed to come to dinner had to cancel after I defrosted two pork chops for our meal, leaving me with no option but to eat them both. It certainly confirmed that I have a great deal more interest in the vegetable component of a meal than the meat, which will be interesting since soon I will be cooking for two, at least off and on all summer.

My son, card carrying member of the meat lovers' club, comes home next Friday after his first year away at college and I could not ask for a better present despite wondering how we are going to compromise dietarily.

Speaking of my son does bring me to another important point -- Happy Mothers' Day to all of you whose day it is. Have someone make you the eggplant fritters from the recipe below. My mother used to make them when my sister and I were little and I was delighted to find out that they taste just as good now that I am an adult.

[Five Spice Pork with Soy and Black Vinegar Greens](#)

[Eggplant Fritters](#)

[Potato Cake, Braised Cabbage, Caramelized Onion Broth](#)

[Pork Chop with Grain Mustard, Wilted Cabbage Salad](#)

[Sesame Noodles with Roasted Vegetables](#)