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Accessories Etc. Inc. Design Group

# SHOP TALK

A Newsletter published by your full service interior design firm

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## *Just In Time...Spring!*

Spring is one of the most perfect seasons in Southwest Florida. The warm and sunny days are a perfect time to plan a summer update of your interior.



The Family Room and Breakfast Room are the hardest working spaces in your home. Do these rooms look fresh and inviting?



Why not consider a Spring makeover...there are so many new fabrics that can be used to freshen chair cushions and toss pillows. A new paint color or the addition of a mural is only a paint brush away. Do your silk plant and floral centerpieces look tired and worn?

Now is the perfect time to call and have Accessories Etc coordinate a plan to get your interior makeover completed now or over the summer!

Accessories Etc. is a full service interior design firm led by Chrissie Forbes, ASID along with Chris Knudsen and Rita Caskey, ASID. We offer services tailored to your needs. Each project is individual and unique.



Looking for an office away from your home? Our building has many options available; from small single spaces to larger suites; the location is perfect! Call John Porter at 239-825-0255 or 239-444-1400 and check out the view.



Time to start planning for your trip back north? If you require some extra man-power to complete your projects, call us. John and Ruben, along with our company van, are available (\$95/hour) to put your outdoor furniture into storage or other tasks. Call 239.444.1400 for details and reservations.

## Someone's in the Kitchen: Pork Loin & Asparagus



Nothing says spring like fresh asparagus. The marinade does double duty as a dipping sauce by adding a bit of peanut butter for an Asian-inspired treat. Enjoy!

Chrissie

Start with:

1 lb. fresh asparagus, rinsed and snapped  
1 lb. pork tenderloin

Sauce Ingredients:

1/2 C soy sauce  
1/2 C rice wine vinegar  
2 T toasted sesame oil  
2 T honey  
1 t peeled and grated fresh ginger  
2 cloves garlic, minced  
1/2 t lemon pepper  
1/2 C peanut butter (smooth or crunchy)

Whisk together soy sauce, vinegar, sesame oil, honey, ginger, garlic, and lemon pepper in a bowl.

Place the asparagus and pork in separate ziplock bags, add in 1/4 C of the marinade in each. Marinate at room temperature for 30 minutes. Add the peanut butter to the remaining marinade and whisk the mixture until smooth. Grill the tenderloin for 3 to 4 minutes on each side, rotating it a quarter turn at a time, (to internal temperature of 145°). Remove from the grill, let it rest for about 5 minutes. Grill the asparagus spears for 2 minutes per side. Slice the pork diagonally into 1- to 2-inch slices. It should be juicy and slightly pink inside. Serve the meat and the asparagus with the peanut dipping sauce. Serves 4.

*To sleep, perchance to dream..*

