

#HashTag

Tips...Trends...
OBSESSIONS

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Photo: Steve Berg Photos



HORSING AROUND

Against a splendid backdrop of rolling hills and colorful leaves, over 35,000 spectators will gather for the 93rd running of the Far Hills Race Meeting on October 19, 2013. Whether you're invited to one of the elaborate buffets or toting your own picnic, it's a day filled with horses, fashion, food and fun. Proceeds to benefit the Somerville Medical Center. www.farhillrace.org

Don't know what to wear? Neiman Marcus and DePasquale the Spa have joined forces to give your look a galloping start. Join them on September 28 at Neiman's for the "Art of the Race," an evening of equestrian inspired fashion, beauty tips, cocktails and tastes from New Jersey's best restaurants. Proceeds to benefit the Cancer Support Community. www.depasqualethespa.com

MUSICAL CHAIRS

Need to squeeze in a few more guests at the holiday table? These tufted and tailored chairs are a stylish and comfortable option to folding chairs. Available in a variety of jewel tones, the timeless silhouette meshes with many types of décor. \$149, Pier1.com



TAKE THOSE OLD RECORDS OFF THE SHELF

If your vinyl collection has been stashed in the closet unplayed, take a trip back in time and give them a spin. Whether you've got 33s or 45s, you can enjoy all your old favorites with the Crosley portable turntable. Connect to any USB enabled computer to create digital files or use as a speaker for wireless devices. \$99.95, redenvelope.com



FLIRT WITH THE DEVIL

If Fireballs and Red Hots were your go-to candy, Sinfire Cinnamon Whiskey is destined to be your new drink. Serve it hot (great in coffee) or cold and keep it that way with Sparq Whiskey rocks. The "rocks" are soapstone cubes that can be frozen or microwaved to keep your drink the perfect temperature. www.hrdspirits.com, www.sparqusa.com



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WHAT'S FOR DINNER?

Have a late soccer practice? These sweet and savory pork tacos can be quickly prepped and on the table in about 20 minutes.



Honey and Spice Sautéed Pork Tacos

Yield: 4 servings, 2 tacos each

- 1 pound thinly-cut boneless chops (1/2-inch thick), cut into strips
- 1 tablespoon honey
- 1 tablespoon olive oil
- 1 teaspoon lemon juice
- 1 teaspoon soy sauce
- 1/2 teaspoon ground chipotle pepper (smoked or plain paprika can be used as an alternative)
- 8 small corn tortillas, warmed
- 1 cup shredded romaine lettuce
- 1 cup pico de gallo or favorite salsa
- Sour cream or crema to taste

In a medium sized bowl combine the honey, olive oil, lemon juice, soy sauce and ground chipotle pepper and whisk to combine. Add the sliced pork to the marinade and let it sit for 15 minutes.

Heat a skillet over high heat. Add the slices of pork to the skillet and cook for 1-2 minutes on each side, flipping with tongs in the middle of the cooking process. Once cooked, remove the pork to a plate and reserve.

Arrange 8 corn tortillas on a platter. Sprinkle each with equal amounts of shredded lettuce and pico de gallo. Arrange a few pieces of pork on top of each taco, and top with sour cream or crema if desired. Source: *National Pork Board*