



DEAR BON APPÉTIT, WHENEVER I'M IN CHARLESTON, SOUTH CAROLINA, I GO TO **JIM 'N NICK'S BAR-B-Q**. THEIR COLESLAW IS A SUMMERTIME CLASSIC PERFECTED.

NICOLE COMREY, *Baltimore*

JIM 'N NICK'S COLESLAW

8 TO 10 SERVINGS This slaw is perfect as a side dish or added to a pulled-pork sandwich.

- 1 2-pound head of green cabbage, quartered, cored, cut crosswise into $\frac{1}{8}$ -inch-thick slices (about 14 cups)
- 1/4 cup apple cider vinegar
- 1 cup sugar
- 1 cup grated peeled carrots
- 4 green onions, thinly sliced
- 1/4 cup mayonnaise

Place cabbage in large bowl. Add vinegar and sugar; toss to coat. Cover and let stand 30 minutes. Toss cabbage mixture well; cover and let stand 30 minutes longer. Drain cabbage. **DO AHEAD** Can be made 8 hours ahead. Cover and chill.

Transfer drained cabbage to another large bowl. Add carrots, green onions, and mayonnaise; toss to coat. Season to taste with salt and pepper. *Adapted from Jim 'N Nick's Bar-B-Q.*

Dear Bon Appétit,

NICK'S BAR & FISH HOUSE in New Buffalo, Michigan, made the best peach crisp. The restaurant is now closed, so I'd like to make the recipe at home. Can you help?

BONNIE KASTEN, *Three Oaks, MI*

TOFFEE, PECAN, AND PEACH CRISPS

MAKES 6

- 6 large peaches (about $3\frac{1}{2}$ pounds), peeled, halved, pitted, each half cut into 6 wedges
- 1/4 cup sugar
- 1/4 cup amaretto
- 2 tablespoons orange juice
- 1 1/2 teaspoons finely grated orange peel
- 1 teaspoon finely grated lemon peel
- 1 cup plus 2 tablespoons toffee bits (such as Skor)
- 1/2 cup chopped pecans
- 6 tablespoons all purpose flour

4 1/2 tablespoons chilled butter, cut into $\frac{1}{2}$ -inch cubes
Vanilla ice cream

SPECIAL EQUIPMENT

- 6 1 1/4-cup ramekins or custard cups

Place first 6 ingredients in large bowl; toss to coat. Let stand at room temperature 30 minutes, tossing occasionally.

Preheat oven to 350°F. Place toffee bits and next 3 ingredients in processor. Using on/off turns, process topping until moist clumps form. Divide peach mixture among six 1 1/4-cup ramekins or custard cups. Place ramekins on baking sheet. Sprinkle topping over peaches in ramekins, dividing equally.

Bake crisps until juices bubble thickly and topping is crisp, about 1 hour. Cool slightly. Serve with vanilla ice cream.

Adapted from Nick's Bar & Fish House.

Dear Bon Appétit,

I tried an amazing infused tequila at **SOL COCINA** in Newport Beach. I'd love to make it with fresh mangoes this summer.

NADIA HIRSH, *El Segundo, CA*

TROPICAL FRUIT-INFUSED TEQUILA

8 SERVINGS At the restaurant, this is served in shot glasses, but we like it over crushed ice.

- 1 3 3/4- to 4-pound watermelon, seeded, diced
- 1 4-pound pineapple, halved, peeled, diced
- 2 large mangoes, peeled, pitted, diced
- 1 3-inch-piece peeled fresh ginger, cut into thin rounds
- 1 750-ml bottle white tequila
- Crushed ice

Combine first 4 ingredients in large stainless steel pot. Pour tequila over; press to compact (tequila will almost cover fruit). Cover and refrigerate 5 days.

Drain tequila; discard fruit. Fill 8 old-fashioned glasses with crushed ice. Pour tequila infusion over ice and serve. *Adapted from SOL Cocina. »*

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