I ENJOYED THE WEDGE SALAD at Sullivan's Steakhouse in Palm Desert, California. Could you find out how they make the blue cheese dressing for this divine dish?

PAT RULE
SAN DIEGO, CALIFORNIA

BLUE CHEESE DRESSING

Adapted from Sullivan's Steakhouse

SERVES 6

Active time: 10 min

Start to finish: 8¼ hr (includes chilling)

Letting this dressing chill overnight really allows the flavors to develop. We like it spooned over wedges of iceberg (as at the restaurant) or Boston lettuce.

- ½ cup mayonnaise
- ¼ cup well-shaken buttermilk
- 3 tablespoons olive oil
- 2 tablespoons sour cream
- 2 tablespoons red-wine vinegar
- 2½ teaspoons sugar
- ¾ teaspoon minced garlic
- ⅛ teaspoon black pepper
- 5 oz blue cheese, crumbled (1 cup)

▶ Whisk together all ingredients, except cheese, with a pinch of salt in a medium bowl until combined. Fold in cheese and chill, covered, at least 8 hours and up to 2 days.

MY WIFE AND I spent a weekend at the Churchill House Inn in Brandon, Vermont. They served delicious pancakes for breakfast one morning—crisp and golden on the outside and creamy inside.

DAVID KEZER
NEWTON, MASSACHUSETTTS

COTTAGE CHEESE PANCAKES

Adapted from Churchill House Inn

MAKES ABOUT 18 (3-INCH) PANCAKES

Active time: 30 min Start to finish: 30 min

The cottage cheese gives these pancakes their tangy flavor and creamy texture.

- 1 cup cottage cheese (from an 8-oz container)
- 4 large eggs
- ½ cup all-purpose flour
- ¾ stick (6 tablespoons) unsalted butter, melted
- Vegetable oil for brushing griddle

Accompaniment: **butter; pure maple syrup**

▶ Preheat oven to 200°F.
▶ Pulse cottage cheese, eggs, flour, and butter in a food processor until just combined (batter will be slightly lumpy).
▶ Heat a griddle or large heavy skillet over moderate heat until hot enough to make drops of water scatter over its surface, then brush with oil. Working in batches, fill a ¼-cup measure halfway with batter for each pancake, then pour batter onto griddle and cook, turning over once, until golden, about 2 to 3 minutes per batch. Transfer to a heatproof platter and keep warm in oven until ready to serve.

MY HUSBAND AND I enjoyed dinner at The Crystal Quail in Center Barnstead, New Hampshire. We would be delighted if you could get the recipe for their Belgian dark-chocolate cake.

DANA DUXBURY-FOX
NORTH ANDOVER, MASSACHUSETTS

BELGIAN DARK-CHOCOLATE CAKE

Adapted from The Crystal Quail

SERVES 12

Active time: 20 min

Start to finish: 5¼ hr (includes cooling)

- 3 sticks (1½ cups) unsalted butter plus additional for greasing springform pan
- 1¾ cups sugar plus additional for dusting pan
- ½ lb fine-quality semisweet chocolate (preferably Belgian such as Callebaut), chopped
- 4½ oz unsweetened chocolate, chopped
- 3 tablespoons all-purpose flour
- Rounded ¼ teaspoon salt (optional)
- 6 large eggs, lightly beaten

Special equipment: **a 9-inch (24-cm) springform pan; heavy-duty foil; a 12- by 17- by 2½-inch roasting pan**
Accompaniment: **unsweetened whipped cream**
Garnish: **unsweetened cocoa powder for dusting**

▶ Put oven rack in middle position and preheat oven to 325°F. Butter springform pan, then dust with sugar, knocking out excess.
▶ Melt butter and chocolates in a large metal bowl set over a saucepan of barely simmering water, stirring frequently, until smooth. Remove bowl from heat. Whisk together sugar, flour, and salt (if using) in a medium bowl, then add eggs, whisking until smooth. Gently whisk egg mixture into chocolate mixture until smooth, then pour into springform pan.
▶ Wrap outside of springform pan with a sheet of foil (to make pan watertight). Bake in a water bath (see Tips, page 173) in roasting pan until cake is puffed and a wooden pick or skewer inserted in center comes out with moist crumbs adhering, about 1¾ hours.
▶ Transfer springform pan to a rack to cool 10 minutes, then remove side of pan and cool cake completely, about 3 hours.
Cooks' note:
Cake can be made 2 days ahead and cooled completely, uncovered, then kept, loosely covered with foil, at room temperature.

WE WANT TO HEAR FROM YOU

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