I'M LOOKING FOR a good madeleine recipe similar to the delicious ones (lemony, buttery, and spongy, but crispy on the edges) I used to buy at Bouley Bakery in Manhattan's TriBeCa neighborhood. Can you get the recipe?

LORI HARTMAN
NEW YORK CITY

MADELEINES

Adapted from Bouley
MAKES 36 MADELEINES
ACTIVE TIME: 25 MIN START TO FINISH: 45 MIN

The crisp edge on these delightful citrus-scented cookies sets them apart from any other classic madeleines our food editors have tasted. We're never going back.

- **1¾ sticks (14 tablespoons) unsalted butter, melted and cooled, plus additional for brushing molds**
- **1⅔ cups all-purpose flour**
- **1 tablespoon baking powder**
- **2 teaspoons finely grated fresh lemon zest (see Tips, page 233)**
- **1 vanilla bean, halved lengthwise**
- **¾ cup sugar**
- **3 large eggs**
- **¼ cup whole milk**
- **1½ tablespoons mild honey**

SPECIAL EQUIPMENT: 3 nonstick madeleine pans with 12 (2-tablespoon) molds each

▸Put racks in upper and lower thirds of oven and preheat oven to 350°F. Brush molds with melted butter.
▸Sift together flour and baking powder into a large bowl, then whisk in zest.
▸Scrape seeds from vanilla bean into another bowl with tip of a paring knife (reserve pod for another use). Add sugar and rub together until vanilla is well dispersed, then whisk in eggs, milk, honey, and remaining 1¾ sticks melted butter. Fold into flour mixture until just combined.
▸Spoon a rounded tablespoon of batter into each mold, filling it about two-thirds full. Bake (with 2 pans on one rack), golden around edges and a wooden pick or skewer inserted into center of a madeleine comes out clean, 10 to 12 minutes total.
▸Turn out madeleines onto a rack and serve slightly warm.

COOKS' NOTES: These madeleines are best eaten when just baked.
• The batter can be made 3 hours ahead, then chilled, covered.

I WOULD LOVE TO GET THE RECIPE for the lychee Martini they serve at Kittichai, in New York City.

ENID P. SALDANA
SAN JUAN, PUERTO RICO

LYCHEE MARTINI

Adapted from Kittichai
SERVES 2
ACTIVE TIME: 15 MIN START TO FINISH: 15 MIN

This summer, enjoy a vodka Martini with a real twist—lychee. The exotic sweetness of the fruit brightens the citrus flavors in this truly refreshing drink.

- **¼ cup sugar**
- **¼ cup water**
- **1 cup drained canned lychees (15 to 20, from a 16- to 20-oz can)**
- **2 tablespoons fresh lemon juice**
- **6 oz (¾ cup) vodka (preferably Skyy)**
- **1½ oz (3 tablespoons) Cointreau or other orange-flavored liqueur**

SPECIAL EQUIPMENT: a cocktail shaker

▸Heat sugar and water in a 1-quart saucepan over high heat, stirring, until sugar is dissolved, then pour into a heatproof bowl set in a large bowl of ice and cold water. Let stand, stirring occasionally, until syrup is cold, about 3 minutes.
▸Purée lychees with sugar syrup and lemon juice in a blender until smooth, then force through a fine-mesh sieve into a bowl, pressing hard on solids and then discarding them. Fill cocktail shaker halfway with ice cubes and add lychee

IS IT POSSIBLE to obtain the recipe for the flank steak served at Arowhon Pines, a seasonal resort in Algonquin Provincial Park, Ontario?

KARYN DIRSE
STRATFORD, ONTARIO

GRILLED MARINATED FLANK STEAK

Adapted from Arowhon Pines
SERVES 4 TO 6
ACTIVE TIME: 15 MIN START TO FINISH: 3 HR (INCLUDES MARINATING)

The secret to this steak's success is the lusty marinade—a salty-sweet combination that takes all of 5 minutes to prepare.

- **⅓ cup soy sauce, naturally brewed**
- **⅓ cup medium-dry Sherry**
- **¼ cup Dijon mustard**
- **1 tablespoon peeled fresh ginger, finely grated with a rasp**
- **1 teaspoon finely chopped garlic**
- **1 teaspoon black pepper**
- **1½ lb flank steak, trimmed of any excess fat**

▸Whisk together all ingredients except steak until combined well. Combine marinade and steak in a large sealable plastic bag and seal bag, pressing out excess air. Put bag in a large bowl (in case of leaks) and marinate steak, chilled, turning over once, 2½ hours (do not marinate longer because ginger will adversely affect texture of meat). ▸Drain steak in a colander (discarding marinade) and pat dry with paper towels. ▸Prepare grill for cooking over direct heat with medium-hot charcoal (moderate heat for gas); see "Grilling Procedure," page 227. Grill steak on a lightly oiled grill rack, covered only if using a gas grill, turning over once, about 10 to 12 minutes total for medium-rare. ▸Transfer to a cutting board and let stand 10 minutes, then, holding a knife at a 45-degree angle, cut across the grain into thin slices. Serve with any juices accumulated on platter.