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 ⅛-inch-thick slices (about 14 cups)**
- **1¼ cups apple cider vinegar**
- **1 cup sugar**
- **1 cup grated peeled carrots**
- **4 green onions, thinly sliced**
- **¼ 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 3½ pounds), peeled, halved, pitted, each half cut into 6 wedges**
- **¼ cup sugar**
- **¼ cup amaretto**
- **2 tablespoons orange juice**
- **1½ teaspoons finely grated orange peel**
- **1 teaspoon finely grated lemon peel**
- **1 cup plus 2 tablespoons toffee bits (such as Skor)**
- **½ cup chopped pecans**
- **6 tablespoons all purpose flour**
- **4½ tablespoons chilled butter, cut into ½-inch cubes**
- **Vanilla ice cream**

SPECIAL EQUIPMENT

- **6 1¼-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 1¼-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 3¾- to 4-pound watermelon, peeled, 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.* ▸▸

Send your recipe requests to our Twitter account, *@bonappetitmag*

CHRISTOPH NIEMANN