skillet. Cook over medium-high heat until evenly incorporated and heated through, stirring often, about 5 minutes. Season to taste with salt and pepper.

Cut lamb between bones into individual chops. Divide chops, garlic rabe, and mushrooms among plates and serve. *Adapted from Crush.*

*Also called *boquerones;* available at specialty foods stores and from latienda.com.

**An Italian leafy green vegetable with scattered clusters of tiny broccoli-like florets; available at some supermarkets and at specialty foods stores.

Dear *Bon Appétit*,

PARK KITCHEN is a wonderful restaurant in my hometown of Portland. Their red pepper soup is unique—I can't seem to find another recipe like it!

EMILY POWELL, *Portland, OR*

RED PEPPER AND HAZELNUT SOUP WITH MARINATED ANCHOVIES

4 SERVINGS

SOUP

- 3 large red bell peppers (about 1½ pounds), seeded, chopped
- 1 cup chopped onion
- 1 medium tomato (about 6 ounces), chopped
- ¼ cup dry Sherry
- ¼ cup olive oil
- 2 large garlic cloves, chopped
- 1½ cups (or more) vegetable broth
- ¼ cup hazelnuts
- ½ teaspoon smoked paprika*
- 1 teaspoon Sherry wine vinegar

GARNISH

- 1 2-ounce tin anchovies, drained, chopped
- 1 large shallot, halved, very thinly sliced
- 6 toasted hazelnuts, chopped
- 3 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon finely grated lemon peel

FOR **NUTRITIONAL INFO** FOR THESE RECIPES, GO TO *bonappetit.com/recipes*

SOUP Bring first 6 ingredients to simmer in heavy large saucepan over medium heat. Cover, reduce heat to low, and simmer until vegetables are very soft, about 20 minutes. Add 1½ cups broth, nuts, and paprika. Increase heat to medium and simmer 10 minutes to blend flavors. Cool slightly. Add vinegar. Working in batches, puree soup in blender until smooth, thinning with more broth by ¼ cupfuls, if desired. Season to taste with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cool slightly. Chill uncovered until cold, then cover and chill.

GARNISH Mix all ingredients in small bowl. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

Rewarm soup over medium heat, stirring often. Divide among bowls. Spoon garnish over and serve. *Adapted from Park Kitchen.*

*Sometimes labeled Pimentón Dulce or Pimentón de La Vera Dulce; available at some supermarkets, at specialty foods stores, and from latienda.com.

Dear *Bon Appétit*,

I often stop by HOMEPAGE CAFÉ, an Internet café nearby, to buy the house-made chocolate-orange brownies. I never thought I would like this combination of flavors, but I can't seem get enough of these. Can you get the recipe?

JENNIFER MCFALL, *Bozeman, MT*

CHOCOLATE-ORANGE BROWNIES

MAKES 16 Finely grated orange peel brightens up these cake-like brownies.

- Nonstick vegetable oil spray
- ½ cup boiling water
- 6 tablespoons natural unsweetened cocoa powder
- 1¼ cups (packed) dark brown sugar
- ¾ cup all purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup pecans, toasted, chopped
- 2 large eggs
- 10 tablespoons (1¼ sticks) unsalted butter, melted, cooled
- 1 tablespoon finely grated orange peel
- ½ teaspoon vanilla extract ▸▸

Preheat oven to 350°F. Spray 9x9x2-inch metal baking pan with nonstick spray. Whisk ½ cup boiling water and cocoa powder in small bowl to blend. Whisk sugar, flour, baking soda, baking powder, and salt in medium bowl to blend. Stir in pecans. Whisk eggs in large bowl. Add butter, orange peel, and vanilla; whisk to blend. Whisk cocoa mixture into egg mixture. Add flour mixture; stir just to blend. Transfer to prepared pan.

Bake brownies until tester inserted into center comes out with a few moist crumbs attached, about 30 minutes. Let cool completely in pan on rack. Cut into 16 squares and serve. *Adapted from Homepage Café.*

Dear *Bon Appétit*,

Last year, my family and I celebrated my mom's birthday at SARDINE in Madison, Wisconsin. The meal was excellent but the Coconut Crème Brûlée I had for dessert was sublime. In fact, we still talk about how fantastic it was. I would love to surprise them with the recipe the next time I see them.

ALAIN FARLEY, *Madison, WI*

COCONUT CRÈME BRÛLÉE

MAKES 8

- **1 cup sweetened flaked coconut, divided**
- **¾ cup plus 8 teaspoons sugar**
- **7 large egg yolks**
- **1¾ cups heavy whipping cream**
- **1 14-ounce can unsweetened coconut milk***
- **2 tablespoons Malibu rum or other coconut-flavored rum**
- **½ teaspoon salt**

Preheat oven to 350°F. Spread ½ cup flaked coconut on rimmed baking sheet. Bake until light golden, stirring once, 10 to 12 minutes.

Whisk ¾ cup sugar and egg yolks in medium bowl to blend. Mix cream, coconut milk, toasted coconut, and remaining ½ cup sweetened flaked coconut in heavy large saucepan. Bring just to simmer over medium-high heat, whisking occasionally. Gradually whisk hot cream mixture into yolk mixture. Stir in rum and ½ teaspoon salt. Strain custard through fine strainer into medium pitcher, pressing on solids. Divide among eight ⅔- to ¾-cup ramekins or custard cups.

Place ramekins in large roasting pan. Fill pan with enough hot water to come halfway up sides of ramekins. Bake custards until edges are set but centers move slightly when dishes are gently shaken, 45 to 50 minutes. Remove custards from water. Chill custards uncovered until cold, then cover and chill overnight.

Sprinkle 1 teaspoon sugar over each custard. Using kitchen torch, heat sugar until melted and deep amber. (Alternatively, preheat broiler. Place ramekins on rimmed baking sheet and broil until sugar melts and turns deep amber, 1 to 2 minutes.) Chill until sugar hardens, about 15 minutes.

DO AHEAD Can be made 1 hour ahead. Keep chilled. *Adapted from Sardine.*

*Sold at many supermarkets and at Indian, Southeast Asian, and Latin markets.

Dear *Bon Appétit*,

PASSIONFISH in Pacific Grove, California, is one of my favorite restaurants. I love all of the fresh, organic ingredients they cook with. For me, the most memorable dish has been steamed mussels served in spicy tomato broth. It tasted clean and refreshing—and disappeared quickly.

ALICE HUNG-WARNER, *Houston, TX*

MUSSELS STEAMED IN SPICY TOMATO-CILANTRO BROTH

4 FIRST-COURSE SERVINGS

- **1½ cups bottled clam juice**
- **3 ripe tomatoes, seeded, chopped (about 1½ cups)**
- **¼ cup fresh lime juice**
- **3 tablespoons hot pepper sauce**
- **1 tablespoon tomato paste**
- **2 pounds mussels, scrubbed, debearded**
- **5 tablespoons unsalted butter, cut into ½-inch cubes**
- **1 cup chopped fresh cilantro**
- **¾ cup thinly sliced green onions**
- **Crusty bread**

Bring first 5 ingredients to boil in large pot, stirring occasionally. Add mussels and butter. Cover and cook until mussels open, about 4 minutes (discard any mussels that do not open). Stir in cilantro and green onions. Season with salt and pepper. Divide among bowls and serve with crusty bread. *Adapted from Passionfish.*

Dear *Bon Appétit*,

Every spring I spend a week in The Hamptons with my family. One of our favorite local spots is LOAVES & FISHES, a fantastic place in Sagaponack that makes the best coleslaw. It would be great to get the recipe so I can make it at home.

DOTSON ELLIOTT, *Encino, CA*

VEGETABLE SLAW

6 TO 8 SERVINGS Thinly sliced sugar snap peas and radicchio bring color and flavor to this dish.

- **6 tablespoons rice vinegar**
- **1 tablespoon sugar**
- **1½ teaspoons coarse kosher salt**
- **1 teaspoon ground black pepper**
- **3 tablespoons safflower oil**
- **1 tablespoon Asian sesame oil**
- **8 cups thinly sliced green cabbage (about 1 small head)**
- **3 cups thinly sliced radicchio (about 6 ounces)**
- **8 ounces sugar snap peas, trimmed, thinly sliced lengthwise**
- **1½ cups thinly sliced red onion**
- **3 tablespoons chopped fresh parsley**

Whisk vinegar, sugar, salt, and pepper in medium bowl to blend. Gradually whisk in oils. DO AHEAD Dressing can be made 1 day ahead. Cover and refrigerate.

Place cabbage, radicchio, sugar snap peas, onion, and parsley in large bowl. Add dressing and toss to coat. *Adapted from Loaves & Fishes.*

—Compiled by Zinzi Edmundson and Janet Taylor McCracken

We welcome comments and will make an effort to obtain previously unpublished restaurant recipes on request. Submissions should include the writer's name, address, and daytime phone number and be sent by e-mail to rsvp@bonappetit.com or by mail to R.S.V.P., *Bon Appétit*, 6300 Wilshire Boulevard, Los Angeles, CA 90048. Please include the complete address of the restaurant as well as your home address. Submissions may be edited for length and clarity and may be published or used in any medium. All submissions become the property of *Bon Appétit* and will not be returned. Because of the volume of mail received, we are unable to answer all inquiries.