

As the winter entertaining season kicks into high gear, we asked this month's contributors to share delicious holiday memories:

WHAT'S YOUR FAVORITE MEMORY ABOUT THE HOLIDAY MEAL?

LORA ZARUBIN/ Cookbook author
Growing up in a Russian family we always had an elaborate buffet of *zakusi* (first-course appetizers), which would be so beautiful and delicious. Lots of things like smoked fish, caviars, pickled things—a variety of sweet and savory dishes. *At the Market: Clementines*, page 78

SELMA BROWN MORROW/ Bon Appétit associate food editor
My mother was an accomplished old-world Jewish cook, and if we asked her enough, she'd make krepalach, meat-filled pasta triangles like ravioli, to serve in her super-delicious chicken soup. *jViva Hanukkah!*, page 128

CRISTINA CECCATELLI COOK/ Cookbook author
My sister and I loved to sit at the big kitchen table and watch the holiday confections being made. We were enchanted by the beauty of the candied fruit and the color of marzipan—the greens, the reds, the oranges, the violets. We dreamed of our entire house being made out of marzipan. *Family Style*, page 74

JAKE CHESSUM/ Photographer
Eating leftovers, fried up! *Dreaming of a Wright Christmas*, page 134

DEDE WILSON/ Cookbook author and Bon Appétit contributing editor
I always loved the formality of setting the table and the linens, china, glassware, and silver that would appear once a year. I loved the specialness of it all. *Once Upon a Christmas Cookie...*, page 148

PATRICIA HEAL/ Photographer
Sitting down late at night and having cold leftover sandwiches and a nightcap around the fire leaves me with warm and fuzzy feelings. *jViva Hanukkah!*, page 128; *Glam Finales*, page 120 ■

Dear Bon Appétit,
I had dinner with friends at LOPEZ, a neighborhood restaurant just outside Cleveland. I don't usually care for grits, but their version, with smoked Gouda, was amazing. How can I get the recipe?
JILLIAN SWIFT, *Cleveland Heights, OH*

SMOKED GOUDA AND CHIPOTLE GRITS
10 SERVINGS At the restaurant, the grits are usually made with jalapeño chiles. To heighten the smoky flavor, chipotle chiles are sometimes used instead, as in this version.

- 2 tablespoons (¼ stick) butter
- 2 cups fresh corn kernels or frozen, thawed
- 1 medium onion, chopped
- 5 cups water
- 2 cups whole milk
- 1 teaspoon coarse kosher salt
- 1 teaspoon coarsely ground black pepper
- 1½ cups quick-cooking white hominy grits
- 2 cups (packed) coarsely grated rindless smoked Gouda cheese (about 8 ounces)
- 1 tablespoon chopped canned chipotle chiles in adobo*
- Chopped fresh cilantro

Melt butter in heavy large saucepan over medium-high heat. Add corn and onion. Sauté until onion is golden, about 10 minutes. Add 5 cups water, milk, 1 teaspoon coarse salt, and 1 teaspoon pepper to pan; bring to boil. Gradually add grits, whisking until mixture is smooth and comes to boil. Reduce heat to low and simmer until grits are thick and tender, whisking often, about 15 minutes. Mix in cheese and chipotle chile. Stir until cheese melts.

Transfer grits to shallow bowl. Sprinkle with cilantro and serve.

*Dried, smoked jalapeños in a spicy tomato sauce called adobo; available at some supermarkets and at specialty foods stores and Latin markets.

Dear Bon Appétit,
Chicago's ONE SIXTYBLUE is a real gem. I really enjoyed the caramel ice cream that was served with the restaurant's apple pie.
CHANTAL OLIVIER, *Indianapolis, IN*

CARAMEL ICE CREAM
MAKES ABOUT 4 CUPS

- 1½ cups heavy whipping cream
- 1½ cups whole milk
- Large pinch of salt
- 1 vanilla bean, split lengthwise
- 1 cup sugar
- ¼ cup water
- 6 large egg yolks

Place cream, milk, and large pinch of salt in medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring to simmer; cover and set aside.

Stir sugar and ¼ cup water in another heavy medium saucepan over medium heat until sugar dissolves. Increase heat; boil without stirring until syrup turns dark amber color, occasionally swirling pan and brushing down sides with wet pastry brush, about 8 minutes. Immediately add hot cream mixture (mixture will bubble vigorously). Stir over low heat until any caramel bits dissolve.

Whisk yolks in large bowl. Gradually whisk in hot caramel mixture. Return to saucepan. Stir over medium-low heat until thick enough to coat back of spoon, about 3 minutes (do not boil). Strain into medium bowl; refrigerate until cold, about 4 hours.

Process custard in ice cream maker according to manufacturer's instructions. Transfer to container and freeze. **DO AHEAD** Can be made 3 days ahead. Keep frozen.

TEST-KITCHEN TIP: To chill the custard quickly, place in metal bowl set over a larger bowl of ice water. Stir until cold.

—Compiled by Diane Chang 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.

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