

Readers' Favorite Restaurant Recipes

transfer to waxed-paper-lined baking sheet. Refrigerate 10 minutes. (*Can be made up to 4 hours ahead. Cover and refrigerate.*)

Heat 2 tablespoons peanut oil in heavy large skillet over medium-high heat. Working in batches, fry cakes until cooked through and golden brown on both sides, adding more oil to skillet as needed, about 6 minutes.

Spoon 3 tablespoons Chili-Lime Cream Sauce onto each of 6 plates. Place 2 shrimp cakes on each and serve immediately.

MARKET TIP

Unseasoned Japanese breadcrumbs, called **panko**, give these shrimp cakes a light, crisp coating. Dry white breadcrumbs make a good substitute. Panko is available in the Asian foods section of some supermarkets and at Asian markets.

CHILI-LIME CREAM SAUCE

This sauce would also be terrific served with grilled fish or pasta.

MAKES ABOUT 2/3 CUP

- 1/4 cup dry white wine
- 1/4 cup fresh lime juice
- 1 tablespoon chopped peeled fresh ginger
- 1 tablespoon minced shallot
- 1/3 cup whipping cream
- 2 tablespoons chili-garlic sauce*
- 6 tablespoons (3/4 stick) unsalted butter, room temperature, cut into 1/2-inch pieces

Combine first 4 ingredients in heavy small saucepan. Boil over high heat until reduced by half, about 3 minutes. Add cream and boil until reduced by half, about 2 minutes. Reduce heat to low. Mix in chili-garlic sauce. Add butter, 1 piece at a time, whisking just until melted before adding next piece.

*Available in the Asian foods section of many supermarkets and at Asian markets.

Every year, I visit my cousins in Dallas, and every year, we try a different restaurant. This time, we went to GEORGE. The short ribs came with the most unusual grits. I'd like to make them, but don't know where to start.

Karen Schineller • Ridgewood, NJ

GRITS WITH HAM HOCKS AND SAUTÉED APPLES

This rich casserole would pair well with fried eggs at brunch. For a more savory version, simply omit the sautéed apples.

10 SERVINGS

HAM HOCKS

- 2 tablespoons (1/4 stick) butter
- 2 1/2 cups chopped onions
- 1 cup chopped celery
- 1 cup chopped carrots
- 6 garlic cloves, minced
- 1/4 cup dry vermouth
- 6 whole black peppercorns
- 1 tablespoon mustard seeds
- 1 bay leaf
- 4 cups low-salt chicken broth
- 1 1/3 pounds meaty smoked ham hocks

GRITS

- 6 cups low-salt chicken broth
- 2 cups quick-cooking grits
- 2 teaspoons minced fresh thyme
- Sautéed Apples (see recipe)
- 1 1/2 cups grated extra-sharp white cheddar cheese, divided
- Chopped fresh thyme (for garnish)

FOR HAM HOCKS: Preheat oven to 325°F. Melt butter in large ovenproof pot over high heat. Add onions and next 3 ingredients; sauté until vegetables are soft and golden, about 7 minutes. Add vermouth and next 3 ingredients; stir 1 minute. Add chicken broth and ham hocks. Bring to boil; cover and bake until ham hocks are very tender, about 1 hour. Cool.

Remove ham hocks. Boil ham hock broth until reduced to 1 cup, about 25 minutes. Pull ham from bones and reserve (discard bones and skin). Strain broth. (*Can be made 2 days ahead. Cover ham and broth separately; chill.*)

FOR GRITS: Preheat oven to 350°F. Bring chicken broth to boil in large saucepan. Gradually whisk in grits. Add 2 teaspoons minced thyme. Reduce heat to medium; simmer until grits are thick and smooth, whisking frequently, about 7 minutes.

Stir reserved ham, Sautéed Apples, and 1 cup cheddar cheese into grits. Transfer mixture to 13x9x2-inch oval baking dish. Sprinkle with remaining 1/2 cup cheese. Bake until cheese is golden, about 30 minutes. Rewarm ham hock broth. Garnish grits with chopped thyme and serve, drizzling broth over.

SAUTÉED APPLES

Try these with roast pork, as well.

MAKES 2 CUPS

- 3 tablespoons butter
- 4 large Granny Smith apples (about 2 1/4 pounds), peeled, cored, cut into 1/2-inch pieces
- 2 tablespoons golden brown sugar
- 1 tablespoon honey
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon grated orange peel

Cook butter in large nonstick skillet over medium-high heat until beginning to brown. Add apples and sauté until tender, about 9 minutes. Add all remaining ingredients; stir to blend. Cool. (*Can be made 2 days ahead. Cover and chill.*)

The ocean view at TRINA in Fort Lauderdale is breathtaking. But I could barely take my eyes off my entrée—sole with a buttery caper sauce and spiced lentil puree. This fusion of Italian and Indian flavors actually worked.

Nerina Rammairone • Sausalito, CA

SOLE WITH SPICED LENTILS, CAPERS, AND PINE NUTS

4 SERVINGS

LENTILS

- 1 tablespoon butter
- 3/4 cup chopped onion ►