

Client: Grace

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## GRACE

### ONE PLATE

#### THAI LOBSTER SOUP



### ONE RECIPE

4 OZ FRESH GINGER CHOPPED  
2 OZ GARLIC CHOPPED  
3 YELLOW ONIONS CHOPPED  
2 BUNCHES SCALLIONS CHOPPED  
3 OZ SOY OIL  
2 OZ FRESH LEMON GRASS  
4 EACH KAIFER LIME LEAVES

IN A STOCK POT ADD ALL OF THE ABOVE AND SWEAT OVER MED FLAME TILL TRANSLUCENT  
THEN ADD THE FOLLOWING:

2 OZ FRESH BASIL  
4 OZ FRESH CILANTRO  
4 OZ RICE VINEGAR SEASONED  
4 CANS COCONUT MILK  
1 OZ CHILI PASTE (MORE OR LESS FOR SPICE LEVEL)  
2 OZ SOY SAUCE  
4 EACH ROMA TOMATOES CUT IN HALF  
2 OZ FISH SAUCE (VIETNAMESE SEASONING MUCH LIKE SOY BUT DIFFERENT)  
1.5 GALLONS LOBSTER STOCK

BRING TO A BOIL AND SIMMER FOR 1 HOUR OR 1.5 HOUR TILL FLAVOR IS RIGHT.  
STRAIN AND SERVE WITH LOBSTER MEAT.  
BOIL A LOBSTER WHOLE FOR 4 MINUTES AND THEN SHOCK IN ICE WATER.  
PICK OUT THE MEAT AND YOU HAVE LOBSTER MEAT.

#### LOBSTER STOCK

5 LOBSTER SHELLS ( HEADS) OR SHRIMP SHELLS  
1 ONION CHOPPED  
1/2 CARROTS CHOPPED  
1/2 CELERY CHOPPED  
5 EACH ROMA TOMATOES CUT IN HALF

ADD ALL INGREDIENTS TO A STOCK POT AND COVER BY 4 INCHES WITH WATER AND BRING TO A BOIL FOR 2 HOURS OVER LOW TO MED FLAME. STRAIN AND SERVE.

## TEN QUESTIONS

WITH NEAL FRASER



1.

Q. WHY DID YOU CHOOSE THIS DISH?

A. THE THAI LOBSTER SOUP IS SOMETHING THAT I HAVE HAD ON THE MENU FOR A WHILE. I FEEL IT FILLS THE NICHE FOR SEAFOOD SOUP WITH BRIGHT NOTES AND A TOUCH OF SPICE.

2.

Q. IS THERE ANYTHING YOU WON'T EAT?

A. YES, BUT I LIKE ALMOST EVERYTHING. I AM NOT FOND OF RATS.

3.

Q. WHAT WAS YOUR MOST MEMORABLE MEAL AND WHY?

A. DANIEL IN NYC. GREAT FOOD AND SERVICE. ONE OF THE BEST EVER. IT STANDS THE TEST OF TIME IN MY MEMORIES.

4.

Q. IF YOU COULD TRAVEL TO ONE PLACE IN THE WORLD JUST FOR FOOD, WHERE WOULD YOU GO AND WHY?

A. FRANCE. I HAVE NOT BEEN TO A 3 STAR IN PARIS YET.

5.

Q. WHAT'S THE BEST RESTAURANT WE'VE PROBABLY NEVER HEARD OF?

A. KAPPO ISHITO ON ASTRONAUT ST. IN LITTLE TOKYO.

6.

Q. WHAT'S THE ONE INGREDIENT YOU CAN'T LIVE WITHOUT (OTHER THAN THE BASICS LIKE WATER, BUTTER, SALT)?

A. ONIONS, VEAL STOCK.

7.

Q. WHAT OTHER PROFESSION WOULD YOU LIKE TO TRY?

A. PHOTOGRAPHER.

8.

Q. WHAT DO YOU LIKE TO DO IN YOUR SPARE TIME?

A. RIDE MY BIKE, PLAY WITH MY DAUGHTERS.

9.

Q. DESCRIBE YOUR PERFECT SUNDAY.

A. BIKE RIDE, NAP, PLAYING WITH MY KIDS IN THE BACKYARD WITH A GLASS OF COLD RIESLING.

10.

Q. WHAT'S THE BEST PIECE OF ADVICE YOU'VE EVER RECEIVED?

A. START UGLY EARLY.

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