

Phil Lempert
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LATEST NEWS...

January 3, 2008

New Milk Standards in California

I have to admit that when it comes to milk I'm prejudiced. My grandfather was a dairy farmer in New Jersey and growing up milk, butter and ice cream were among the staples of our daily diet.



When per capita milk consumption started its

THIS WEEK...

**Steal This Recipe®
Risotto Primavera with Lobster**

This week's recipe was stolen from Stephanie Sokolove owner of Stephanie's On Newbury in Boston's Back Bay - the heart of Boston's upscale shopping district and on one of the city's most historic streets. Stephanie's is well known to locals and ...

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Risotto Primavera with Lobster

By Phil Lempert

Stolen on: January 2, 2008

This week's recipe was stolen from Stephanie Sokolove owner of Stephanie's On Newbury in Boston's Back Bay - the heart of Boston's upscale shopping district and on one of the city's most historic streets. Stephanie's is well known to locals and visitors who love the sophisticated comfort food-inspired dishes; upscale American cooking with Californian and Asian influences.



Stephanie has been known to refer to her food as "Love food" instead of comfort food and uses the idea of traditional comfort foods as an inspirational springboard to create her own inviting and relaxed, yet chic style, with everything on the menu made from scratch and using only the best seasonal ingredients. According to Stephanie, "Sophisticated Comfort Food conjures up memories of childhood, family and home; it's old fashioned American favorites with a twist."

The restaurant features a sidewalk cafe, club-like bar, cozy fireplace, sky-lit dining area and a rotisserie: something for everyone!

About the chef: Identified early on as a culinary protégée, Stephanie Sokolove was trained by the world-renowned French chef; Madeleine Kamman. After completing her culinary education in 1980, Sokolove ran Sidell & Co., her own prosperous catering company and was a successful executive chef and event planner for 14 years.



In 1994, Stephanie Sokolove followed her dream and founded Stephanie's on Newbury. Although the café prospered, Stephanie realized there was an even greater opportunity at hand. To fully capitalize on the prime location and interior space, she converted the food shop and café into a full service restaurant. In 1999, Stephanie's on Newbury was further expanded to include a new bar and additional seating. In 2002, with business thriving, the restaurant underwent yet another major renovation. Stephanie's took over the 1,200 square foot corner space next door. A roaring fireplace, charming bar and lounge area were added, enhancing the restaurants already warm and inviting, clubby interior.

Under Stephanie's leadership, Stephanie's on Newbury has become an institution in Boston and one of the city's highest independently grossing eateries.

Stephanie's on Newbury
190 Newbury Street
Boston, MA 02116
617.236.0990
www.stephaniesonnewbury.com

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Risotto Primavera with Lobster

Stephanie's on Newbury

Risotto Primavera with Lobster is served for \$29.95 at Stephanie's on Newbury . This recipe makes four restaurant servings.

Risotto Primavera with Lobster Ingredients:

- 1 Pound Arborio Rice
- 2 Two-Pound Lobsters
- 6 Tablespoons Olive Oil
- 1 Spanish Onion, Diced
- 1 Can Chicken Stock (broth)
- 2 Cups White Wine
- 1-2 Cups Clam Juice
- 1 Pound Asparagus, Slender
- 1 Pound Shitake Mushrooms
- 1 Package Frozen Peas
- 2 Cups Parmesan Cheese
- Salt
- Pepper

Steal This Recipe® Step by Step Instructions for Risotto Primavera with Lobster:

Sauté half an onion in olive oil.

Add chicken broth, clam juice and white wine, bring to a boil.

Add lobsters, boil for 20 minutes. Remove lobsters and take meat out of the shell.

Allow stock to reduce for another 20 minutes. Keep stock hot on stove.

In another stock pot, add 3 tablespoons of oil and the onions.

Sauté briefly, then add the rice.

Start slowly adding liquid to the risotto. You must let the risotto absorb all the liquid before adding more liquid. Cooking the risotto takes approximately 20-30 minutes.

Prepare the vegetables by roasting the asparagus, boiling the peas for one minute and sautéing the mushrooms.

Toss the vegetables with the risotto.

Add the Parmesan cheese, arrange the lobster on top and serve.