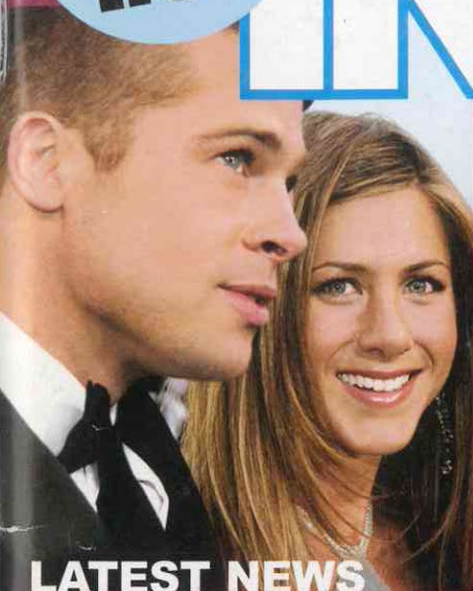
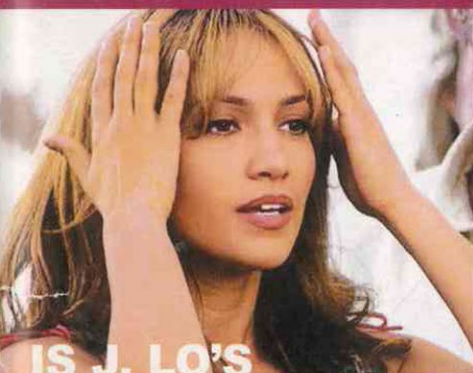


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DABER ALL

“If I
weighed
400 lbs.
they would
probably be
thrilled.”

KIRSTIE'S DILEMMA

Is Kirstie Alley happy being known as a *FAT ACTRESS*? Will she have to gain even more weight for the success of her new TV show?

3 4 >
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The restaurant is located in the renovated 1929 Bank of Hollywood.

A touch of old

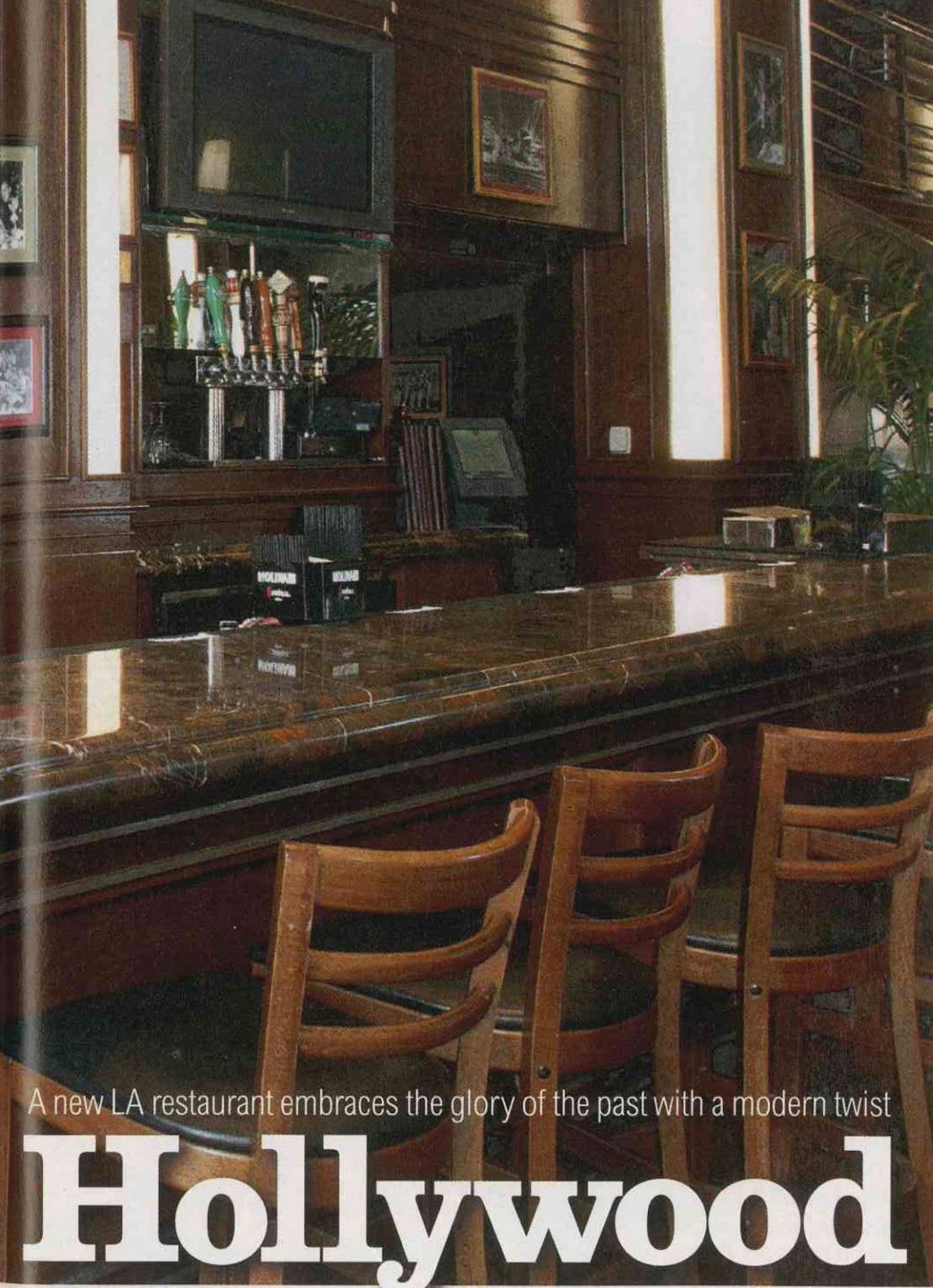
In its heyday, the corner of Hollywood Boulevard and Vine Street was one of the most famous locations in Tinseltown, attracting legendary stars like Judy Garland, Cary Grant and John Wayne to its hotspots. Now the illustrious intersection is hip again, as celebrities flock to Hollywood & Vine Restaurant, the area's newest eatery and bar. "We choose classic dishes and put new and interesting spins on them," explains CEO Scott Shuttleworth, who served executive chef Todd Slossberg's comfort chicken stew with biscuits at a wrap party for Halle Berry's TV movie, *Their Eyes Were Watching God*. The restaurant was also the setting for two episodes of Ashton Kutcher's *Punk'd* — including one where Benjamin McKenzie fooled his *O.C.* co-star Adam Brody. Afterward, Adam was consoled with an oyster feast.



Chicken stew

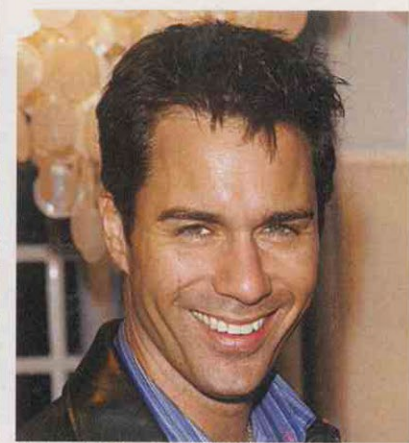
Makes 2 servings

- 2 cups chicken broth
- 1 tsp. chicken bouillon paste, like Knorr
- 2 oz. butter
- 1/4 cup pearl onions, roasted and skinned
- 2 Tbs. flour
- 1/4 cup heavy cream
- 1/4 cup carrots, diced
- 1/4 cup fresh peas
- 1/4 cup shiitake mushrooms, sliced and sautéed



A new LA restaurant embraces the glory of the past with a modern twist

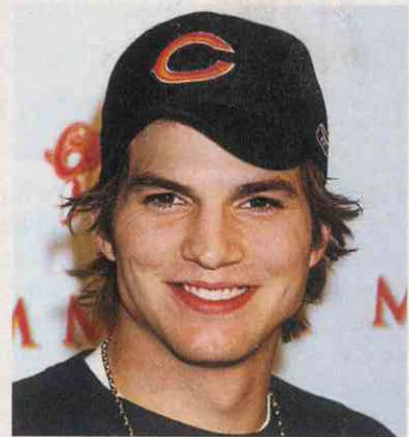
Hollywood



Eric McCormack ate his lunch by the window to people-watch.



"Halle Berry was dancing to salsa music," says Shuttlesworth.



Ashton found this a great place to punk celebrities like Julia Stiles.

- 1/4 cup button mushrooms, halved and sautéed
- 1 Tbs. Italian parsley, chopped
- 1 tsp. chopped thyme
- 1 lb. boneless, skinless chicken breast, cooked and cut into cubes

In saucepan over medium heat, bring chicken broth and bouillon paste to a boil; reduce heat and simmer. In separate saucepan, sauté pearl onions in butter 2 min. Whisk in flour and cook 2 min. more. Add chicken broth mixture. Stir 5 min., or until thickened. Add

heavy cream, carrots, peas, mushrooms, parsley, thyme and pre-cooked chicken. Simmer 10 min., or until vegetables are tender. Season stew with salt and pepper, if desired. Spoon into bowls and top with thyme sprigs and fresh biscuits, if desired.

Work time: 10 minutes
Total time: 30 minutes

Chef's tip: To give this stew a Greek twist, add 1/4 cup instant rice and 2 Tbs. fresh lemon juice to the chicken broth.



WHY I LOVE COMFORT FOOD

The Food Network's **Rachael Ray** weighs in:

"I've been seeing this more and more: classic American comfort foods, like this wonderful chicken stew, on all the best menus. But the twist is that the recipes are adapted with modern preparations. I love the smell of these foods, because the aromas of certain dishes allow me to envision my whole family — once again — at the table."

CLOCKWISE FROM LEFT: COURTESY OF HOLLYWOOD & VINE; PAUL SKIPPER/AFF-USA; STEVE GRANITZ/WIREIMAGE; GILBERT FLORES/CELEBRITY PHOTO; RACHAEL RAY PORTRAIT BY MARC ROYCE; FOOD; FOOD CONSULTANT; KATHLEEN KEATING