

## **Hearty- Wholesome Passionate Grub!**

When StarsEntertainment.com's Senior Producer Nick Rico and I walked into Los Angeles restaurant Grub there was no escaping the feeling that we might have just walked into our respective Grandmother's kitchens, complete with the warm welcoming hugs, this time from General Manager Libby. Located in the Post Production district *Grub* is housed in a 1920's converted bungalow with a 35 indoor and 30 outdoor sitting capacity. The impeccable service and warmth we received from Libby was continued with our waiter who ensured that we were primed and ready to begin our gastronomic adventure. It was an adventure indeed as we soon discovered that this wonderful little spot serves a delectable fare of guilty pleasures that could literally make you swoon.



b Lucy Hamlet

Grub's colorful menu boasts of homegrown American classics but according to Libby, all of it has been enhanced Cali style to create what they call California Comfort Food. For example, your favorite Mac and Cheese is now a 'Spicy Mac and Cheese' served in a white wine sauce; your regular burger is regular no more, cause it classed right up to become a White Truffle Burger. Bacon is no longer just bacon it's Crack Bacon, aptly named by patrons who have become addicted and made it one of the hottest menu items. Everything about Grub is authentic; from the people to the food to the funny posters and sayings on the walls. They make their own Ginger ale for heaven's sake and their Blueberry Lemonade – to die for!

On order for us was *Grub's* Award Winning *Tuna Melt* for Nick and a *Spicy BBQ Pulled Pork* sandwich for me. Before we started on our entrees however, we were seduced with the absolutely divine *Mount Olympus Six Layer Dip* served with *Mediterranean Flat bread*. Can we just say OMG! I think it may be illegal in some countries that something so simple could taste so good.

Nick was completely speechless while eating his *Tuna Melt*. An avid multi-tasker with an unhealthy addiction to his blackberry the fact that he focused completely on eating in that moment speaks volumes. While we never discovered the secret recipe, once he completely finished everything on his plate Nick could not stop singing the praises for his Tuna Melt. My *Spicy BBQ Pulled Pork* Sandwich was truly marvelous; the meat was succulent not stringy and the bread light. The flavor filled every taste bud and I thoroughly enjoyed the sweet smoky taste.

One could be excused if shocked by the hearty meals served at *Grub*; this after all is Los Angeles, land of svelte bodies and non-existent waistlines. However Manager Libby says a patron should never leave a restaurant

wondering whether they had a meal. Thus healthy servings of great food and true warmth are always readily available.

Executive Chef and Co-owner Betty Fraser agrees stating that she feels truly blessed for the gift that *Grub* has been and continues to be. According to her *Grub* came about because two waitresses -she co-owns *Grub* with partner Denise DeCarlo- who were best friends and loved to cook decided to create a place where people felt at home the moment they walked through the doors. I can personally attest to the fact that they have succeeded. Betty's passion for food is palatable, and she is constantly learning and expanding the wholesome goodness on offer at *Grub*. A past contestant on the Bravo Network hit 'Top Chef', she has become a celebrity in her own right appearing with Al Roker on the '*Today Show*', Rachel Ray's '*Tasty Travels*' and numerous other TV programs.

I ate beyond my heart's content at *Grub*, we were so filled that we couldn't handle a proper dessert and so we were treated to a single sensational cookie each. If Grub has a downside it is that the food is so hearty and delicious you leave thoroughly packed and for days after you've dined and you truly feel like you've committed a gastro sin. The flavors haunt you, and you are unable to get the memory of the meal out of your mind. Indeed I can assure you that for all the right reasons eating at *Grub* will be etched in my memory for a very *very* long time.

Grub is located at 911 Seward St. Los Angeles CA

