



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Cathy Whims shares her recipe for Tomato Butter No. 3. A timeless accompaniment to a variety of recipes, this sauce can be used in countless ways. Buon Appetito!

Tomato Butter No. 3 by Chef Cathy Whims

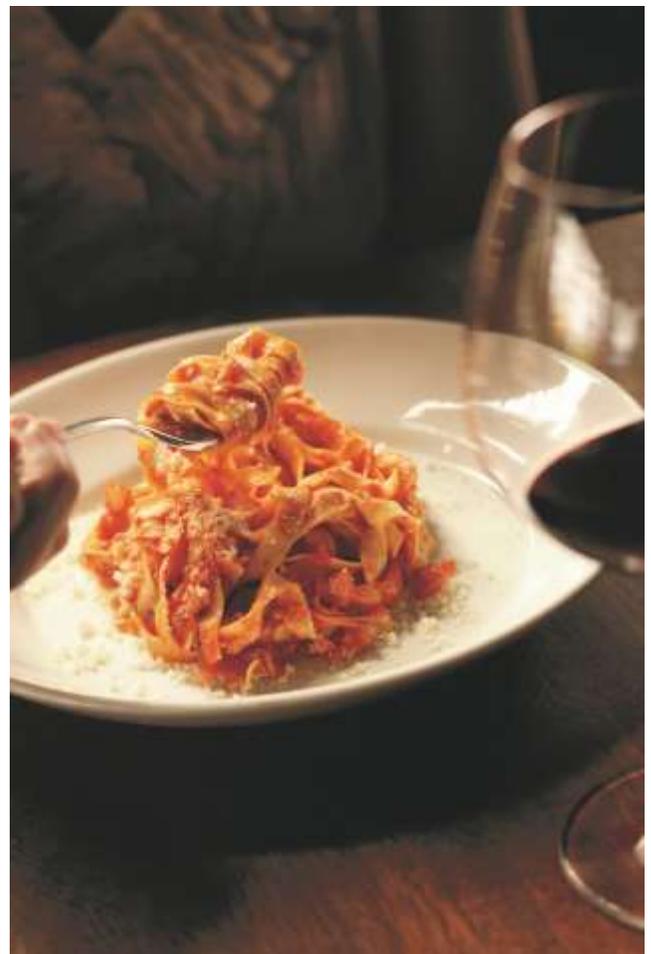
Adapted from *Essentials of Classic Italian Cooking*
by Marcella Hazan

Serves 4-6

- 1 28 oz. can Italian plum tomatoes
(preferably San Marzano)*
- 1 stick unsalted butter
- 1 medium onion, peeled and halved
- pinch of sugar
- salt

* Summer Variation: Substitute 2 lbs. fresh ripe plum tomatoes, peeled

Crush tomatoes with hands while adding to medium saucepan, adding juice as well. Add butter, onion, salt, and sugar. Cook at a slow but steady simmer, uncovered until fat separates from tomatoes, about 45 minutes. Discard onion (or save onion for a separate creative recipe) and check for correct taste for salt.



Cathy Whims

Owner and Chef, Nostrana

Six-time James Beard Award finalist



Cathy Whims, former executive chef at Genoa restaurant in Portland, Oregon has been serving classic Italian fare to Portland diners for years. In the course of her professional career, Cathy has studied with Marcella and Victor Hazan at their home in Venice, with Madeleine Kamman at the highly respected School for American Chefs, and with Giancinto Albarello in his own kitchen at the Antica Torre Trattoria in Barbaresco, a renowned restaurant of the Langhe. Her extensive travels throughout Italy where she meets with chefs, restaurateurs, wine producers, distillers and artisan producers bring Cathy close to the heart of Italian cooking. Cathy has been nominated for Best Chef, Northwest by the James Beard Foundation six times. Nostrana, a rustic Italian restaurant, opened its doors with Whims as Executive Chef and received *The Oregonian's* Restaurant of the Year in 2006. Nostrana is a relaxed restaurant specializing in the regional cuisines of Italy using ingredients provided by many of the best farmers, cheese makers, and meat producers in the Northwest. Nostrana has also been mentioned in many local and national magazine including *Sunset*, *Cosmopolitan*, *Details*, *Esquire*, *Food and Wine*, the Northwest

Palate, *Gourmet*, *The New York Times Travel* magazine, *Alaskan Airlines* magazine and *Italian Cooking and Living*.

Beyond Nostrana, Cathy and husband David West are partners at *Oven and Shaker*, a modern urban saloon specializing in wood-fired pizzas, located in NW Portland's Pearl District.

Learn more at nostrana.com

