

The Kitchenless Cook

By Bill Knutson

The Warfield closing

In 1988, I worked my first show for Bill Graham Presents at the Warfield Theatre. I was working security that night and the Gypsy Kings were playing. But, the highlight for me was that Jerry Garcia, Bob Weir and Bill Kreutzmann were sitting at the table right next to my post. I could not believe that half of my all-time favorite band were just a few feet away and enjoying the show as fans. I was hooked and here it is 20 years later, and I just enjoyed Phil Lesh and Friends play the last shows for Bill Graham Presents at the Warfield. The lease has expired, and now my home for rock and roll will have another family in it.

Through the years I have seen countless amazing shows and met many of my rock and roll heroes, but what I will miss the most from the experience is the opportunity to work with the many friends I have met over the last two decades. Brenda Lederman is one of these friends. She is the head chef and owner of Earth Angel Catering (707-538-3731, earthangel1710@yahoo.com) and has been the backstage caterer for the Warfield for the last 21 years. Her cooking has probably saved me from a total emotional breakdown



Earth Angel's Tortellini with Gorgonzola Alfredo Sauce

photo: Tom Jones

many times. When you have spent the last 12 hours scouring the City looking for Christmas lights in just the right shade of blue to match the drum kit, and the band's production manager is still not satisfied, the only thing that will help is a little quiet time and a plate of delicious, well-prepared food.

Brenda's cooking is well known, and many bands look forward to coming back to the Warfield because they know they will get a quality meal, not just a piece of dried-out chicken or take-out pizza. I have always admired Brenda's cooking skills, but what makes her really special is that she is a fellow Kitchenless Cook. She prepares two main and two side dishes for over 100 people every night without the benefit of a

stove or an oven.

In tribute to our past 20 years of working together at the Warfield, I asked Brenda to share one of her favorite recipes. She told me that most bands ask for a vegetarian option at dinner, and her Tortellini with Gorgonzola Alfredo Sauce is one of her most popular dishes.

TORTELLINI WITH GORGONZOLA ALFREDO SAUCE

- 1½ cups dry vermouth
- 2¼ cups heavy cream
- 1 tablespoon fresh black pepper
- 1 pinch ground nutmeg
- 2 tablespoons salt
- 1½ pounds fresh tortellini
- ¾ pound Gorgonzola cheese
- 1½ tablespoons freshly grated Parmesan
- Chopped fresh Italian parsley
- Crushed red pepper

Boil vermouth until reduced by half. Add cream, bring to a boil and reduce to a simmer. Add pepper, nutmeg and salt. Simmer uncovered for 15 minutes. Meanwhile, cook tortellini until tender. Drain and return to pot. Remove sauce from heat

and stir in half of the Gorgonzola and the Parmesan. Pour over pasta and cook gently over medium heat, stirring constantly. Cook 5 to 8 minutes, until the sauce thickens and the tortellini starts to absorb it. Serve individual portions and sprinkle with

remaining Gorgonzola. Garnish with parsley and crushed red pepper.

Cheers,
Bill

E-mail: bill@northsidesf.com

GOLDEN GATE SPORT & SOCIAL CLUB



SETS ON THE GREEN!

GRASS VOLLEYBALL LEAGUES ON LITTLE MARINA CREEK

HUNDREDS OF PLAYERS PLAY IT OUT EACH WEEK ON THE BAY!

DON'T MISS OUT ON SAN FRANCISCO'S FAVORITE SUMMER FUN

THE PERFECT AFTER-WORK EXPERIENCE!

BASKETBALL, SOCCER, FOOTBALL, BOWLING, TENNIS, GOLF LEAGUES AND SPECIAL EVENTS ALSO AVAILABLE!



SIGN UP TODAY AT WWW.PLAYINTHEBAY.COM OR CALL 415-921-1161!



Franciscan Crab Restaurant

Since 1957

"...hands down the best food you'll find on Fisherman's Wharf."

—Sunset Magazine, November 2007

Pier 43½ • 415.362.7733



Bobo's

- Bone-In Filet Mignon
- USDA Prime Steaks
- Dry Aged 4-6 Weeks
- The Best Steak You've Ever Tasted

1450 Lombard • 415.441.8880