

**MEN**



**WHO COOK  
II**

MEN WHO COOK  
2ND ANNUAL

*We, the Chairmen for this event, wish to thank everyone who contributed time, effort or money to this year's fundraiser for The Seabrook Police Officer's Association / D.A.R.E. Program*

*"The Men Who Cook" made this event possible, along with City of Seabrook Councilman, David Cameron. David sees to so many of Seabrook's needs, through the "Cameron Foundation" and we are all grateful for his support.*

On behalf of the Police Officers Association, the Volunteers and all who are directly affected by the generosity of this Association, we wish to thank you for attending our second annual "Men Who Cook". Not to be forgotten in the thank you's is LAKEWOOD YACHT CLUB. They have been very generous in donating their facility for this event. We also thank the band, "THE BAD BOYS". Most of you may not realize that they played at no cost to us last year, and we've only tentatively promised them half pay this year. Karren Kessler, the owner of ONE STOP PARTY SHOP, provides the Chafers at a very nominal cost. And last, but certainly not least, Susan and Robb Tipton, of STAR BUSINESS PRODUCTS. They have done their usual outstanding job of putting the cookbook together.

*Sincerely,*

Jackie Newton-Ayre    Barbara J. Lane    Jesse W. Jones

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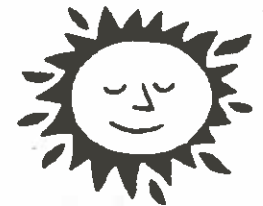
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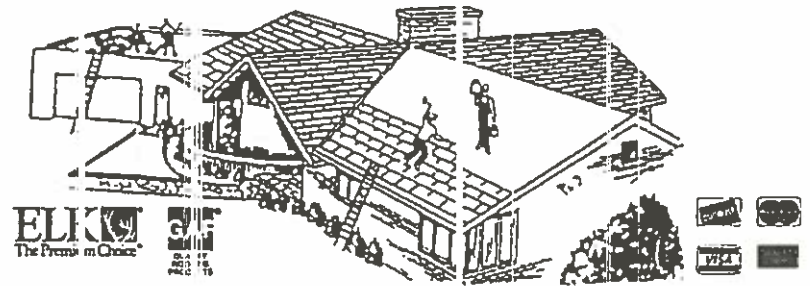
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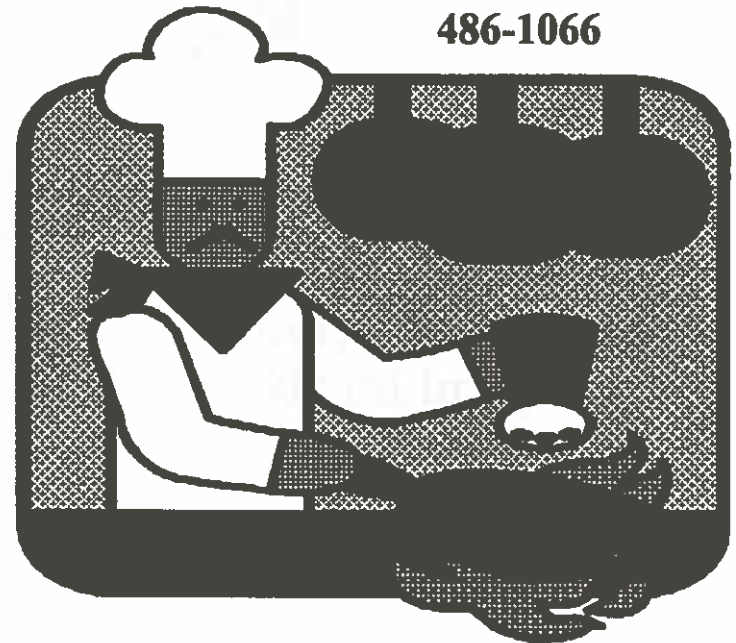
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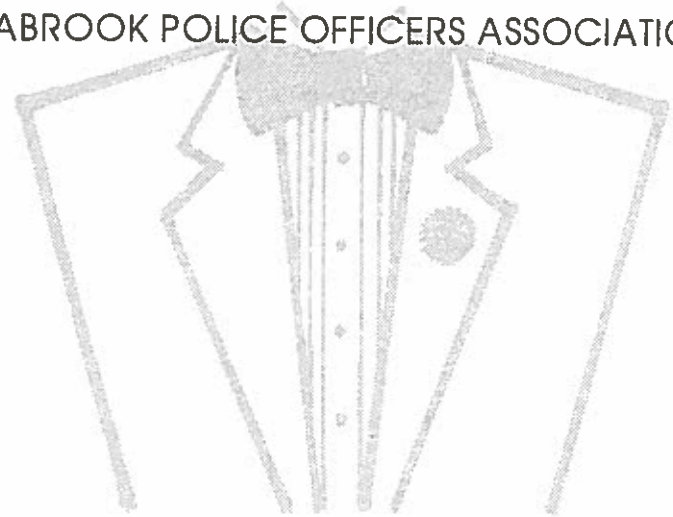
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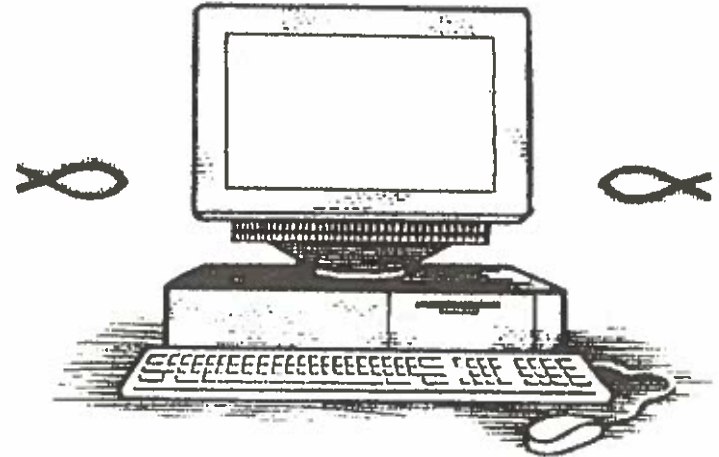


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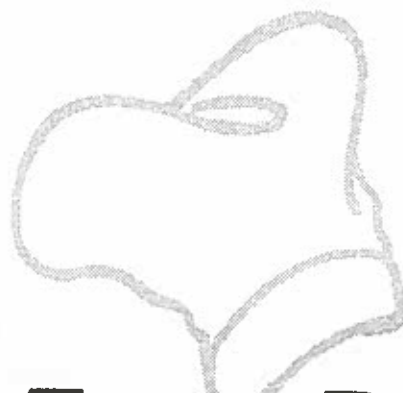
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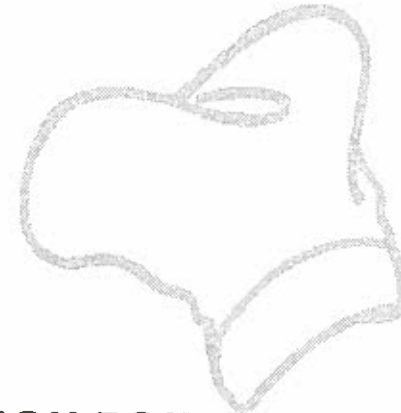


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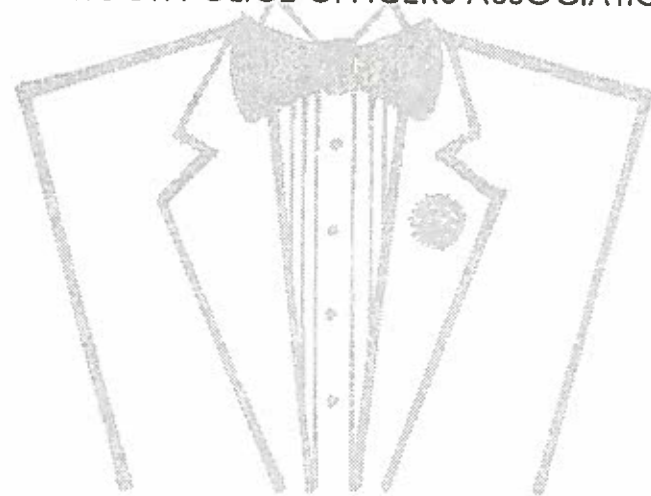
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## RECIPE DIRECTORY

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\*\*\*\*\*

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\*\*\*\*\*

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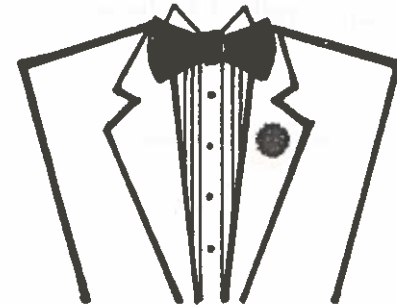
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APPETIZERS, SALADS  
VEGETABLES



MEN



WHO COOK II

SPRING 1996



## SCOTTISH PIZZA APPETIZER

RICK CLAPP

Source: William "Brave Heart" Wallace, Scottish Recipe Book

### INGREDIENTS:

Dill Pizza Crust

Herbs

Scottish Scotch Smoked Salmon  
with Capers & Onion Bits

White Cheeses

Spices

Top pizza crust with cheeses, herbs, spices & the Scottish Scotch Smoked Salmon with capers and onion bits.

.....

BIO: Born Ft. Lauderdale, FL; B.S. Univ. of Alabama & Grad School; Bay Runner Group Exec., Marketing, Publishing and Management Consultant. NAFTA Consultant. Former International Airline V.P., World Traveler, college athlete. Most exciting project hosted "Fergy" The Duchess of York and British Polo Team; spent time in Africa.

HOBBIES: Entertaining my better half, Toni; business fishing, boating, gourmet cooking, enjoy art & collecting; love horses, dogs & cats, imported beers & fine wines.

COMMUNITY SERVICE / INVOLVEMENT: Coached Little League Football, Baseball, Soccer & Basketball, Ft. Lauderdale, FL; Chairman Special Olympics, Member & Director of Kiwanis Club, V.P. S.K.A.L. Club, Charlotte, N.C.; Chairman Cystic Fibrosis, Lupus Foundation, Special Olympics & A.I.D.S. Foundation, Committee Member, Boys & Girls Club, Houston, TX; Clear Lake Chamber of Commerce, Committee Member, Silver Dollar Ball, Board Member Kelsey Seybold Foundation, Arthritis Foundation member; Men Who Cook.

## CHERRY COCA COLA SALAD

FRED MOHRHUSEN

Source: Daughter, April

### INGREDIENTS:

- 2 large boxes Black Cherry Jello
- 2 cups boiling Water
- 4 cups Cold Coca Cola
- 1 large can *Chilled* Crushed Pineapple
- 1 large can *Chilled* pitted Black Cherries  
(chopped in half)
- 1-1/2 cups chopped Pecans

Mix jello & boiling water until dissolved. Add chilled pineapple & cherries including juice. Add Coca Cola & Pecans. Pour into mold. Chill overnight. Unmold onto serving dish & serve with sour cream garnish.

\*\*\*\*\*

BIO: *Originated Houston Heights; attended Reagan High School. Mohrhuseen Marine Construction until 1983; Mohrhuseen Construction until 1992; Lois M. Designs, ladies clothing & accessories.*

COMMUNITY SERVICE/INVOLVEMENT: *Board of Directors & Commodore, Lakewood Yacht Club; Lunar Rendezvous Board of Directors; Lunar Rendezvous King; Christmas Boat Parade; Clear Lake Chamber of Commerce; First President, Bay Area Crime Stoppers; Seabrook Association; represented Seabrook on SEHCEDC (SEED); lifetime member U.S. Coast Guard Auxiliary; Admiral, Texas Navy.*

## SHRIMP / WALNUT SALAD

DAVID CAMERON

Source: Wife's Friend

### INGREDIENTS:

#### DRESSING:

1/2 cup lemon juice	1 Tblsp Sugar
1 tsp Seasoned Salt	1 tsp Oregano
1 tsp Marjoram	1/2 tsp Pepper
1/4 tsp Garlic Power	1 cup Olive Oil

Combine dressing ingredients in jar and shake to blend.

#### SALAD:

2 Tblsp Butter	1/2 tsp Rosemary
1 cup chopped Walnuts	2 cups jumbo Shrimp (cooked)
2 Tblsp dried Chives	
1 Tblsp chopped Parsley	6 pitted ripe Olives, sliced
3 medium tomatoes	
3/4 cup shredded Monterrey Jack Cheese	1/2 cup small pickled Onions
Lettuce Leaves	1 Avocado

Melt butter & rosemary in heavy skillet over low heat, add walnuts and toast slightly for 10 minutes. Set aside. Pour dressing over shrimp. Marinate in refrigerator several hours or overnight. One hour before serving, add all ingredients except lettuce and avocado to shrimp. Continue to marinate. Serve on lettuce and garnish with avocado.

.....

*BIO: Oh boy- another year! Since last year I've been re-elected to Seabrook City Council and got married. See what happens when you don't go cruising every now and then. Oh well, some things never change. I'm still a native Houstonian, I'm still a yacht broker as President of Cameron, Parker & Assoc. and still as active as I can be with the Seabrook Association. Now that I have added my loving wife, Sue and her beautiful daughter, April to my family of Stacey and Steve, life is full and I have more reason to cook.*

*COMMUNITY SERVICE / INVOLVEMENT: Second term on Seabrook City Council, Trustee of the Cameron Foundation, and member of The Seabrook Association. Gulf Coast Yacht Brokers Association and supporter of the Seabrook Police Officers Association (plus a few others that don't pay anything).*

## BUTTERNUT SQUASH & RED PEPPER CASSEROLE

JACK FRYDAY

Source: Best of Gourmet Cookbook

### INGREDIENTS:

3 & 1/2 lbs. Butternut Squash  
2 large Garlic Cloves, minced  
Freshly ground Black Pepper to taste  
3 Tblsp fresh Parsley leaves, minced  
1 & 1/2 Tsp minced fresh Rosemary leaves  
1 large Red Bell Pepper, cut into 1" pieces  
1/2 cup freshly grated Parmesan Cheese  
(about 2 oz.)

Preheat oven to 400 degrees. Peel, seed and cut squash into 1" cubes. In a large bowl, stir together squash, bell pepper, oil, garlic, herbs, black pepper and salt to taste. Transfer mixture to a shallow baking dish and sprinkle evenly with Parmesan Cheese. Bake casserole in middle of oven until squash is golden on top and tender - about 1 hour.

\*\*\*\*\*

HOBBIES: *Motorcycle riding, classic cars, cooking and taking care of Marcia.*

COMMUNITY SERVICE/INVOLVEMENT: *Seabrook Rotary Club; Member of Seabrook Association & Crime Stoppers of the Bay Area.*

## JALAPENO-SAUSAGE DRESSING

TERRY AYRE

Source: Old Ozarkian Mountain Recipe

### INGREDIENTS:

- 1 pkg Pepperidge Farm Herb Dressing
- 1 can Swanson Chicken Broth
- 1 Tblsp Butter
- 2 Eggs boiled & chopped
- 1/2 Yellow Bell Pepper, chopped
- 1/2 cup Jalapenos chopped
- 1/2 cup Onion chopped
- 1 small Owens Hot Sausage, browned
- 1 cup Celery chopped

Sauté onions, bell peppers and celery in butter, set aside. Add Herb Dressing, sautéed vegetables, chopped eggs and sausage, mix well in bowl. Add chicken broth to desired consistency. Bake at 350 degrees in oven for about 30 minutes.

\*\*\*\*\*

**BIO:** Born in the Ozark Mountains, came to Harris County in 1963. Has practiced law since 1968, specializing in general and maritime litigation. Seabrook resident for past 8 years. Four daughters and proud owner of the famous bloodhound "Clodene."

**HOBBIES:** Gardening and dogs.

**COMMUNITY SERVICE/INVOLVEMENT:** Second year Men Who Cook. Seabrook Association

## POTATOES ROMANOFF

ALAN FRANKS

### INGREDIENTS:

6 cups diced, cooked Potatoes  
1/4 cup finely chopped Green Onions  
2 tsp Salt  
1 small Clove Garlic, crushed  
2 cups creamed Cottage Cheese  
1/2 cup shredded American Cheese  
1 cup Sour Cream

Sprinkle diced, cooked potatoes with 1 tsp salt. Combine cottage cheese, sour cream, onion and garlic with remaining salt; fold into potato cubes. Pour into buttered 1 1/2 quart casserole. Top with cheese and sprinkle with paprika. Bake for 40 - 45 minutes at 350 degrees F.

\*\*\*\*\*

**BIO:** *General Manager of Seabrook Beach Club. Married to Michelle Franks; has a 10 month old son, Blake Franks.*

**HOBBIES:** *Golf, water sports.*

**COMMUNITY SERVICE / INVOLVEMENT:** *Member of Seabrook Association; Member of Chamber.*

## TABOULI

FRED TAWIL

Source: Old Family Recipe

### INGREDIENTS:

4 cups boiling water  
1 1/4 cup raw Bulgar Wheat  
1 1/2 cup fresh minced Parsley  
3 medium Tomatoes, finely chopped  
1 Cucumber, finely chopped  
1 Green Pepper, finely chopped  
3/4 cup Green Onion, finely chopped  
3/4 cup freshly squeezed Lemon Juice  
1/4 cup Olive Oil  
1 - 2 tsp Salt & Pepper

Pour 4 cups boiling water over Bulgar Wheat. Let stand for 2 hours. Drain excess water through strainer. As much as possible, mix the remaining ingredients with the Bulgar. Chill at least 1 hour before serving.

\*\*\*\*\*

*BIO: I have been a Fred's Grill, 3142 Nasa Rd. 1 since 1993. Previously, I owned Fred's Grill in Pasadena for 18 years. I have always been the Main Chef in all of my restaurants. I had 4 restaurants, 3 in Texas and 1 in Virginia, where I am from originally. I am 43 years old.*

*HOBBIES: I love cooking, eating, fishing, golf & sports.*

*COMMUNITY SERVICE/INVOLVEMENT: I have been cooking for 20 years & throughout that time I have helped with various school functions, political parties, and neighborhood events. This is my first year to be involved with Men Who Cook.*

## TEXAS CAVIAR WITH MIKE'S SPECIAL HOT SAUCE

MIKE DeHART

Source: Texas Caviar - My Wife's Adaptation  
Hot Sauce - My Own Creation

### INGREDIENTS:

1 lb. dried Black Eyed Peas  
6 cups Chicken Stock  
1 large (family size) pkg frozen Sweet Corn  
3/4 cup Corn Oil  
1/4 cup Cider Vinegar  
Salt  
Coarse Ground Pepper  
Tabasco Sauce to taste  
2 cups diced Bell Peppers - Green/Red/Yellow  
1-1/2 cups chopped Sweet Onions  
(1015 - Vidalia or Walla Walla)  
1/2 cup finely minced Jalapenos (fresh or canned)  
1 4 oz. jar diced Pimiento, drained  
2-3 roasted Garlic Cloves, finely chopped  
1 cup finely chopped Parsley

Soak peas overnight in water, drain, cook in broth  
until just tender (about 40 minutes). Do Not

Overcook. Drain peas. In a large bowl, combine  
peas, oil, vinegar and seasonings. Let peas cool.  
Place individual cloves, with skins on, in a heavy  
skillet over low heat, and turn them until the skins  
darken on all sides & cloves soften. Microwave  
corn for 3-5 minutes until just tender - don't  
overcook. Add chopped garlic, corn and all  
remaining ingredients to peas. Toss until all  
ingredients are mixed well. Refrigerate overnight.  
Serve cold as a relish, or as a salad on lettuce  
leaf. Top with Salsa or Hot Sauce if desired.

### MIKE'S "SPECIAL" HOT SAUCE

FRESH: Tomatoes, Onions, Carrots  
Cilantro, Garlic Cloves, peeled  
CANNED: Black Olives, Pickled Jalapenos  
White Vinegar  
White Wine

These are the ingredients. Proportions are  
"secret." Process in food processor & store in  
covered container in refrigerator.

\*\*\*\*\*

BIO: Born in Illinois, lived in various states (Montana, Wyoming - Dad  
was a student & Professor before moving to Virginia in the D.C. area  
to work at the Pentagon. Became a "Texan" by moving to San Antonio  
during Junior High School when his dad took a job with SW Research



Institute. Graduated BBA & MBA, Univ. of Texas, Austin. There he met & married current wife, Marion of 27+ years (no kids). Incidentally, they both still bleed Burnt Orange. Became CPA in 1968. Moved to Houston in 1970 and worked for different companies in director and controllership positions until going into private practice in 1978.

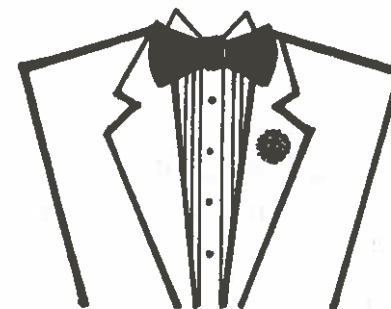
**HOBBIES:** Salt water fishing, hunting, attending U.T. Football games, traveling, scuba/snorkeling, weight lifting, photography, bar-b-queing, buying more "ESSENTIAL" fishing & hunting equipment (and power & mechanic's tools) on a regular basis (at least once or twice a month), watching the sun go down on Galveston Bay from his deck and/or hot tub (or sunsets on Clear Lake at Sundance Grill) with a good cigar.

**COMMUNITY SERVICE / INVOLVEMENT:** Moved to Seabrook in 1985; served on Planning & Zoning Commission (1987); City Council (1987-1993); City Treasurer (1987 - 1991); Mayor Pro-Tem (1991 - 1993); Charter Member Economic Development Corporation I (1992 - 1993); Seabrook Association President (1989); Charter Member Seabrook Rotary, Director (1991 - 1995); Board Member & Treasurer Ed White Youth Center (1995 - Present); Secretary of Seabrook Rotary (1996-1997). Member Lakewood Yacht Club. Has participated in both Seabrook Celebration & Music Festival and Rotary Fund Raisers since joining both organizations.

## ENTREES



MEN



WHO COOK II

SPRING 1996

## BOB'S CABRITO & SALSA

ROBERT KIDD

Source: Grandfather's Camp Food for Roundups  
on Kidd Ranch, Menard, Texas

### INGREDIENTS:

1 Goat	Many Tomatoes
Avocados	Tomatillas
Green Onions	Serrano Chilies
Limes	Garlic
Some Mustard	Cilantro
Butter	Catsup
Pickapeppa sauce	
4 dozen Trees	

Hang goat from tree limb; cut throat, remove skin & intestines; allow carcass to cool (age). This requires 2 people and about 12 beers. Section goat into shoulders, loins, ribs, etc. Season with salt, pepper & garlic and place on a mesquite fired grill - 1 person, 1 beer. Make basting sauce from mustard, butter, catsup (go light), Pickapeppa, limes, garlic and 1 beer - one person, no more beer. While turning and basting the meat, use remaining ingredients to make fresh salsa (except for beer).

This requires one person several hours and many beers for himself and his friend.

\*\*\*\*\*

BIO: Born and raised in ranching/farming community of Menard, Texas. Awarded degrees from the University of Texas, A & M. Masqueraded as a rocket scientist in the Aerospace industry. Now working to enhance Old Seabrook area of Seabrook (Kidd Properties: 474-3869 for info). Married to Marian for 30+ years with 3 children: a stockbroker, an attorney, and a United Nations Analyst.

HOBBIES: These have transitioned from goat roping as a Kidd through tennis & racquetball as a young adult to golf and skiing as a Mature adult.

COMMUNITY SERVICE / INVOLVEMENT: Member of Seabrook Association, Men Who Cook, Rotary by Marriage!

## CHICKEN BURGUNDY

JAY DELESANDRI

2513 NASA Rd. 1

Seabrook, Texas 77586

(713) 326-4221

[www.celebration.com/delesandris](http://www.celebration.com/delesandris) (Home Page)

[did@celebration.com](mailto:did@celebration.com) (Email)

Source: *Chicken Burgundy*. Originated from the kitchen at *Delesandri's*.

### INGREDIENTS:

- 8 oz. Chicken Breast (tenderized)
- 3 oz. Burgundy Wine
- 3 oz. All Purpose Flour
- 2 oz. Beef Stock
- 3 oz. Pommace Olive Oil
- 1 oz. Tomato Sauce
- 3 oz. Butter
- 1 pinch of Tarragon
- 1 oz. White or Yellow Onion/Julienne Cut
- 1 pinch of White Pepper
- 1 pinch of Seasoned Salt
- 1 oz. Mushroom/Sliced

Heat pan on medium high with olive oil. Place chicken breast (covered in flour) in pan and cook on both sides until golden brown. Drain oil. Add butter, onions and mushrooms. Sauté for 1 minute. Add Burgundy wine, beef stock and tomato sauce. Cook for 3 minutes. Add Tarragon, White Pepper and Seasoned Salt. Cook for 2 minutes. Let simmer until sauce starts thickening to desired consistency.

\*\*\*\*\*

**BIO:** Birth date: 5/11/64. Graduated from Clear Creek High School in 1982. Attended Sam Houston State University (Huntsville, TX) where my primary studies were business and finance. I worked in a restaurant, The Junction, as a waiter/bartender for 4 years. After leaving Sam Houston State in December 1985, I started work with Celebration Computer Systems (Houston, TX). I have been employed there ever since. My current title is Vice President of operations where I oversee all aspects of production, technical and financial. Celebration Computer Systems provides enhanced voice, fax and data services to a wide variety of industry and business. In June of 1995, my wife Tracy and I opened a new eatery in Seabrook called Delesandri's Lakeside Dining. Imagine that! Delesandri's serves a variety of seafood, pasta, beef, veal and chicken dishes (damn good food if I do say so myself).

**HOBBIES:** Making Money! Also enjoy water and snow skiing, playing (hacking) golf, and scuba diving when I get the chance.

**COMMUNITY INVOLVEMENT:** First year participating with the "Men Who Cook." Member of Clear Lake Chamber of Commerce. Hosted a "Casino Night" with St. John's Hospital for the Bay Area Turning Point

## DIBELLO'S FAMOUS OVEN-BAKED BRISKET

JIMMY DIBELLO

Source: From the secret files of David Dibello -  
"Keeper of the Brisket"

### INGREDIENTS:

- 1 10 - 12 lb. Brisket (trimmed or untrimmed -  
your choice)
- 1 large cooking bag (Reynolds brand or equivalent)
- 1 8 oz. bottle Italian Dressing (your favorite brand)
- 1 16 oz. bottle Kraft Honey BBQ Sauce (or your  
favorite brand)
- 1 small bottle liquid smoke (any brand)
- 1 Tblsp flour
- 1 large roasting pan

Coat inside of bag with flour. Place brisket inside bag (fat side up). Add 10 drops liquid smoke to bottle of Italian Dressing, shake well. Pour over entire brisket. Tie bag, place in roasting pan and marinate in refrigerator for 12 - 24 hours. When ready to cook, preheat oven to 325 degrees. Cook for 3-1/2 hours. Remove from oven, carefully remove from bag and dispose of bag and juices. Let cool at room temperature for 1-1/2 to 2 hours.

Using an electric knife, trim any unwanted fat and then thinly slice brisket across the grain. Put sliced meat back into pan, pour BBQ sauce on thoroughly. Cover tightly with foil, return to 250 degree oven for 1 hour. Remove and serve a multitude of family and friends!

\*\*\*\*\*

BIO: I am 40 years old, a life-long Bay Area resident and have lived in Seabrook for 11 years. I work at Mobil Chemical Co. in Pasadena, TX as a Process Analyzer Technician and go to school at night at San Jacinto Jr. College.

HOBBIES: In my spare time (HA! HA!) my hobbies and interests are listening to live bands, writing a music column for the Bay Runner newspaper, collecting music memorabilia, restoring antique motorcycles, reading, and just having fun, fun, fun with all my buds on Clear Lake!

COMMUNITY SERVICE/INVOLVEMENT: Member of Seabrook Association, six years involved with Seabrook Celebration as a volunteer, doing everything from announcing bands on stage to picking up trash. Speaking of trash, I also worked with the Adopt-a-Highway program along NASA Rd. 1. Second year Men Who Cook & proud to be invited back!

## HANS PORK CHOPS

### HANS MAIR

Source: Hans Mair

#### INGREDIENTS:

1 Onion, diced  
8 Medium Thin Pork Chops  
1 Green Pepper, sliced in strips  
2-3 Green Onions, sliced in strips  
1 Celery stalk, diced  
2 Tomatoes, diced  
8-10 Mushrooms, thinly sliced  
1 Small Can Tomato Sauce  
Garlic Salt  
White Wine  
Tabasco  
Butter  
Flour  
Salt, Pepper

Sprinkle pork chops with salt, pepper & garlic salt on both sides. Lightly dust with flour. In heavy skillet, melt butter. Brown pork chops on both sides. Remove from pan & transfer to another pan or large sauce pan. Pour off browned butter & add 2 T. fresh butter. Let butter brown a little. Add

little white wine to deglaze pan. Pour over pork chops. In same skillet, add 2 T. butter. Add diced onion, green onion, green pepper & celery. Sauté. Then add tomatoes and mushrooms. Add garlic salt, pepper, salt, Tabasco to taste. Add 1 small can tomato sauce. Add 1/4 cup white wine and 1/4 cup water. Should be a thick "soupy" texture. Bring to a full boil & stir. Pour over chops and cover. Bake 400 degrees for one hour. Serve with rice & salad.

.....  
**BIO:** Professional chef trained in Europe, traveled around the world as chef on the SS Rotterdam/Holland America Lines. Worked in the Bahamas and Montreal. Managed Vargo's for 26 years. Father of 3 children. Married to Debbie Mair.

**HOBBIES:** Flying; cooking; water skiing.

**COMMUNITY SERVICE/INVOLVEMENT:** Men Who Cook; Launching his community service career in Seabrook.

## HILL COUNTRY VENISON STEW

DAROLD MAXWELL

Source: Classified

### INGREDIENTS:

Buy gun, scope, sleeping bag, camouflage clothes, etc. Sign a deer lease. Buy tripod stands, feeders, etc. Buy a four wheel drive vehicle. Buy a hunting license and wait for opening day. Shoot a deer. Cook as follows:

1 Venison Roast (about 2 1/2 - 3 lbs.)	
1/2 cup flour	1-1/2 tsp Salt
1/4 tsp Ground Cloves	1-1/2 tsp Pepper
1/4 tsp Nutmeg	1/4 tsp Cayenne
1/4 cup Butter	Sour Cream
3 large Onions, sliced	Currant Jelly
1 clove Garlic, crushed	
2 cups peeled and quartered Tomatoes	
2 Tbsp chopped Parsley	
1-1/2 Tbsp Worcestershire Sauce	
4 drops Tabasco	
1-1/2 cups Dry Red Wine	
1 cup sliced Mushroom Caps	

Cut meat into 1" cubes and roll in flour which has been seasoned with salt, pepper, nutmeg, cloves and cayenne. Melt butter in Dutch Oven, add meat and sear on all sides. Add onions and garlic; sauté until brown. Stir in tomatoes, parsley, Worcestershire sauce, Tabasco and wine. Cover and bake in 300 degree oven for 2-1/2 hours. Add additional salt and pepper if necessary. Stir well. Sauté mushrooms in a little butter and add to stew. Top each serving with a spoonful of sour cream and a dollop of currant jelly.

\*\*\*\*\*

BIO: Born Jan. 8, 1947, Vancouver, Washington, Graduate Univ. of California, Santa Barbara, 1969 (B.A. Economics); Graduate Harvard Law School (J.D. 1972, Magna Cum Laude), Partner, Maxwell & Walker, L.L.P., local business & tax law firm. Co-owner of South Texas Yacht Services, L.C., operating yacht repair yards at Watergate Yachting Center, Kemah, Tx & Bridge Harbor Marina, Freeport, Tx. Admiral in the Texas Navy. Adjunct Professor of Law, University of Houston.

HOBBIES: Sailing, racquetball, hunting, cooking & woodworking.

COMMUNITY SERVICES/INVOLVEMENT: Member, Board of Trustees of Armand Bayou Nature Center; Member & past President of Bay Area Executive Club; Member, Lakewood Yacht Club; Member, Houston Yacht Club; Lunar Rendezvous Festival Boat Parade Captain 1993 & 1994.

JOHNNIE KNOWS-IT  
GREAT WEST TEXAS CASSEROLE

RON WICKER

Source: Mother-in-Law

INGREDIENTS:

- 1 lb. Ground Meat
- 1 lb. grated American Cheese
- 1 large Green Pepper
- 1 medium Onion
- 3 sticks of Celery
- 1/2 clove of Garlic
- 1 pkg medium size Noodles
- 1 can Mushroom Soup
- 1 can Tomato Soup
- 1 small can Mushrooms
- 1/2 tsp Worcestershire Sauce
- 1/2 tsp Salt
- 1 bottle of Green Stuffed Olives

Brown meat, green peppers & onion in bacon drippings or butter. When cooked, drain off excess grease. Season with garlic. Add celery, mushrooms, mushroom soup, and tomato soup. Season with Worcestershire Sauce and salt. Add

cooked noodles and green stuffed olives. Add grated American cheese. Cook at 350 degrees until bubbly.

\*\*\*\*\*

BIO: Married 33 years, wife Sharon, 2 children, 1 granddaughter. Hometown, Post, Texas. Graduated from High School in 1961; B.S. 1968 SWTSC; been in municipal work 32+ years.

HOBBIES: Amateur radio, computers.

COMMUNITY SERVICE/INVOLVEMENT: Rotary Club 18 years; Chamber of Commerce; Seabrook Association; Clear Lake Area Economic Development Foundation.

## LEG OF LAMB

JOHN DEVEREUX

Source: *Old Aussie Outback Drover's Cook at Araluen Station, New South Wales*

### INGREDIENTS:

7 - 9 lb. Leg of Lamb (fresh)  
1/2 c. olive oil  
2 tbs dry mustard  
2 cloves garlic (pressed)  
1 c. white wine  
2 tbs Soy sauce  
2 tbs lemon juice  
1 tbs basil  
1 tbs dill  
1 tbs parsley  
2 tbs fresh Rosemary finely chopped  
1 tbs hot pepper sauce

Carefully de-bone and butterfly the meat. Combine all the spices and ingredients in a large bowl and thoroughly mix together. Place the meat in a large zip-lock bag and let it marinate overnight in the refrigerator turning over several times to ensure all the meat is marinated with the spices, add salt

& pepper as you taste. Remove meat from bag and set aside all the marinating spices, remove spices from the outside of the meat and save also. Grill on a charcoal fire with plenty of fire at first to crisp up the outside, turn the meat quickly and brush-in the saved spices; continue to turn and brush; then move to moderate heat until done to your own preference (about 30 to 40 minutes total time). Remove from fire and wrap in foil and let rest for 10 minutes. I do use the little stick-in temperature gauges. You may also pre-cook the meat slowly in a covered baking pan in the oven, then crisp the outside meat on a flaming charcoal grill fire just before serving. Cut meat across grain, into thin slices, serve on a warm platter. The only original ingredients missing from this recipe will be the tasty gum tree ambers from an Aussie outback campfire and the cattle flies.

\*\*\*\*\*

BIO: *Transplanted Aussie Sailor*

HOBBIES: *Sailing/boating, soon to be shrimping!! Horseback riding, horse packing/camping; Hill Country bike riding.*

COMMUNITY SERVICE: *Past President Boating Trades Assoc. Involvement with the "New" Nasa Road One Beautification Program for our area.*



# LO-FAT CHICKEN HAM & MUSHROOM

CHRIS KUHLMAN

Source: Left Bank Restaurant, Ft. Lauderdale, FL

## INGREDIENTS:

- 4 Chicken Breasts, sliced lengthwise
- 1/2 cup of Smoked Ham, cut into small chunks
- Extra Virgin Olive Oil
- 1 clove Garlic
- 1/4 cup Green Onions
- 1/4 cup sliced Oyster Mushrooms
- 1/4 cup sliced Portibello Mushrooms
- 1/4 cup sliced Shiitake Mushrooms
- 1/2 cup lo-fat Chicken Stock
- 1/2 cup Skim Milk
- Corn Starch
- Angel Hair Pasta
- Parmesan Cheese

Sauté chicken breast in olive oil, garlic, and green onions until lightly browned. Add smoked ham and mushrooms. Cook until tender. Add chicken stock and reduce 2/3rds. Add skim milk, heat & then

add skim milk with cornstarch to thicken. Stir in cooked pasta. Sprinkle with Parmesan cheese & serve.

\*\*\*\*\*

BIO: 42, Single.

HOBBIES: Fishing, working out, travel

COMMUNITY SERVICE/INVOLVEMENT: Former City Councilman; Rotary Club; Seabrook Association; Galveston Bay Foundation; Texas Watch - Citizen Water Monitor on Galveston Bay; Seabrook Intermediate School - Science Magnet Program Advisory Board; Rotary Foundation Board Member; Seabrook Sailing Club Board Member.

## OZARK STEAK STEW

ROBB E. TIPTON

Source: A Cousin o'mine

### INGREDIENTS: (more or less)

2 lbs. Beef Steak (any kind okay)  
1 (16 oz.) can whole peeled Tomatoes  
1 big white Onion  
2 big Green Peppers  
8 oz. cut Mushrooms  
2 tsp. Beef Bouillon  
little less than 1 tsp Garlic Powder  
1 tsp. Ground Pepper  
1/2 cup Flour  
1/4 lb. butter or margarine  
Red red wine

Cut steak into small chunks and simmer on low flame in large cooking pot with lid until there is enough juice collected for the spices to be added. Add bouillon, garlic powder and pepper and stir until it becomes part of the juice. Oh yeah, while this is going on you need to melt the butter or margarine in a small sauce pan and add the flour until it is thick like gravy. Pour the "gravy" into the pot with the steak and stir on low flame until

mixture thickens. Strain and add the tomatoes followed by the other vegetables. Allow to simmer for at least an hour, occasionally stirring to prevent bottom from burning. Add 3-4 oz. of red wine and stir. Serve with rice pilaf (get your own recipe).

\*\*\*\*\*

BIO: Reincarnated, Kansas City, Missouri, 1953; graduated with B.S. in Agricultural Economics, University of Missouri; Owner, Star Business Products; Married to Susan.

HOBBIES: Water skiing, scuba diving, astronomy, reading picture books, watching monster movies, barbeque-ing, drinking ale, horseshoes & playing with Bosco the dog.

COMMUNITY SERVICE/INVOLVEMENT: Men Who Cook; Seabrook Association; Texas Association of Business & Chambers of Commerce

## PASTA E FAGIOLI

PETE VEGA

Source: Mom

### INGREDIENTS:

Garlic Cloves	Bay Leaf
Basil	Oregano
Parsley	Bell Pepper
Onion	Mushrooms
Hot or Mild Italian Sausage	Italian Stewed Tomatoes
Contadina Tomato Sauce	Red Kidney Beans
	Medium Shell Pasta
	Cannellini White Kidney Beans

In large pot, sauté garlic, bell pepper, onions and mushrooms in olive oil. Add oregano, parsley, basil, bay leaf and sausage. Drain grease. Add stewed tomatoes and tomato sauce. Cook on low fire and stir often for about 2 hours. Add tablespoon of olive oil to water and bring to boil; add pasta and cook to desired tenderness (approximately 15 minutes). Add Italian sauce to undrained pasta. Serve in bowls.

\*\*\*\*\*

BIO: Postmaster, Friendswood, Texas; former Postmaster Seabrook. No longer a bachelor! Raised 3 boys ages 30, 28 & 23.

HOBBIES: Traveling, skiing, diving, cooking and having a good time.

COMMUNITY SERVICE/INVOLVEMENT: Board Member Seabrook Rotary Club, Area Training Director, & Coach for Area 22 Special Olympics.

## PORK LOIN ROAST

JAMES M. HEBERT

Source: My very good friend, Dr. Charles Goolsbee's wife, Margaret

### INGREDIENTS:

1 1/2 cups dried apricots	1/2 cup Pecans
2 Tblsp dried Thyme, divided	1 clove Garlic
1/4 cup molasses, divided	1/2 tsp Salt
1 cup chicken broth	1/4 tsp Pepper
1/4 cup peanut or vegetable oil, divided	1 cup bourbon
1 (5 lb.) boneless rolled pork loin roast (butterfly)	1/4 tsp salt
1/4 cup whipping cream	

Temperature: 350 degrees. (1) Put apricots, pecans, garlic, 1/2 tsp salt, 1/4 tsp pepper in food processor and process until coarsely chopped. Add 1 Tblsp thyme, 1 Tblsp molasses, and 2 Tblsp oil; process until mixture is finely chopped, but not smooth. (2) Have butcher butterfly loin halves (this saves much frustration in attempting to do personally!). (3) Flatten each loin half to 1/2" thickness using meat mallet or rolling pin (a really good butcher will even do this step for you!).

(4) Spread apricot mixture evenly on top of pork. Roll each loin half, separately, jelly roll fashion, starting with long side. Secure with strings and place, seam side down, in a shallow roasting pan. Brush with remaining 2 Tblsp oil, and sprinkle with remaining 1 Tblsp thyme. (5) Bring bourbon, chicken broth, and remaining 3 Tblsp molasses to a boil in a large saucepan. Remove from heat. Carefully ignite bourbon mixture with a long match. When flames die, pour over pork. NOTE: The alcohol must be burned off over the stovetop before baking to prevent bourbon from flaming in the oven!! (6) Bake at 350 degrees for 1 - 1 1/2 hours or until meat thermometer inserted in thickest portion registers 160 degrees. (7) Add whipping cream and salt to pan drippings; cook over medium-high heat, stirring constantly, until slightly thickened. (8) Slice pork and serve with sauce and enjoy! Yield: 10 servings.

\*\*\*\*\*

HOBBIES: Boating & ranching, camping & cooking

COMMUNITY SERVICE/INVOLVEMENT: Second year Men Who Cook. Various committees in the City of Seabrook; Post Director Clear Lake Chamber of Commerce.

## RED BEANS WITH TAMALES DUMPLINGS

ELTON PORTER

### INGREDIENTS:

3 cups Pinto Beans - cover with water  
Add 1 large can of Stewed Tomatoes &  
1 can of Tomato Sauce  
2 tsp Chili Powder  
Cook beans as directed

### TAMALES DUMPLINGS

3 Tbsp Canola Oil	3/4 tsp Salt
3/4 cup Masa Harina	3/4 tsp Ground Cumin
1 tsp Chili Powder	3/4 cup drained Whole Kernel Corn
1 Egg	
1 Egg White,	
beat with fork in bowl	

In saucepan, combine oil, salt, Cumin; add 1/2 cup plus 3 tablespoons of water. Bring to a boil. Sift in Masa Harina and stir with wooden spoon until mixture pulls away from the pan and no longer clings to spoon (3-4 minutes). Stir in chili powder and remove from heat. Beat in egg and egg white and fold in corn. Wet hands, and form the dough

into 20 or so dumplings and set aside. When beans are done, add dumplings and cook for about 15 minutes.

.....  
BIO: *Uneventfull???*

HOBBIES: *Fishing*

COMMUNITY SERVICE/INVOLVEMENT: *Men Who Cook. The only reason I haven't lived in Seabrook any longer is because I'm not any older!*

## 7-MINUTE CHICKEN CASSEROLE

KENNETH ROYAL

Source: Alice Royal

### INGREDIENTS:

- 2 c. cooked Chicken, diced
- 1 10-1/2 oz. can cream of chicken soup
- 1 3 oz. can Durkee French Fried Onions
- 1/2 c. Milk
- 1 10oz. pkg. frozen Mixed Vegetables

Combine chicken, thawed vegetables, soup, and milk. Add 1 cup French fried onions. Pour into 1 1/2-quart casserole; cover. Bake at 375 degrees for 45 minutes. Uncover and top with remaining onions. Bake 5 minutes more.

\*\*\*\*\*

*BIO: Born in Pleasanton, Texas. served in the U.S. Air Force during World War II. Graduated from Southwest Texas State, San Marcos, in 1949 with a BBA and received a Masters of Education in 1952. Moved to Seabrook summer of 1949 to teach fifth grade at Seabrook Elementary. Became a coach and P.E. teacher later. Was made Principal at Clear Lake City Elementary in 1964. Fall 1993 back to Seabrook as Principal of James F. Bay Elementary. Wife (50 years Nov. 1995), Alice, and sons, Kenny (passed away in 1986), and*

*William, now serving in the Air Force, stationed in Ohio. Our daughter, Carole, married and works at Rockwell. Grandchildren: Boys- (Kenny's) Mark and Stephen; Girls- (William's) Krysta and Sarah; baby boy due in May.*

*COMMUNITY SERVICE/INVOLVEMENT: Past Principal at Clear Lake City Elementary - 29 years. Park and school library named after him. Life member of T.S.T.A., N.E.A., and T.E.P.S.A. Served as President of Clear Creek Area Council PTA, Regional Vice-President, Region II President and served on State Board. Life membership in State PTA, National PTA and Extended Life Membership. Vice-President of Seabrook Volunteer Fire Department, Scout Master of Troop 95 of Boy Scouts of America as served as District Commissioner, Life member of Clear Lake Masonic Lodge #1417, A.F. & A.M. and Past Patron of Seabrook O.E.S. #1096. Seabrook Association Citizen of the year, 1985. Member of Seabrook United Methodist Church, in charge of Ushers and Chairman of the Worship Committee.*

## SPINACH-STUFFED MANICOTTI

JOHN H. CHISLER

Source: "Old" Southern Recipe - Modified  
Somewhat!

### INGREDIENTS:

#### Pasta Sauce

1 Tblsp Olive Oil  
1 small Onion finely chopped  
1 (16 oz.) can whole Tomatoes  
    chop slightly in blender  
(8 oz.) can Tomato Paste  
1/4 tsp Garlic Powder  
1/2 Tblsp Parsley Flakes  
1/8 tsp Pepper  
1 tsp dried Basil  
1/2 cup grated Parmesan Cheese  
    (reserve for topping)

In medium sauce pan, brown onions in Olive Oil. Add next 6 ingredients. Bring to a boil; cover, reduce heat & simmer 30 minutes. Set aside to cool.

## Stuffed Manicotti

8 Manicotti Shells  
1 (10 oz.) pkg frozen chopped Spinach, thawed  
4 oz. Cream Cheese, softened  
1 cup Ricotta Cheese  
1 cup shredded Mozzarella Cheese  
1/2 cup Parmesan Cheese  
1 tsp dried Italian Seasoning  
1/4 tsp Salt

Cook Manicotti shells according to package directions; drain and set aside. Drain spinach, pressing between layers of paper towels to remove excess moisture. Combine spinach, cream cheese and remaining ingredients, stirring well. Stuff mixture evenly into cooked Manicotti shells. Pour 1/2 cup of pasta sauce into lightly greased 11 x 7 x 1-1/2 inch baking dish. Arrange stuffed Manicotti shells over sauce. Spoon remaining pasta sauce over shells. Sprinkle with 1/2 cup Parmesan Cheese. Cover & bake for 30 minutes.

\*\*\*\*\*

BIO: Born in West Virginia. Veteran U.S. Army. Moved to Texas in 1974. Lived in League City for 17 years. Moved to Seabrook, Fall of 1992. Married 31 years. Employed by NASA, Johnson Space Center.

CONTINUED . . .

**HOBBIES:** Fishing reading, attending a good play & giving Pete Braccio a hard time as often as possible.

**COMMUNITY SERVICE/INVOLVEMENT:** Former member Seabrook City Council. Current: member Seabrook Planning & Zoning Commission; Committee Member Seabrook Music Festival; Second Year Men Who Cook; 19 year member International Lions Community Service Association.



## TAMALES MARRIO

BOB DECKER

Source: Tio Cangrejo

### INGREDIENTS:

2 cups Masaharina  
1/2 cup boiled & diced Shrimp  
1/2 cup boiled & diced Crawfish  
1/4 cup Chicken Stock  
1/2 cup roasted Green Chilies, skinned, seeded & pureed  
1 clove fresh garlic, finely diced  
1/2 tsp salt  
Corn Husks

Prepare Masa according to package instructions. Make sure to knead for about 5 minutes. In a separate bowl, combine chilies, garlic, chicken stock & salt. Add shrimp & crawfish. Mix. Set aside. Soak corn husks in warm water for 30 minutes, weighting them down to submerge. Coat softened corn husks with thin layer of Masa. Place 2 Tblsp of seafood chili mix in center of coated corn husk. Wrap as a small package. Be sure to fold over bottom of corn husk & pinch top

shut. Place on rack in pot with water under rack. Cover & steam for 50 minutes. Serve with your favorite salsa.

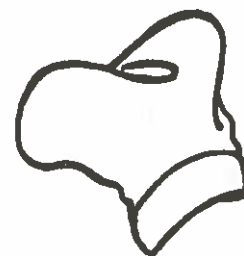
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*BIO: Illegitimate son of Clem and Chrissy Crab. Attended Shrimp Boat High and Cajun Crawfish College. Cute, cuddly, likable and the proud owner of The Crab House Restaurant in Seabrook, Texas, serving blue crabs, soft shell crabs, stone crab claws, shrimp, oysters, clams, crawfish, gumbo, stuffed jalapenos, and more!*

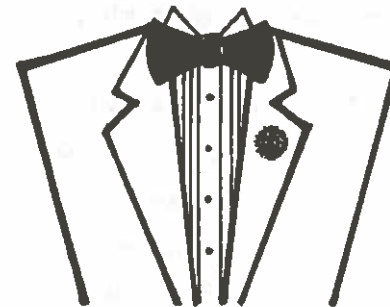
*HOBBIES: Reading, painting, talking to Neptune, traveling, boating, counting my scales.*

*COMMUNITY SERVICE / INVOLVEMENT: Seabrook Rotary, The Seabrook Association, The Old Seabrook Association, The Very Old Seabrook Association, The Very Very Old Society for the Extremely Fishy, and whatever else I get hooked or netted into.*

SEAFOOD ENTREES



MEN



WHO COOK II

SPRING 1996

**BILL'S OWN INVENTION**

**W.G. "BILL" LOOMER, JR.**

Source: Bill's Own Invention

**INGREDIENTS:**

- 1 Pyrex baking dish
- 1/4 stick Butter or Oleo
- 8 slices of Whole Wheat Bread
- 1 handful of fresh Parsley
- 1 jug Parmesan Cheese
- 1/2 gallon fresh Oysters

Make bread crumbs using a blender, then toast bread crumbs in a black skillet. Coat pyrex dish with butter. Then make a light bed of bread crumbs in pyrex dish. Place oysters in a very neat formation in 4 or more rows in pyrex over bread crumbs. Place chunks of butter about 2-3" apart over bread crumbs. Sprinkle with Parmesan cheese over entire dish. Then sprinkle with parsley flakes. Bake at 400 degrees for 15 minutes.

\*\*\*\*\*

**BIO:** Born in Beaumont, Texas in the early years of my life. Graduated from Lamar College in Beaumont with B.S. in Mechanical Engineering. Married Daisy some 42 years ago and have two daughters, Lacy Ann Holcomb (was a housewife, but now works for Clear Creek Equipment, Inc.) & Dianne Lynn Loomer (school teacher/coach for Dickinson I.S.D.). Lacy Anne gave Daisy & me a beautiful granddaughter, Stacy Holcomb (a 20 year old student at San Jacinto College, as well as a talented country western singer). In 1982, when I ran out of work, I started Clear Creek Equipment, Inc. and at the present time I am the President and Chairman of the Board and am one of Seabrook's leading taxpayers, even though I have lived in Taylor Lake Village for some 28 years.

**HOBBIES:** Golf, boating, motor homing, working too

**COMMUNITY SERVICE/INVOLVEMENT:** First Class Second Year Men Who Cook with honor; Director 8 years in Texas Rental Association; President's Award, Seabrook Association; Second Business of Year Award, 1991; American Rental Association, President's Image Award, 1992; Region Four Man of Year Award 1992, Greater Houston Rental Association, Hall of Fame Award 1993, Charter Member Seabrook Rotary Four years; And many others too numerous to mention!

## CRABMEAT CASSEROLE

FRANK JURECZKI

Source: Nancy's Mother's Recipe

### INGREDIENTS:

Half & Half Cream	Eggs
Butter	Crabmeat
Flour	White Wine
Mustard	Worcestershire Sauce
Lemon Juice	Onions, chopped
Parsley	Garlic
Tony's Seasoning	Salt, Pepper
Cracker Crumbs	Cheese

Make a cream sauce: Melt butter over low heat, add flour, stir well until it thickens; add cream. Boil eggs, chopped fine. Add to white sauce with crabmeat, white wine, mustard, Worcestershire Sauce, lemon juice. Sauté chopped onions, parsley, garlic and Tony's seasoning, salt and pepper. Fold into cream sauce. Pour into casserole dish. Cover with cracker crumbs and cheese. Bake at 350 degrees for 15 minutes.

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BIO: Born and raised in Bandera, Texas - Cowboy Capitol.

HOBBIES: Fishing, animal lover and a piddler.

COMMUNITY SERVICE/INVOLVEMENT: Second year Men Who Cook; member of the Library Board.

## GUMBO

JOHN GIBSON

Source: Variation of New Orleans Seafood File'  
Gumbo (*Cajun - Creole Cooking* by Terry Thompson  
1986)

### INGREDIENTS:

Seasoning Mix (see below)

1-1/2 cups Cajun Roux

1 large Onion, chopped

1/2 cup chopped Celery

4 med. Garlic Cloves, finely minced

8 (8 oz) bottles Clam Juice

2 quarts Water

2 lbs. uncooked heads-on Shrimp, peeled, heads &  
shells reserved

2 Bay Leaves

chopped Green Onions

minced Parsley

1/2 med. Lemon

1 Tblsp minced Parsley, preferably flat-leaf

1 tsp dried leaf Thyme *OR*

1 Tblsp chopped fresh Thyme

1 tsp freshly ground black pepper

1/2 tsp Red (Cayenne) Pepper

to taste

1 lb. Lump Crabmeat

1 lb. skinned Redfish fillets, or any mild white-  
fleshed fish, cut into bite-sized chunks

1/2 lb. Tiny Bay Scallops

5 cups hot cooked Rice

3-1/2 Tblsp File' Powder

### SEASONING MIX:

1/2 tsp each:

Salt

Paprika

Freshly Ground Black Pepper

Onion Powder

Red (Cayenne) Pepper

Garlic Powder

Prepare Seasoning Mix. Sprinkle on peeled shrimp & fish. Cook onion, bell pepper, celery and garlic. Cook until onion is wilted & transparent, about 5 minutes - in 1 Tblsp vegetable oil. Meanwhile, in a large saucepan, bring clam juice and water to a boil. Tie reserved shrimp heads and shells and bay leaves in a cheesecloth bag. Add bag and lemon half to boiling stock. Slowly whisk roux into boiling stock until all has been added. Add parsley, thyme, black pepper, cayenne and salt. Reduce heat; simmer 1 hour. Remove and discard cheesecloth bag and lemon half. Add shrimp, crabmeat,

CONTINUED . . . .

fish and scallops. Cook over medium heat 15 minutes. Taste for seasoning; adjust. Spoon about 1/2 cup rice in each soup plate; spoon gumbo over top. Add about 1/4 tsp file' powder to each bowl. Sprinkle each bowl with chopped green onion and parsley. Makes 8 to 10 servings.

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**BIO:** Born in Centerville, Louisiana (near Bayou Sale (sic) "Sally"), WWII baby, attended USL (Lafayette) and LSU. Migrated to Texas - Houston then Seabrook in 1973. Public accounting practice at 955 Gemini Ave., Clear Lake since 1978.

**HOBBIES:** Woodworking and palm tree gardening.

**COMMUNITY SERVICE / INVOLVEMENT:** Former Member of Seabrook Planning Commission. Host to Cajuns who venture to Seabrook in search of a better life. Second year Men Who Cook.

## SCAMPI A LA EDWARD

EDWARD SAYLAN

Source: Scampi a la Edward

### INGREDIENTS:

1 lb. medium Shrimp  
\*\* 16 - 20 peeled & deveined  
1 Lemon  
1 cup chopped parsley  
4 oz. Sherry Wine  
Garlic Butter

\*\* Mix the following ingredients, blend well,  
cover, refrigerate overnight:

1 lb. unsalted Butter, softened  
6 cloves Garlic, minced  
1 Tblsp Lemon Juice  
2 dash Worcestershire  
1 Tblsp Sherry Wine  
1 Tblsp chopped Parsley

Heat 1/2 of the garlic butter in a large sauce pan  
over medium high flame. Add juice from 1/2 lemon.  
Add shrimp & sauté stirring constantly until  
shrimp is well cooked. Do not overcook. Remove

shrimp to hot plate, keep warm. Remove sauce  
pan from heat, tilt and whip in 2 Tblsp garlic  
butter until creamy. To serve, place 5 shrimp on  
sliced toast and cover with garlic sauce. Garnish  
as desired. Serves 4.

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BIO: 50 Years in the restaurant business.

HOBBIES: Flying, traveling, dancing

COMMUNITY SERVICE/INVOLVEMENT: First Year Men Who Cook

# SOUTHWESTERN SEAFOOD LASAGNA

JOHN GRAZIER

Source: Experimental

## INGREDIENTS:

- 1 1/2 lbs. Shrimp, peeled & butterflied
- 1 lb. fresh Lump Crabmeat
- 1 lb. Sea Scallops
- Asparagus
- Cilantro
- Cottage Cheese
- Jack & Mozzarella Cheese
- Butter
- Spinach
- Garlic
- Cream
- Dill
- Goat Cheese
- Olive Oil
- Mushrooms
- Poblano Peppers
- Sherry

Marinate shrimp & scallops in olive oil, 1/2 cup cilantro & 1/4 cup dill. Sauté mushrooms in small amount of stock made by combining shrimp shells with water and flavor with Sherry at end of process. Prepare pasta. Grill shrimp & scallops lightly. Blanch spinach. Cut asparagus and simmer in cream 30 minutes with 1/4 cup cilantro, 2 cut poblanos & 1/4 cup dill. Layer pan with: crab seasoned with black pepper, 1/4 cup cilantro, 1/4



cup dill; layer of sautéed mushrooms; shredded Mozzarella & Jack cheeses; blanched spinach leaves; roughly chopped grilled shrimp & scallops. Cream the following in food processor: cottage cheese, goat cheese, remaining cilantro & 1/4 cup dill; moisten slightly with cream & one egg. Pour over layers in pan. Repeat layers for 3 full layers; top with shredded Mozzarella & Jack cheeses. Bake covered for 30 minutes at 350 degrees; uncover & bake 10 minutes more. Serve with asparagus poblano dill sauce: strain flavored cream; place asparagus tops, baked garlic & butter in food processor; add flavored cream to proper consistency; finish with diced fresh dill. *Notes:* Check sauce for salt & cilantro. Try painting lasagna with sauce prior to baking.



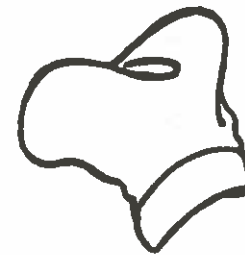
*BIO:* Married to Rene Grazier with one fresh son, Joseph (16 months). Trial attorney handling civil litigation matters.

*HOBBIES:* Gourmet cooking, sailing, teaching my son how to embarrass his mother.

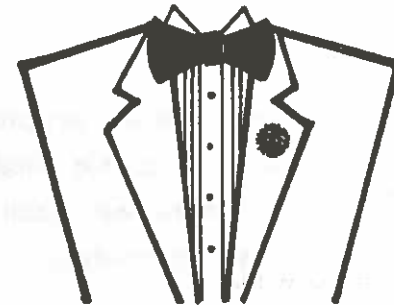
*COMMUNITY SERVICE/INVOLVEMENT:* Men Who Cook; Seabrook Festival.



# DESSERTS



MEN



WHO COOK II

SPRING 1996

## HUGS & KISSES COOKIES

REGGIE WILPITZ

Source: Jean's Kitchen

### INGREDIENTS:

Melt in microwave & stir until smooth:

1 stick Butter                      12 oz. Chocolate Chips

Add:

1 can Condensed Milk      1 tsp Vanilla

2 cups Flour

Stir till smooth. Form batter around individual Hershey's Kisses. Place on cookie sheet. Bake at 350 degrees for 6 to 8 minutes. Cool completely. Drizzle with melted white chocolate.

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**BIO:** *Native Texan, married with children.*

**HOBBIES:** *Big toys, big chair, channel surfing; also enjoy golf, fishing & entertaining at DA' RANCH*

**COMMUNITY SERVICE/INVOLVEMENT:** *Coaching youth teams, served on various committees, helping hand when needed & second year, Men Who Cook*

## JALAPENO PEANUT BRITTLE

JACK P. THOMAS

Source: Juan Pablo Gomez-Hernandez (Chef for General Santa Anna). Obtained by my great-great grandfather, Captain Benjamin DeWitt Thomas at the battle of San Jacinto.

### INGREDIENTS:

1/4 cup well drained, finely minced pickled jalapenos, plus 2 T juice  
1-1/4 cup Sugar  
1/2 cup lightly salted Peanuts  
1/2 cup Margarine  
1/2 tsp Vanilla  
2 to 3 drops Green Food Coloring  
1/2 tsp Baking Soda - no lumps

Generously butter a baking sheet (at least 15 x 10) before starting to cook. Coat a microwave-safe casserole with nonstick cooking spray. Pour jalapenos, juice and sugar into casserole and mix with wooden spoon. Microwave on high power 5 minutes until very hot and bubbly, stirring once. (Protect your hands - the bowl is very hot). Add peanuts; stir well and cook 3 minutes more or until mixture is thick and syrup is light brown. Blend

margarine, vanilla and food coloring. Mix well. cook 1 minute more until bubbly again. Sprinkle baking soda evenly over cooked mixture and stir well. When foamy, pour immediately onto prepared baking dish. Spread in a thin layer. Let cool on baking sheet until brittle and cool enough to handle. Break into irregular pieces. Store in airtight container.

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BIO: Royal Order of Chili Pods (R.O.C.P.), Fraternal Association Rum Testors (F.A.R.T.), Veterans of Foreign Wars (V.F.W.), San Antonio International Nautical Team (S.A.I.N.T.S.), Lakewood Yacht Club (L.Y.C.), UDT/SEAL Association (U.S.A.), Ladies Appreciation Society (L.A.S.)

HOBBIES: Rum testing, cooking chili, boating, diving, admiring ladies, and philosophizing.

COMMUNITY SERVICE/INVOLVEMENT: Scabrook Association, SMU Alumni Association, Galveston Bay Foundation.

## LYNN'S MISSISSIPPI MUD CAKE

DALE K. FRIEDEN

Source: World Wide Web

Loretta Lynn's Coal Miner's Daughter's Goopy  
Cake

### INGREDIENTS:

- 1 box German Chocolate Cake Mix
- 1 can Sweetened Condensed Milk
- 1 cup Cool Whip
- 3 Heath Candy Bars, Frozen
- 1 jar Caramel topping

Prepare and bake cake according to box directions.  
Use 9 x 12 cake pan. While warm, poke holes  
halfway into cake about 1-inch apart. Pour  
sweetened condensed milk into holes. Pour  
caramel topping over cake and refrigerate. Once  
cooled, top with Cool Whip and crushed Heath  
candy. Refrigerate overnight.

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BIO: Moved to Seabrook in 1973 as Coast Guard Officer and retired  
in 1979 while stationed at MSO Galveston; Owner of A+ Printing;  
Married to Carolyn (born & raised in Pasadena, Texas); 6 children.

HOBBIES: Surfing the Internet; competitive handgun shooting  
(Silhouettes); enjoys golfing but doesn't play as often as used to;  
raises Emu (a low-fat, healthy red meated bird which tastes very  
similar to beef) and African Pigmy Hedgehogs, which can be seen at  
A+ Printing!

COMMUNITY SERVICE / INVOLVEMENT: In past years have been  
involved with the Lions Club; Civil Air Patrol; Coached Youth League  
teams in football & baseball. Became involved with "Men who Cook"  
and this is 2nd year of participation.

## SOUTHERN TIPSY PUDDING

J. PRICE BLALOCK

Source: Old Southern recipe handed down from my Great-Grandmother

### INGREDIENTS:

4 Egg Yolks	1/2 cup cold Water
4 Egg Whites	1/2 cup Sugar
3/4 cup Sherry	1 pint Whipping Cream
1 Angel Food Cake	1 envelope unflavored Gelatin

Cook egg yolks, 1/2 cup of sugar and sherry in top of double boiler until thickened. soak gelatin in water. Whip egg whites until peaks form. Combine remainder of sugar with cream & whip. Fold everything together. Break cake into bite-size pieces and put in bottom of large pan. Pour pudding over cake and chill overnight. Garnish with fruit of your choice.

\*\*\*\*\*

BIO: Clear Lake Area native with strong family roots in North East Texas and Alabama. Married 15 years to Lynn Mayfield Blalock with 3 children, Price, 10 years old, Lauren, 5 years old and William, 4 weeks old. Graduate of Clear Lake High School (barely), Southwestern University, Georgetown, Texas, and The University of Houston college of Law. Currently raising a family and practicing law in Seabrook, Texas.

HOBBIES: Fishing, hunting & music.

COMMUNITY SERVICE / INVOLVEMENT: Men Who Cook, Seabrook Association.

## SUMMER BERRY TRIFLE

R.W. "BILL" KERBER

Source: Melange Catering, 6803 Wynnwood,  
Houston, TX 77008

### INGREDIENTS:

8 cups Summer Berries  
5 cups Cream Custard  
1/2 Cake made from Yellow Cake Mix  
1/4 cup Amaretto  
3 large Eggs  
1/3 cup Vegetable Oil

Make cake according to package directions using 3 eggs, 1/3 cup oil, and 1/3 cup water. Cool. Use 1/2 of cake for recipe (1/2 Sheet Pan). In glass trifle bowl, layer cake, sprinkle with Amaretto, then 1/3 of the cream, 1/3 fresh fruit. Repeat layering two more layers, ending with fruit.

*Continued . . .*

## CREAM CUSTARD

1 cup granulated Sugar  
4 Egg Yolks  
2 cups Whole Milk  
1/2 cup All Purpose Flour  
1 Tblsp Unflavored Gelatin  
2 cups Whipping Cream  
1/2 tsp Salt

Blend sugar with flour. Add beaten egg yolks and salt. Mix carefully with scalded milk and cook in double boiler until thick, stirring constantly. Soak gelatin in 2 Tblsp of milk. Add to hot custard mixture and cool completely. Whip the cream. Fold the whipped cream into the cooled custard mixture. Makes 6 cups, enough for small trifle (10-15) people. Flavor with almond or vanilla.

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BIO: *Delivered to the Great State of Texas in September of 1949. Graduated La Porte High School in 1968. Graduated Lamar University 1972. Began law enforcement career with La Porte Police Department in 1972. Accepted position as Chief of Police with City of Seabrook in February of 1979. (Would like to survive many more elections)*

HOBBIES: *Enjoy sailing, motor boating, fishing and other water activities. Some gardening with limited success.*

COMMUNITY SERVICE/INVOLVEMENT: *Seabrook Association, Seabrook Rotary, Seabrook Police Association.*