



MEN WHO COOK VI



*Benefitting Seabrook
Police Officers Charities*

In Memory of Our Friend, Jimmy DiBello

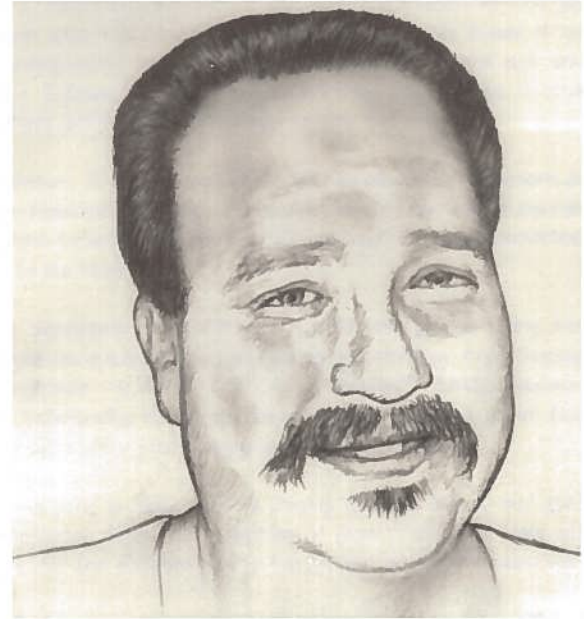
APPETIZERS,
SOUPS, SALADS

VEGETABLES

ENTREES

DESSERTS

Dedicated to The Memory of Jimmy Dibello



He was our friend

Men Who Cook 6th Annual

For our New and Longtime Supporters of the Seabrook Police Officer's Charities:

Following last year's wonderful success, Barbara Lane and I decided that this event needed a larger committee of people to help Men Who Cook continue to maintain its historic position as one of the most entertaining events in our Bay Area Community. Barbara also decided that she wanted to hand over the chairmanship so she could enjoy being a wife and partner with her wonderfully supportive husband, Larry.

If it were not for Barbara Lane and all her tenacity, creativity, and just plain hard work, this charity event and the incredible amount of charitable funds it generates (which go back into our community) would not have started six years ago and would not be in existence today. I know that the Police Charities will join me in saying how very lucky Seabrook is to have Barbara and all of her loyalty and support!!

As the new Chairman, I want to say thank you to all of our Sponsors and Celebrity Chefs who join us from Houston, Galveston, Friendswood, Crosby, and of course, our very own Bay Area. I also want to extend a special "Thank You" to the Committee Chairpersons who were invaluable to me this year.

Every year the Seabrook Police Officer's Charities put in many hours of hard work, dedication, and patience working for our youth and the Bay Area Community. The focused projects have included: D.A.R.E., G.R.E.A.T., PROJECT SAVE, Community Bicycle Patrol, and the Annual Scholarship Program. In addition, they lend great financial and personal support to many community youth organizations and activities.

Our cookbook this year is dedicated to Jimmy Dibello, one of our special cooks who was such a great supporter from the inception of Men Who Cook. We will miss you, Jimmy! And we wish to offer our condolences to his family. A real treasure we all lost.

Thank you so much for your support of the "Men Who Cook VI-2000." It is because of all of your support and dedication that the "Men Who Cook" maintains its success and the Seabrook Police Officer's Charities is able to assist the youth of our community.

Gratefully yours,

Chevi Runbeck Smith
Chairman

Thanks to our Committee Chairpersons:

Barbara and Larry Lane
Linda and Larry Bonnin
Alice and Jack Thomas
Lisa and Paul Guthrie
Susan and Robb Tipton
Ricia and Bill Kerber
Andrew Smith
Laura and Raymond Hunter

Men Who Cook 1999 Financial Information

Gross Income:	\$21,740
Total Expenses:	\$10,487
Net:	\$11,253

Projects Benefitting from Proceeds Include:

Annual Scholarship Program

Described fully on the following page

D.A.R.E.

Drug Education for Elementary & Secondary Schools

G.R.E.A.T.

GANG Education School Program

Project Save

First Offender Education Program

Community Youth Programs

- Little League Programs
- Ed White Youth Center
- Share Your Christmas
- School Student Field Trips Requiring Sponsorship

Affiliation with Texas Municipal Police Association:

Legislation Benefitting

- Community Texas Juvenile Justice Code
- Re-writing of Texas Education Code
- Creation of Boot Camps for Youth Offenders

Annual Scholarship Program

Our first year to award Scholarships was 1998 and we gave out four one-year, \$1000 scholarships to the following young people:

Meagan Cheadle
Angelia Hadley
Sara Hill
Ingrid Glaser

This year an annual scholarship program has been created. This program includes two scholarship programs:

One \$4000 scholarship will be awarded to a student residing in the Seabrook area (designated by the 77586 zip code) each year. This scholarship will be facilitated through the Police Officer's Charities participation in the Clear Creek Education Foundation. The Clear Creek Education Foundation will select qualified applicants and forward them to our Scholarship Committee for review and final selection. Each scholarship will be a four-year scholarship where \$1000 will be awarded to the student each year as long as they maintain the established minimum criteria.

The second scholarship program will award two annual \$1000 scholarships for dependents of the City of Seabrook employees. This scholarship program will be an application process and a blind selection committee consisting of three Officers of the Association and two members of the Men Who Cook Education Committee. Each of these two scholarships will consist of an annual \$1000 for which applicants will be required to apply each year.

We look forward to the increasing success of the Scholarship Program in the years to come.

Thank You

Our sincere Thanks! goes to these individuals and businesses that have dedicated their time, services and talents for our enjoyment this evening:

Our Celebrity Chefs
Lakewood Yacht Club
Crista Sereni
The Dance Club
One Stop Party Shop
Positive Resource
The Sign Shop
Seabrook House of Flowers
Star Business Products
Carolyn Webbon, Attorney at Law

Lakewood Yacht Club
Ed & Dorothy Hearon
Mike & Georgie Bass
Dorsett Brothers Concrete
Walsh Engineering
R.L. Utilities
Maas Nursery
Horizon Capital Bank
Jerry Larsen
Coastal Storage
Bosone Automotive
Marburger's Sporting Goods
Pappas Restaurants
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Lance's Turtle Club
Gale's Feed Store
David Weekley Homes
Bob & Carolyn Webbon
Bayshore National Bank
Corrigan Environmental & Consulting
Tech Equipment Corporation

Sponsors

And a special Thank You to these Sponsors who made this event possible through their generous financial donations

Andrew & Cheri Smith
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Gulf Coast Limestone
Sharon Wicker-ReMax Space Center

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*Fine Casual Dining
Steaks, Seafood, Italian*

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&
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featuring
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Reservations suggested on weekends



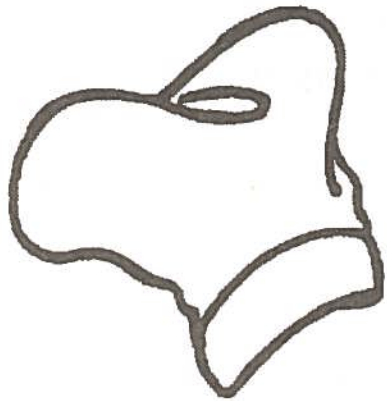
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Claudio's
STEAKS SEAFOOD ITALIAN



Crista Sereni

281-334-4427



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Terry Chapman, General Manager
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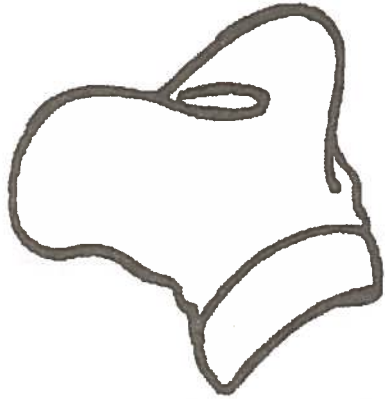
The Dance Club . . .

. . . is an excellent choice for today's great mix of music. Their versatility as musicians provides for a fun and entertaining event. Their dance music is sure to please every palate and spans from classic standards to country and everything in between.

The Dance Club consists of Dayna Durden on keyboards / vocals, Milton Lampson on drums / vocals & Sam Lampson on bass / guitar / vocals.



1502 Sudbury
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(281) 487-0285



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Ed & Dorothy Hearon



**Friends of The Seabrook
Police Officers Charities**



TABLE OF CONTENTS

APPETIZERS SOUPS, SALADS

Cajun Bean Soup	1
<i>Rick Ruch</i>	
She Crab Soup.....	2
<i>Bill Arnold</i>	
Southwest Ceasar Salad	3
<i>Mark C. Lovfald</i>	
Shrimp Hut's Shrimp Salad.....	4
<i>Frank Jureczki</i>	
Fruit Salad.....	5
<i>Fred Mohrhusen</i>	
Duck Kabobs.....	6
<i>Paul Ammons</i>	
Spinach Pies	7
<i>Bob Decker</i>	
Aki Aki Rumaki with Peanut Sauce	8
<i>Pat Cunningham</i>	
Chicken Cakes with Remoulade Sauce.....	9
<i>Chris Kuhlman</i>	
Shrimp Dip in Pastry Cups.....	10
<i>Kenneth W. Royal</i>	

**APPETIZERS
SOUPS, SALADS**

Mike's Pickled Shrimp 11
Mike DeHart
Pinwheel Appetizers 13
Raymond Hunter
Southwest Spring Rolls 14
John Grazier

VEGETABLES

Steamed Vegetable Dumplings 15
John Devereux
Chatahoochee Rice 16
David Halbert
Mushrooms and Rice 17
Todd Goodwin
Potato Surprise 18
Larry Bonnin

ENTREES

Penne Rigata (Lemon Pepper)..... 19
Alan Franks
Pasta delle Belle Donne.....20
Claudio Sereni
Ravioli with Spinach..... 21
Pete Vega
Crawfish Enchiladas.....22
Brad Emel
Crawfish Etoufee.....23
Jack Fryday
Quesadillas de Camaron.....24
Hector Montalvo
Flamed Spiced Shrimp25
Guy Rodgers
Bob's Shrimps27
Robert Kidd
Chicken & Sausage Jambalaya.....28
Kelly Lavigne
Chicken and Dumplings.....29
Robert W. Arnold
Coconut Crusted Chicken Tenderloin..... 31
Hans Mair
Amaretto Chicken.....32
Mark Taylor
Byron's CCC33
Byron Hebert, CPA, CPEC

ENTREES

Classic New Mexico Posole.....	34
<i>Ed Collins</i>	
Stuffed Pork al Capia de Sao Paolo.....	35
<i>Terry Chapman</i>	
Burrito Casserole.....	36
<i>John H. Chisler</i>	
Bill's Brisket.....	37
<i>W. G. "Bill" Loomer, Jr.</i>	
Thai Beef Tenderloin.....	38
<i>Mike Bass</i>	
B-B-Q Baby Back Ribs.....	39
<i>Robb Tipton</i>	
Stifatho - Beef with Onions (Greek Style).....	40
<i>Lou Marinos</i>	
Cajun Rice.....	41
<i>William B. Norton</i>	
Chile Retombos.....	43
<i>Tom Davies</i>	
Chili Relleno Casserole.....	44
<i>Ron Wicker</i>	

DESSERTS

Jamaican Rum Friendship Bread.....	45
<i>Jack P. Thomas</i>	
Bread Pudding with Rum Sauce.....	47
<i>Mickey Wooten</i>	
Best Carrot Cake.....	48
<i>R. W. "Bill" Kerber, Jr.</i>	
Cajun Cake.....	50
<i>Elton Porter</i>	
Grandma's Chocolate Sheath Cake.....	51
<i>J. Price Blalock</i>	
Sinful Chocolate Cake.....	52
<i>Joe Carmichael</i>	
Family Favorite Cookie Cake.....	53
<i>Reggie Wilpitz</i>	
Hershey Bar Pie.....	54
<i>Mike Duncan</i>	
Key West Key Lime Pie.....	55
<i>Rick Clapp</i>	
Bananas Foster for Two.....	56
<i>Jordan Blegen</i>	

Cajun Bean Soup

Ingredients

2 tbsp vegetable oil
1 cup lean bacon, chopped
1 large onion, chopped
1 red bell pepper, cored, seeded
and chopped
celery
1 - 14 oz can chopped tomatoes
2 1/2 cups vegetable stock
2 bay leaves
1/2 tsp hot-pepper sauce
1 tsp salt
2 - 15 oz cans lima or butter
beans
chopped parsley to garnish

Heat oil in a large, heavy-based saucepan. Add the bacon and cook quickly until crisp. Add the onion, bell pepper, celery, and cook until just turning golden. Add the chopped tomatoes, stock, bay leaves, hot-pepper sauce and salt, mixing well. Bring to a boil, reduce heat and cook for 10 minutes. Add beans and stir. Cover and simmer for 30 minutes, stirring occasionally until the vegetables are tender. Remove and discard bay leaves. Serve sprinkled with parsley.

Rick Ruch

biography

Born under a hot sun in Tucson Arizona; raised in West (By God!), Virginia. Lucked out 19 years ago & was transferred to Houston. Somehow survived the Poik Street layoffs of the Hughes Tool Company by claiming to be Howard Hughes' secret heir. Presently Facility Manager for their 12th St. Plant. Enjoy motorcycles, classic cars, fast cars, live music, cooking, travel & playing straight man. Go figure. Have 5 great kids, 2 grandchildren, and is married to Seabrook Association President Annabelle Ruch. Rick is a member of The Seabrook Association, The Seabrook Music Festival, The Cold River BBQ Team and the Clear Lake Chamber. This is his third year with "Men Who Cook."



Thanks to Our Sponsor
Mike & Georgie Bass



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She Crab Soup

This recipe comes from a great tradition. Our own Chef Joseph, right here at Lakewood Yacht Club, fixed it for me.

Prepare the stock:
 1.25 gallons of water let boil and add the base to taste. Let boil and simmer. In a sauté pan add butter and shallots, and let sweat. Then add diced carrots and celery, sauté until sweat. After all veggies are sweat add wine and reduce. Add the veggies from sauté pan to the simmering stock, let simmer for 10 minutes. Add the roux incorporating it a little at a time until the consistency of satin (smooth and creamy). Add the crab with roe, pour in cream a little at a time until the soup turns creamy. Do not boil the soup at this time, keep simmering. Serve with a little sherry.

ingredients

- 1.25 Gallons of Crab or Fish Stock
- 1 cup small diced carrots
- 1 cup small diced celery
- 1/2 cup finely chopped shallots
- 1 cup white wine
- 1 stick butter
- Sherry (dry)
- 2 lb. crab with roe (picked)
- 2 lb. roux (pale)
- 1 quart heavy cream
- 2 lb. butter to 2 lb. flour (mixed together)

Bill Arnold

biography

I am a Native Houstonian and have been in home building ad sales as well as land development for 28 years. My wife, Pam, and I live aboard our CT-54 Ketch, "Pamela Jean" on which we plan to cruise the South Pacific. Love fast cars, fast boats, and fast women, great rum and a little money never hurts. Served on Seabrook Planning & Zoning Board as member, Chairman, and Vice Chairman for past 9 years. Member of Lakewood Yacht Club for 14 years; Past President of Seabrook Rotary Club & Charter Member; "Men Who Cook."

Southwest Caesar Salad

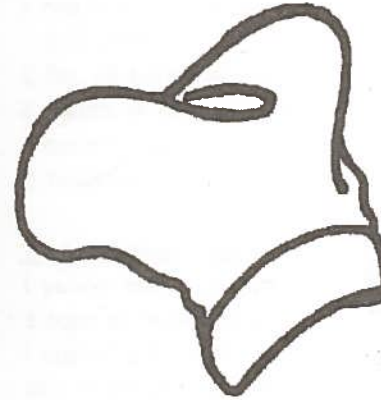
- ingredients**
- 3 oz. Romaine Lettuce, washed
 - 1/4 cup Southwest Caesar Dressing
 - 2 tbsp. black beans, cooked
 - 2 tbsp. roasted corn
 - 1/2 cup tortilla strips crisped
 - 1 tbsp. pumpkin seeds, roasted
 - 1 tbsp. Cotija cheese

Cut or rip lettuce into bite-size pieces. Drain well in salad spinner. Place lettuce in a small bowl with dressing, toss well. Add the beans, corn and half the fried tortillas, toss well. Place salad on a cold plate. Sprinkle with pumpkin seeds, cotija cheese and remaining tortillas. Serve immediately.

Mark C. Lovfald

biography

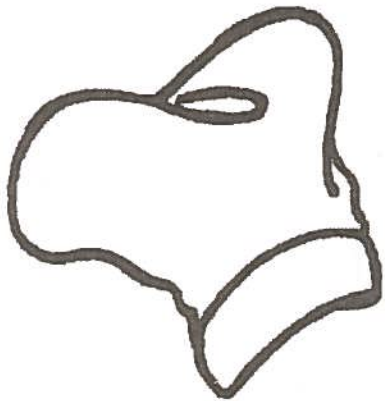
In the absence of Mark's own version of his bio (we didn't get one), he will have to live with ours again this year. He is a local real estate salesperson with Re/Max Space Center. This is his third year with "Men Who Cook."



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Marburger's Sporting Goods



David Marburger
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Thanks to Our Sponsor
John N. Stone



*A friend of The Seabrook
Police Officers Charities*



Shrimp Hut's Shrimp Salad

ingredients

- 1 stalk of celery, chopped
- 1 red & green pepper - 1/2 chopped & 1/2 sliced
- 2 lbs. of boiled shrimp
- 2 heads of lettuce - medium chopped
- 2 boiled eggs - 1/2 rings & 1/2 chopped
- 2 tomatoes, sliced

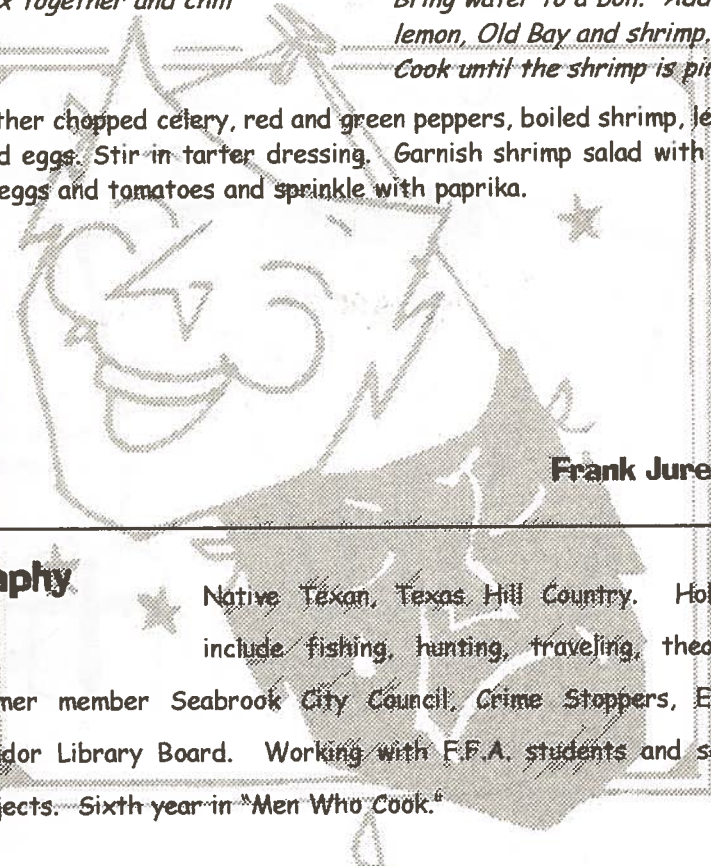
Tartar Sauce Dressing:

- 1 yellow onion, chopped
 - 3 cups of mayonnaise
 - 1 cup of dill relish
- Mix together and chill*

Boiled Shrimp:

- #2 popcorn shrimp
 - 1 lemon, quartered
 - Old Bay Seasoning
- Bring water to a boil. Add lemon, Old Bay and shrimp. Cook until the shrimp is pink.*

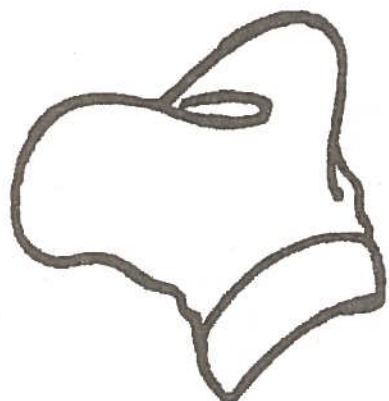
Mix together chopped celery, red and green peppers, boiled shrimp, lettuce, and boiled eggs. Stir in tarter dressing. Garnish shrimp salad with sliced peppers, eggs and tomatoes and sprinkle with paprika.



Frank Jureczki

biography

Native Texan, Texas Hill Country. Hobbies include fishing, hunting, traveling, theaters. Former member Seabrook City Council, Crime Stoppers, Evelyn Meador Library Board. Working with F.F.A. students and school projects. Sixth year in "Men Who Cook."



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Pasadena, Texas



Fruit Salad

Source: Gulfshore Delights Cookbook

Ingredients

Salad:
4 bananas, sliced
1 (15-1/2-oz.) can pineapple chunks or tidbits,
drained and juice reserved for dressing
1 cup halved white seedless grapes
2 (11-oz.) cans mandarin oranges, drained
3 apples, diced

Mix fruit in a large bowl. Pour dressing over fruit and mix.

Ingredients

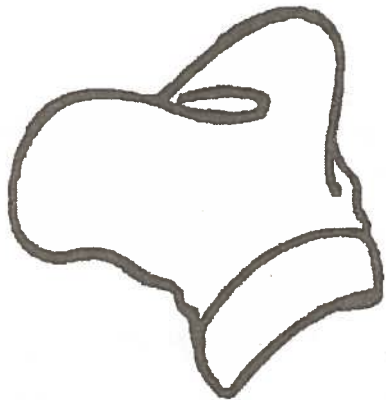
Dressing:
1/2 cup sugar
dash of salt
grated rind from 1 orange
1/4 cup lemon juice
1/4 cup orange juice
3/4 cup pineapple juice
(from drained pineapple (above))
2 tbsp. cornstarch
1/4 cup cold water

Mix sugar, salt, rind and juices in a saucepan. Bring to a boil. Mix the cornstarch and cold water; add slowly to sugar-fruit juice mixture. Stir over medium heat until thick. Cool.

Fred Mohrhusen

biography

Originated Houston Heights; attended Reagan High School. Mohrhusen Marine Construction until 1983; Mohrhusen Construction until 1992. Board of Directors & Past Commodore, Lakewood Yacht Club; Lunar Rendezvous Board of Directors; lifetime member U.S. Coast Guard Auxiliary; Admiral, Texas Navy; & Men Who Cook.



Thanks to Our Sponsor
Walsh Engineering



Pearland, Texas



Duck-Kabobs

Personal Creation of Paul Ammons

Preheat barbeque grill on medium heat. Use oak chips in barbeque grill for extra smoked flavor. Chop duck into small cubes. Slice onion into small cubes. Cut bacon into 1 inch strips. Mix equal parts barbeque sauce and honey together in bowl. Slide (in order) duck, shrimp, bacon, onion onto skewer/toothpick. Place kabobs on cooking sheet. Sprinkle kabobs with Tony Chachere's, brush kabobs with barbeque sauce mixture. Place kabobs on grill. Cook until done to your delight. This recipe makes a great appetizer accompanied with your favorite wine. You can also double up your recipe to make an entree--lay kabobs over steamed rice.

ingredients

2 duck breasts
Baker's dozen shrimp
1 medium onion
2 strips peppered bacon
Tony Chachere seasoning
Your favorite Barbeque Sauce
Honey
Skewers / Toothpicks

biography

I have lived in the Clear Lake area for over 35 years. I graduated from Clear Lake High School in 1979 and attended Texas Tech University. In July 1999, United Rentals purchased by business, Rent-Way. I've taken a short break for some R&R. Still co-owner of Future Royalties, a natural gas investment company and owner of NorthShore Water Sports on Clear Lake and President of Czar Enterprises LLC, a commercial real estate holding company. I reside in South Shore Harbor Marina with my fiancé Maggie Underbrink where we enjoy living on the water. I enjoy several outdoor activities, including hunting, fishing, water sports, and travelling. With my extra time now, I have taken up golf. I donate my time and resources to the community in various ways. I have sponsored numerous little league teams, Eagle Scout projects, CCISD FFA events, and am an avid supporter of Armand Bayou Nature Center. I am an active member of Clear Lake Chamber of Commerce. I am now honored to be part of Men Who Cook for the second year.

Paul Ammons

Spinach Pies

ingredients

- 2 pkgs. frozen chopped spinach
- 4 eggs
- 1/2 lb. feta cheese
- 1 bunch green onions
- 1/4 cup parsley
- 1 tbsp. dried dill
- 1/2 lb. butter
- 1 lb. pkg. Phyllo dough

Place sheet of dough on waxed paper, brush with melted butter. Place another sheet on top of first and brush with more butter. Place 2 tbsp. filling at one end of the dough, begin rolling it up. Roll twice, fold in one side, roll once more and fold in other side. Continue rolling until complete. Place completed roll seam side down on oiled baking sheet. Brush top with more butter, and bake at 400 degrees for 25 minutes or until golden brown. Serve warm.



Bob Decker

biography

Illegitimate son of Clem & Chrissy Crab. Attended Shrimp Boat High & 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! I like reading, painting, talking to Neptune, traveling, boating, counting my scales. Community Service includes 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, including "Men Who Cook."



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La Porte, Texas
281-479-6567

Aki Aki Rumaki with Peanut Sauce

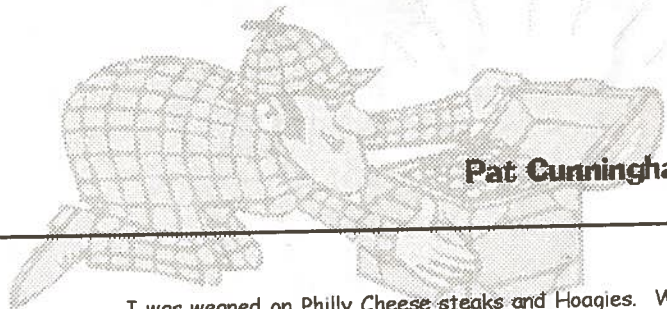
Source: Stolen

ingredients

- 1 Qt. Peanut Sauce
- 5 lbs. (10 - 15) Gulf shrimp
- 2 lbs. black pepper bacon
- 1 lb. salted butter
- 2 lbs. shredded Monterey Jack cheese
- 4 tbsp. seasoning salt
- 4 tbsp. garlic powder



Preheat grill to 450 degrees. Wrap shrimp with bacon. Place shrimp on skewer. Brush melted butter, sprinkle with seasoning salt and garlic powder. Place shrimp on grill, cook until bacon is crispy. Baste with butter. Remove shrimp from skewers and place in large serving pan. Cover with cheese. Bake until cheese is melted. Serve with peanut sauce.



Pat Cunningham

biography

I was weaned on Philly Cheese steaks and Hoagies. When I moved to Texas in the late 70's, my taste & budget afforded me the opportunity to partake in the savory joys of Texas Gulf Shrimp. I am sharing one of my best stolen recipes with you. (I am wanted in 38 states and Mexico for stealing recipes.) I am a long time resident on Clear Lake and sailor on Galveston Bay. I am the owner of 12 container terminals in the U.S. and Mexico and have the dubious honor of being the only person here who is pro Bayport development.

Chicken Cakes with Remoulade Sauce

ingredients

- 2 tbsps butter or margarine
 - 1/2 medium-sized red bell pepper, sliced
 - 4 green onions, thinly sliced
 - 1 garlic clove, pressed
 - 3 cups chopped, cooked chicken
 - 1 cup soft breadcrumbs
 - 1 large egg, lightly beaten
 - 2 tbsps mayonnaise
 - 1 tbsp Creole mustard
 - 2 tps Creole seasoning
 - 1/2 cup vegetable oil
- Remoulade Sauce

Remoulade Sauce

- 1 cup mayonnaise
- 3 green onion, sliced
- 2 tbsp Creole mustard
- 2 garlic cloves, pressed
- 1 tbsp chopped fresh parsley
- 1/4 tsp ground red pepper
- garnish - sliced green onions

Stir together first 6 ingredients until well blended. Garnish, if desired. Yield: about 1 1/4 cups. Prep: 5 minutes.

Melt butter in a large skillet over medium heat. Add bell pepper, green onions and garlic; saute 3-4 minutes or until vegetables are tender.

Stir together bell pepper mixture, chicken and next 5 ingredients. Shape mixture into patties.

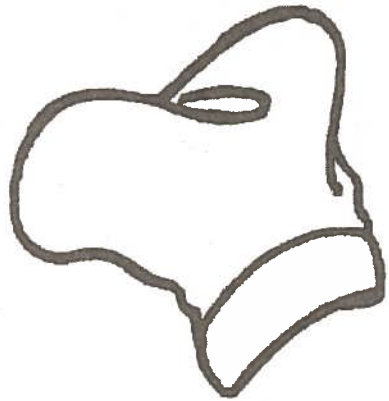
Fry patties in 2 tablespoons hot oil in a large skillet over medium heat 3 minutes on each side, or until golden brown. Drain on paper towels. Repeat procedure with remaining oil and patties. Serve immediately with Remoulade Sauce.

Yield: 18 appetizer-sized or 8 full-sized patties. Prep: 15 minutes. Cook: 12 minutes

Chris Kuhlman

biography

Born in Houston, graduate of Brooks Institute in Santa Barbara. Owner of CK Productions, a full-service marketing communication firm. Love fishing, travel, kayaking and training a very frisky Border-Collie. Past President of Seabrook Association, a recovering Seabrook City Councilman, Rotary Foundation Board, Galveston Bay Foundation Advocate, Men Who Cook lifer and coordinator of the Trash Bash and Marsh Mania events.



Thanks to Our Sponsor
Maas Nursery



Jim & Carolyn Maas
281-474-2488



Shrimp Dip in Pastry Cups

ingredients

- 1 8-oz. can shrimp drained & shredded
- 3 tsp. parsley flakes
- 2 tsp. Worcestershire sauce
- 3 tbsp. grated onion (optional)
- 2 tbsp. mayonnaise (heaping)

Combine above ingredients & chill

shells to serve in

- 1 cup flour
- 1 4-oz. cream cheese
- 1 stick of butter

Cut together. Put in small muffin pans and shape for a shell. Bake at 350 until brown. Cool and fill with dip.

Kenneth W. Royal

biography

Born in Pleasanton, TX; served in the U.S. Air Force during WWII. Graduated from Southwest Texas State University, San Marcos, in 1949 with BBA; received Masters of Education in 1952. Moved to Seabrook summer of 1949 to teach 5th grade at Seabrook Elementary; coach & P.E. teacher. Became Principal, in 1964 at Clear Lake City Elementary (29 yrs); Principal, James F. Boy Elementary in 1993. Retired summer of 1997. Married to Alice (54 years Nov. 1998); 2 sons, Kenny (passed away in 1986) and William (now a Policeman, Fort Walton Beach, Florida); 1 daughter, Carole, married & works as Secretary at Boeing North American, Inc. Space Systems Division. Grandchildren: Kenny's - Mark & Stefen; William's - Krysta, Sarah & Andrew. Great-Grandson: Mark's - Dalton. Member of Seabrook Volunteer Fire Dept., Sixth year, "Men Who Cook."

Mike's Pickled Shrimp

Source: "River Road Recipes" (mostly)

Add the ingredients below to 2-1/2 quarts of water, bring to a boil, and allow to simmer for 20 minutes:

ingredients	3 tbsp salt	3 small onions, sliced
	20 allspice	2 large stalks celery, crushed or broken
	8 peppercorns	2 bay leaves
	1/8 tsp black pepper	2 pinches dried thyme
	3 lemons cut into eighths	1 tsp parsley flakes
	20 cloves	1 pinch red pepper
	6 garlic buds, sliced	1 tbsp Worcestershire sauce

(If you don't like to count, measure and/or slice, substitute one 3-oz. box of Zatarain's crab boil for the above ingredients and 3 lemons cut into eighths.)

Add 2 pounds of medium (about 30 count) cleaned raw shrimp (preferably fresh) to shrimp boil, bring to a boil again, then simmer until shrimp are done (be careful to not overcook). Remove shrimp and cool. Thinly slice 4 medium onions. Arrange the shrimp in layers with bay leaves and the sliced onions in a non-metallic pan.

While the shrimp is simmering, prepare the marinade using the following ingredients:

more ingredients	1/4 tsp Tabasco	2-1/2 tbsp capers with juice
	3/4 cup white wine vinegar	1-1/2 cups olive oil with no experience
	1-1/2 tsp salt	1/4 cup Worcestershire sauce
	2-1/2 tsp celery seed	1 tbsp yellow mustard

Pour the well-mixed marinade over the shrimp, onions, and bay leaves, cover pan, and store in your ice box (make sure it has a fresh block of ice) for at least 24 hours. Occasionally baste shrimp. Will keep for at least a week. Be sure to check ice. Serve with toothpicks and saltines.

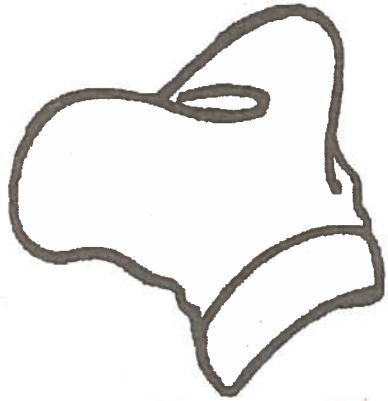
Mike DeHart

biography

Almost a "Native" Texan — U.T. Austin Grad.

Moved to Seabrook in 1985. Mike enjoys salt

water fishing, hunting, traveling, and various water sports. Has served on City Councils and various City Boards & Commissions. Currently Chairman of Planning & Zoning Commission. President and Charter Member of the Seabrook Rotary Club. Member of Lakewood Yacht Club, Charter Member of the Lakewood Gentlemen's Association and member of the Seabrook Association. Fifth Year for "Men Who Cook."



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Cindy Kennedy, Manager
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Pinwheel Appetizers

ingredients

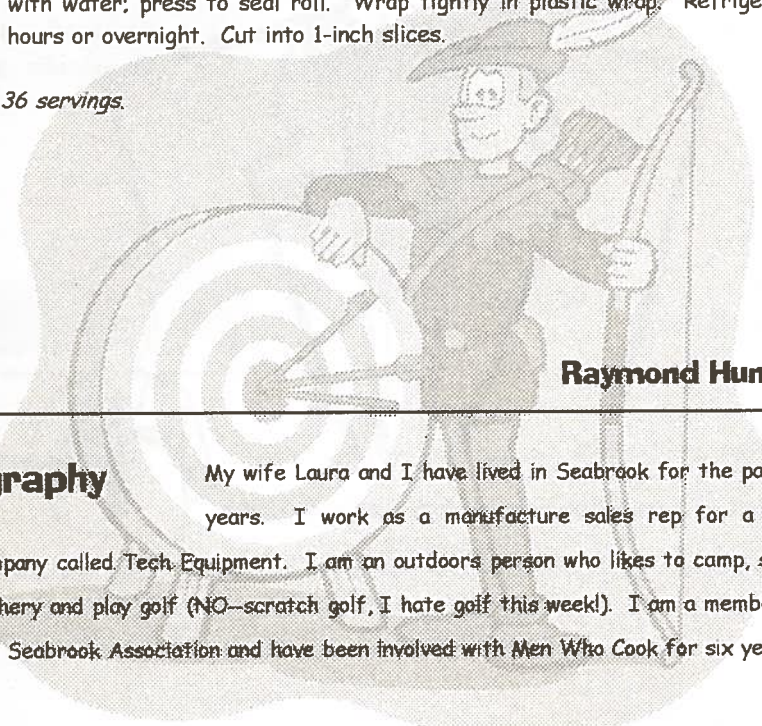
- 3 c. cooked wild rice
- 1 pkg (8 oz.) fat free cream cheese
- 1/3 c. freshly grated Parmesan cheese
- 1 tsp. dried parsley flakes
- 1/2 tsp. garlic powder
- 1/2 tsp. Dijon mustard
- 2 to 3 drops hot pepper sauce (optional)
- 3 (12-inch) soft flour tortillas
- 2-1/2 oz. thinly sliced corned beef
- 9 fresh spinach leaves,
washed & patted dry

Combine rice, cream cheese, Parmesan cheese, parsley garlic powder, mustard and pepper sauce in large bowl.

Spread evenly over tortillas, leaving 1/2-inch border on one side of each tortilla.

Place single layer corned beef over rice and cheese mixture. Top with layer of spinach. Roll each tortilla tightly toward 1/2-inch border. Moisten border of tortilla with water; press to seal roll. Wrap tightly in plastic wrap. Refrigerate several hours or overnight. Cut into 1-inch slices.

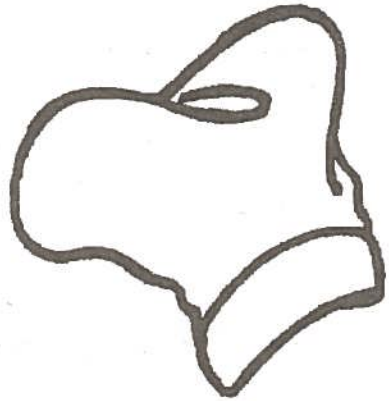
Makes 36 servings.



Raymond Hunter

biography

My wife Laura and I have lived in Seabrook for the past 11 years. I work as a manufacture sales rep for a local company called Tech Equipment. I am an outdoors person who likes to camp, shoot archery and play golf (NO-scratch golf, I hate golf this week!). I am a member of the Seabrook Association and have been involved with Men Who Cook for six years.



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Jerry Larsen



Specialty Rental Tools & Supply
Alvin, Texas



Southwest Spring Rolls

Ingredients

cilantro
grilled chicken breast
roasted poblanos (peeled)
roasted red bell peppers
(peeled)
roasted tomatillos
diced fresh jalapenos
vermicelli
lime juice
spring roll wrappers

Flatten chicken breast, season, grill, slice into strips. Place row of cilantro leaves on spring roll wrapper, follow with strip of chicken, slice of roasted red pepper, and vermicelli and top with sprinkling of jalapeno. Roll wrapper tightly.

Sauce: Roast tomatillos and poblanos, peel, process with lime juice, garlic, cilantro, and salt. Can adjust consistency with a little chicken stock.

John Grazier

biography

Trial attorney practicing out of his office located at 100 Nasa Rd 1 in Nassau Bay. Lives with wife, Rene and 5-1/2 year old son, Joseph in Shoreacres. Hobbies include travel, fishing, cooking and sailing. This is his 6th year in "Men Who Cook."

Steamed Vegetable Dumplings

ingredients

1500 g. Chinese cabbage
100 g. Vermicelli
50 g. Sesame oil
5 g. Ginger roots
100 g. Dry mushroom
5 ea. Eggs
5 g. Salt
500 g. Flour

1. Clean & cut the Chinese cabbage into very small pieces.
2. Put the dry mushroom into hot water for some time and clean them; cut them into very small pieces when they are wet and soft.
3. Put the vermicelli into hot water and cut them into very small pieces when they are soft.
4. Cut the ginger roots into very small pieces.
5. Stir fry the eggs and cut into small pieces.
6. Mix all of the above together with salt, sesame oil, ginger pieces.
7. Put hot water (approx. 80 degrees C.) into the flour and make dough and wait for 30 minutes.
8. Make small dumpling skins with a round stick.
9. Make dumplings with the mixed materials and skins. Make sure to close the skin completely.
10. Steam cook the vegetable dumplings for 10 minutes.
11. Eat when cool.

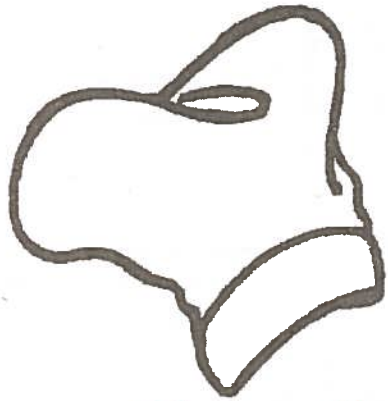


John Devereux

biography

Transplanted Aussie. Enjoys sailing, boating,
horseback riding and packing. Was past President

BTA: this is his fifth year in "Men Who Cook"



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Lake Cove Limited Partnership

Chatahoochee Rice

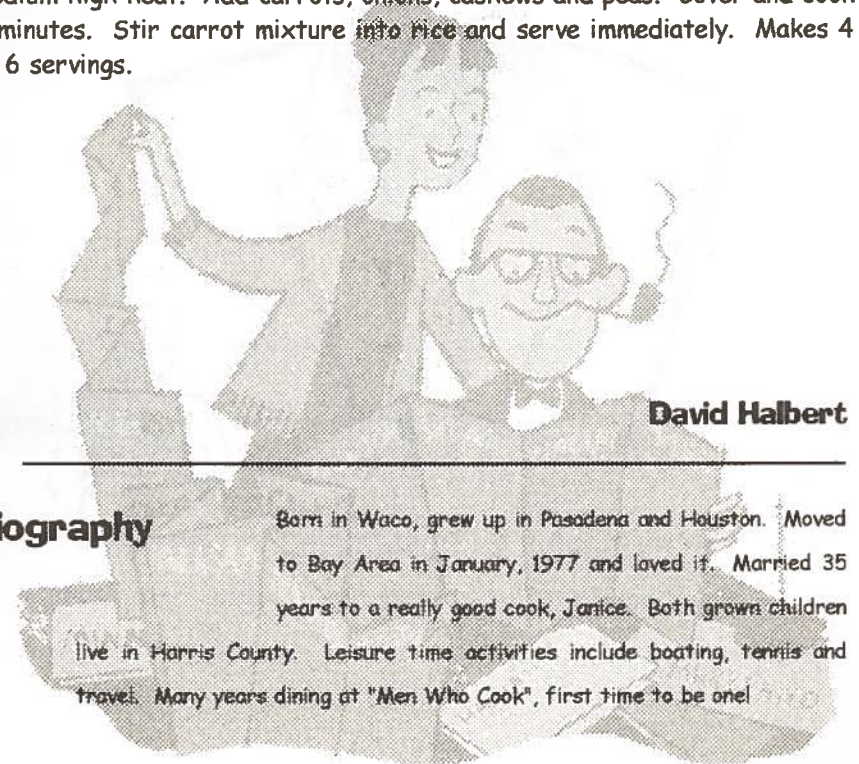
Source: Much modified by wife, Jancie,
from newspaper cooking collection.

ingredients

- 1 cup long-grain rice
- 2 cups water
- 1 tsp. salt
- 1/4 cup plus 1 tsp. butter, divided
- 1 tsp. vinegar
- 1-1/2 cup thinly sliced carrots
- 2 cups chopped onions
- 1 cup cashew nuts
- 1 (10-oz.) package frozen peas, thawed

In a large saucepan, combine rice, water, salt, 1 teaspoon butter and vinegar. Cook according to directions on rice package; set aside, keeping warm.

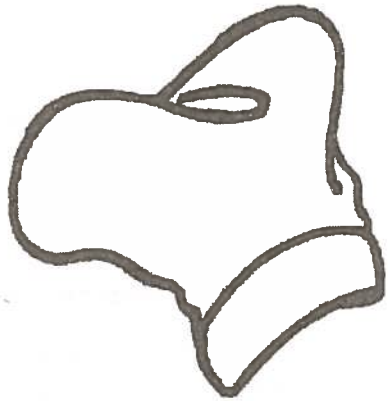
Meanwhile, melt remaining 1/4 cup butter in a large skillet over medium-high heat. Add carrots, onions, cashews and peas. Cover and cook 5 minutes. Stir carrot mixture into rice and serve immediately. Makes 4 to 6 servings.



David Halbert

biography

Born in Waco, grew up in Pasadena and Houston. Moved to Bay Area in January, 1977 and loved it. Married 35 years to a really good cook, Janice. Both grown children live in Harris County. Leisure time activities include boating, tennis and travel. Many years dining at "Men Who Cook", first time to be one!



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One Stop Party Shop



Karen A. Keesler
281-338-9898

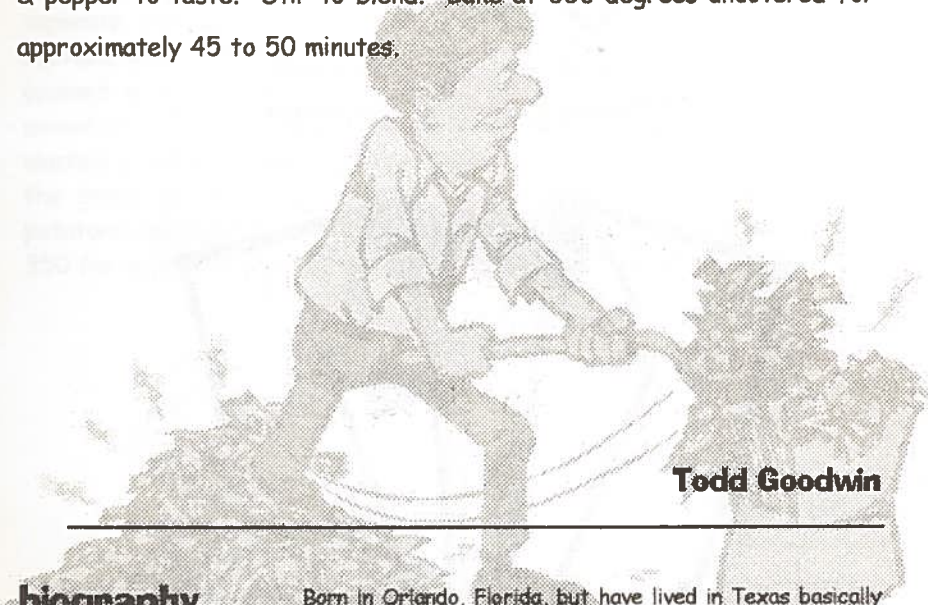


Mushrooms and Rice

ingredients

- 1 stick of butter
- 1 medium onion, large diced
- 1 cup uncooked rice
- 2 cans beef consommé
- 1 can sliced mushrooms, drained
- salt & pepper to taste

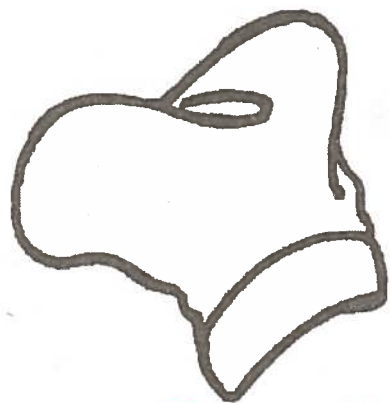
Melt butter in sauté pan. Add onion and sauté until clear and tender. In a casserole dish, add rice, beef consommé mushrooms, and onions. Salt & pepper to taste. Stir to blend. Bake at 350 degrees uncovered for approximately 45 to 50 minutes.



Todd Goodwin

biography

Born in Orlando, Florida, but have lived in Texas basically my whole life. I spend my days (and most nights) working as a financial advisor for American Express. My hobbies include still remodeling my home, guitar, baseball, fishing and spending time with Michele and my dog, Amber. Member of Seabrook Association and Second Year Men Who Cook.



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Herb & Charlene Miller
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Potato Surprise

Boil chicken and potatoes in a separate pot. Season chicken and potatoes during the boiling with Tony Chacheres 5 to 6 dashes each should do. Once boiled, bone chicken and mash potatoes adding milk and butter to bring to a light mash potato consistency. Line the bottom of a large cake pan (12" x 16" x 2").

ingredients

1 whole chicken
1 can cream of mushrooms
1 can cream of chicken
2 chopped onions
2 lbs. Irish potatoes
2 lbs. pinto beans
1 stick of butter
Tony Chacheres seasoning

With a can of cream of mushroom, chop onions into wedges and sauté in a separate pan adding butter and seasoning to taste. Layer 1/2 of the sautéed onions on top of the cream of mushrooms. Put 1/2 the beans (canned or fresh cooked) on top of the onions. Sprinkle with fresh cut uncooked onions. Place chicken pieces on beans and cover with a layer of mashed potatoes, repeat this process substituting the cream of chicken for the cream of mushrooms. Cover the last layer with the remaining mash potatoes and lightly sprinkle with seasoning. Place in an oven preheated to 350 for approximately 30 minutes. Take out and serve.

Larry Bonnin

biography

Born of Cajun ancestry in 1949 close to the Louisiana border in Port Arthur, Texas, I grew up in the middle of oil refineries and received my education traveling the world and building them. My family includes a long line of good cooks who enjoy the outdoors while watching friends and relatives feast on food, brew & music. My hobbies are the same. Larry, employed by Anthony Crane & wife, Linda, reside in Seabrook. They are constructing a new home (to look old) in Seabrook. They hope to turn it into a Bed & Breakfast when they retire. Larry will be able to cook again as he did at the Bed & Breakfast in Galveston. He will always stay a "Man Who Cooks."

Penne Rigata (Lemon Pepper)

Source: Mother

ingredients

4 cups of lemon pepper Penne Rigata
1/3 cup vegetable oil
1/4 cup of light vinegar
1 tsp. of salt
1/2 tsp. thyme leaves
1 lb. of peeled, deveined shrimp boiled
1/2 cup of shredded carrots
3 tsp. of chopped parsley (optional)

Cook pasta, rinse with cold water. In a large bowl, whisk together oil, vinegar salt and thyme. Stir in cool pasta, shrimp and parsley.



Alan Franks

biography

Married to Michelle; have two sons, Blake, 5-1/2 years old and Jacob, 1 year old. Like golfing, working out, and boating. Member Clear Lake Chamber, Seabrook Association Topps Club, T.R.A.; sixth year "Men Who Cook."



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Pasta delle Belle Donne

Italian Tradition

Ingredients

1 box Ziti pasta
1 yellow bell pepper
1 red bell pepper
3 links Italian sausage, chopped
2 tbs oil
1/2 cup white wine
1/2 onion, chopped
tomato sauce

1. Cook and drain the pasta.
2. Saute the bell peppers and sausage in olive oil, wine and onion. Add tomato sauce.
3. Serve over hot pasta.

I make this for all the beautiful women who grace my restaurant each Tuesday night -- Grazie and Buon Appetito !!!

Claudio Sereni

biography

I've had Claudio's Piano Bar Restaurant in Kemah for four years now. We specialize in steaks, seafood and Italian dishes. I look forward to cooking in this event each year and listening to my wife sing and play in the lounge. Thanks for having us back!! Come on over to Claudio's "Kemah's Best Kept Secret"



Thanks to
Rick Clapp, Photographer
William Tipton, Artist



*For the photograph and
artistic rendition of our friend and
co-cook, Jimmy Dibello*

Ravioli with Spinach

Source: Sister

ingredients

1 bag frozen cheese ravioli
1 bag fresh (prewashed) spinach
grated parmesan cheese
pasta sauce *
1 tbsp olive oil with 2 cloves chopped garlic

Cook ravioli according to package, drain. Sauté spinach in olive oil and garlic. Cover cooked ravioli with parmesan cheese and pasta sauce. Cover with cooked spinach. Add more parmesan and sauce and serve.

Add salad and wine for a quick Italian meal!

* For recipe for pasta sauce, refer to "Men Who Cook I" recipe book or use your favorite spaghetti sauce.

Pete Vega

biography

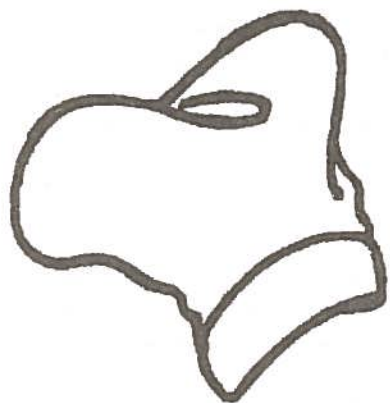
Retired Postmaster, Friendswood; married to Cindy; 5

children, 4 boys & 1 girl. Hobbies include traveling,

skiing, diving, sailing. Area Training Director for Texas Special Olympics;

Coach of Clear Lake Challengers, Special Olympics Team; Member Seabrook

Rotary and "Men Who Cook."



Thanks to Our Sponsor
Pete Pappas



Pappas Restaurants

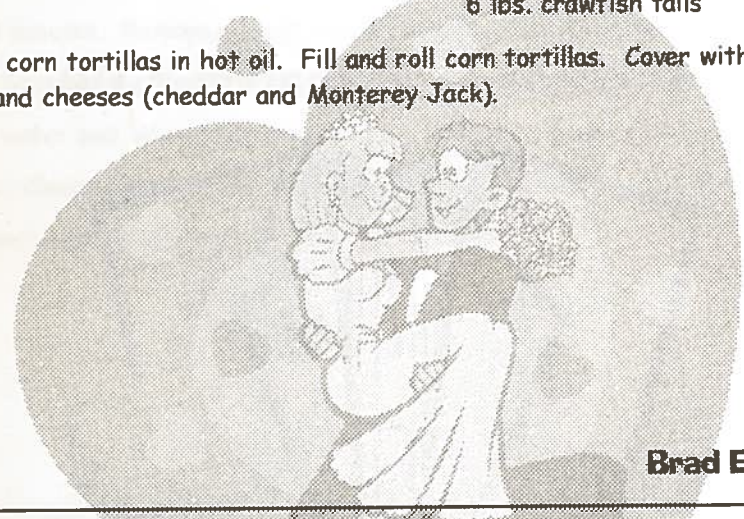


Crawfish Enchiladas

Source: Classic Cafe Original

1. Sauté:
 - 2 cups chopped onion
 - 1 cup bell pepper
 - 1 cup celery
 - 1/2 lb. margarine
2. Add spices:
 - 2 tbsp cayenne
 - 2 tbsp white pepper
 - 2 tbsp salt
 - 3 tbsp paprika
 - 1 tbsp cumin
3. Stir and add:
 - 1 gallon water
 - 1/2 cup Sherry
 - 2 Ksp shrimp base
4. Reduce for 5 minutes, and add:
 - 4 oz. mole (1/2 jar)
5. Stir and add:
 - 1 quart heavy cream
6. Bring to a boil and add:
 - 1/2 lbs. corn starch
7. Turn off heat and add:
 - 6 lbs. crawfish tails

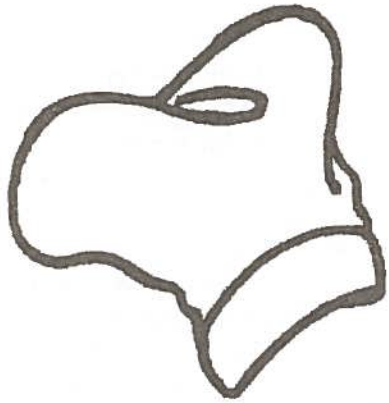
Soften corn tortillas in hot oil. Fill and roll corn tortillas. Cover with filling and cheeses (cheddar and Monterey Jack).



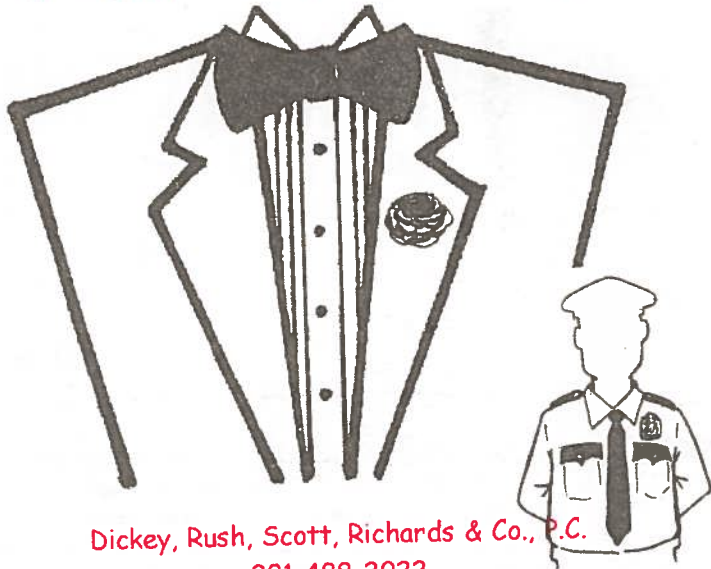
Brad Emel

biography

Born in OKC 43 years ago. I moved to Houston in 1979 and then to Clear Lake in 1980, because I couldn't handle the traffic! Opened the 402 Main Street Grill in League City, then the Classic Cafe in 1985. After being cheated out of first place in a Seabrook Celebration Gumbo Cook Off, I got involved in Association and created what is now known as the Seabrook Music Festival. Classic Cafe was SEED business of the year in 1993. I was President of the Association in 1995, and Citizen of the Year in 1997. With no more awards to win, I decided to focus my community service where I live, in El Lago. I've been serving as a City Council Member for 2 years with 1 more year left on my current term. I was recently married (Valentine's Day) to my beautiful wife, Kim.



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Thomas G. Richards, CPA



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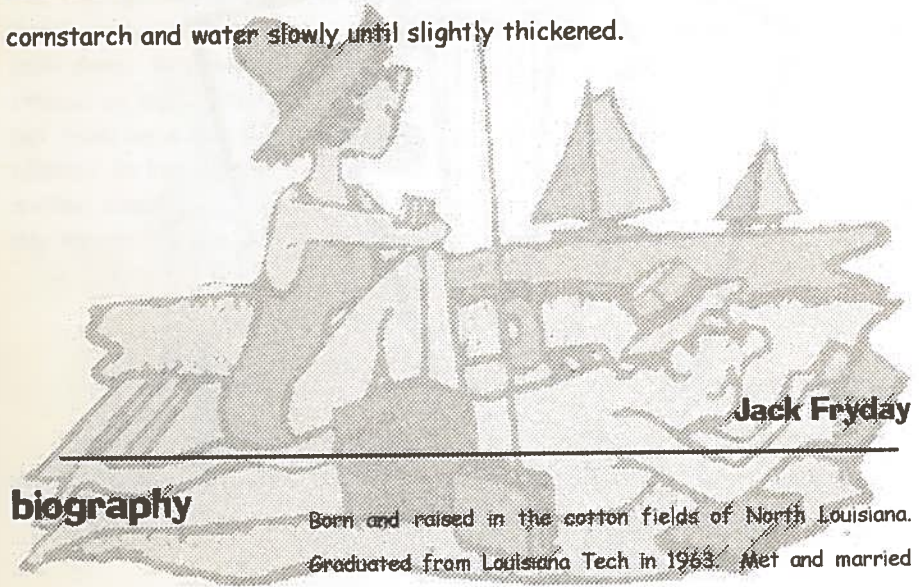
Crawfish Etoufee

Source: Tony Chachere's Cajun Country Cookbook

ingredients

- 1 lb. peeled crawfish tails
- 1 stick margarine
- 1 medium onion, chopped
- 1/2 green bell pepper, chopped
- 1 tbsp. Worcestershire sauce
- 2 cloves garlic
- 2 tbsp. cornstarch
- 1 tbsp paprika
- 2 cups water

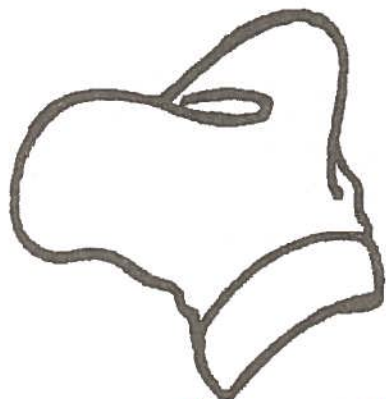
Melt margarine in aluminum Dutch oven. Season crawfish tails with Tony's Creole Seasoning to taste. Add paprika to margarine. Sauté crawfish tails about 5 minutes. Remove and set aside. To pot, add onions, bell pepper and garlic. Sauté well at least 10 minutes. Return crawfish tails to pot and add 2 cups water and Worcestershire sauce. Stir and simmer slowly about 40 minutes. Check for taste, add more seasoning if necessary. Add mixture of cornstarch and water slowly until slightly thickened.



Jack Fryday

biography

Born and raised in the cotton fields of North Louisiana.
Graduated from Louisiana Tech in 1963. Met and married
Marcy in 1966. Been happy ever since. Full time hobby – taking care of Marcy.
Sixth year Men Who Cook,



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Bay Area Electric



Dan and Tom Johnson
281-474-5956



Quesadillas de Camaron with Salsa Verde

Aunt Helga's Recipe

ingredients

For the Quesadillas

6 shrimp
2 flour tortillas, 10 in.
1-1/2 cups shredded
Jack cheese
1/2 tomato chopped
1/4 red onion, chopped
3 sprigs cilantro
1/2 lemon

For the Salsa Verde

7 tomatillos
2 jalapenos, seeded
1/4 tsp oregano
1/4 tsp comino (cumin)
1/4 tsp coriander
1/2 cup water (approx.)

For the Salsa: In a small sauce pot, boil the tomatillos and the jalapenos in just enough water to cover the top of the tomatillos. When the tomatillos & the jalapenos are soft, puree them in a blender until all the veggies and seeds are incorporated. Now add the coriander, oregano, & cumin, then salt & pepper to taste.

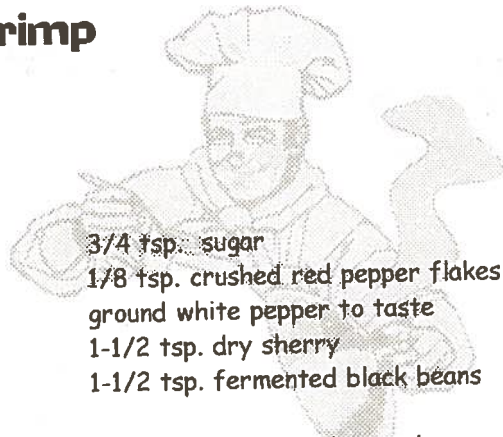
For the Quesadillas: Prepare the avocado by taking it out the shell & taking out the pit. Cut it in slices. Grill the shrimp & season it with lemon & pepper until done. Brush the tortillas with butter & set on a flat griddle with the cheese on top. When the cheese has melted, then them off the griddle & set them on a cutting board. Place shrimp, tomatoes red onion, & chopped cilantro on top of one tortilla with cheese. Top with a second tortilla with melted cheese. Cut into 4 or 6 pieces or whatever meets your fancy. Now dip the shrimp quesadilla into the salsa verde. Bon Appetite !

Hector Montalvo

biography

Hobbies are sketching in pencil and charcoal, reading, and traveling. I like meeting new people, going to different restaurants and trying out different foods and wines. I was born in Grenoble, France & have been working in the kitchen since I was about 8 years old.

Flamed Spiced Shrimp



sauce

1/4 cup chicken broth
2 tbsp. ketchup
1 tbsp. dark soy sauce
2 tsp. cornstarch
2 tsp. white vinegar

3/4 tsp. sugar
1/8 tsp. crushed red pepper flakes
ground white pepper to taste
1-1/2 tsp. dry sherry
1-1/2 tsp. fermented black beans

Combine broth, ketchup, soy sauce, cornstarch, vinegar, sherry, beans, sugar, pepper flakes and white pepper in small bowl. Mix well; set aside.

shrimp

1 tbsp. peanut oil
3 garlic cloves, minced
1 piece (1 inch) ginger root,
minced
2 medium onions, thinly sliced
24 large shrimp, shelled,
deveined

1/2 medium red bell pepper,
seeded and chopped
2 tbsp. cognac or dry sherry
chicken broth, as needed
2 green onions, thinly sliced

Heat wok or large skillet over high heat 30 seconds. Add oil, garlic and ginger; cook, stirring constantly, 1 minute. Reduce heat to medium. Cook until onions are translucent, about 2 minutes. Stir in shrimp and bell pepper.

Heat cognac in small saucepan over medium heat 30 seconds. Light with long match; pour over shrimp. Shake pan until flame dies. Cook, stirring constantly, until shrimp curl and turn pink, about 3 minutes.

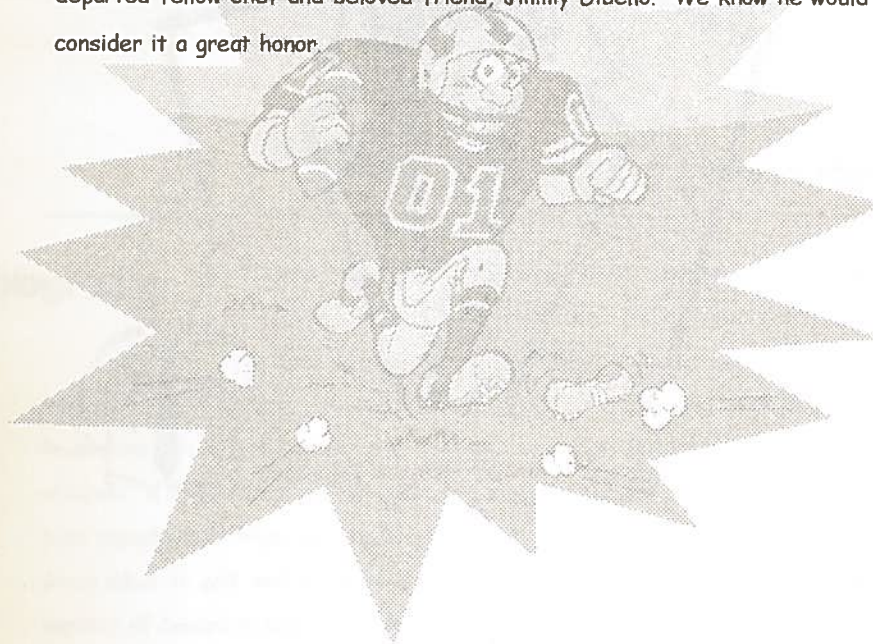
Reduce heat to medium; make well in center of shrimp. Pour in reserved sauce. Stir until sauce thickens and begins to bubble, about 1 minute, adding additional broth if needed. Sprinkle with green onions.

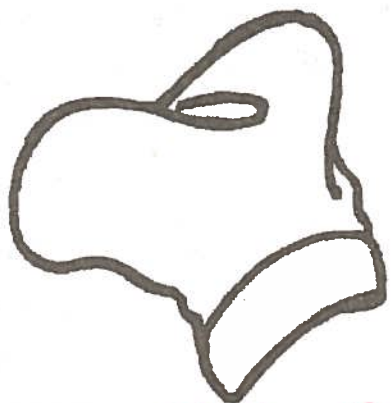
Makes 6 servings, each: 80 calories, 8 g. carbohydrates, 2.8 g. fat, 45 mg. cholesterol, 6 g. protein, 320 mg. sodium, 1.2 g. fiber.

Guy Rodgers

biography

Guy was born and raised in Glendale, California where he dedicated his time and talents to getting into whatever trouble he could possibly find. During this time, this infamous (as in not famous) childhood actor could also be spotted at the Disney and Universal Studios where he worked on several films. An avid sport enthusiast, Guy diligently pursued a career in pro football. Several surgeries later, however, the 49'ers would have to make it without him as he moved to Texas to start his own business, West Gulf Container Company. This rowdy wrangler was finally hog-tied, roped and trained by his bride-to-be, Diana. They have now been married for nine years and enjoy living in Taylor Lake Village where they are raising their two sons and daughter, Casey, Cody and Taylor. Many thanks to Cheri and Barbara for coordinating this wonderful fundraising event and dedicating it to our dearly departed fellow chef and beloved friend, Jimmy Dibello. We know he would consider it a great honor.



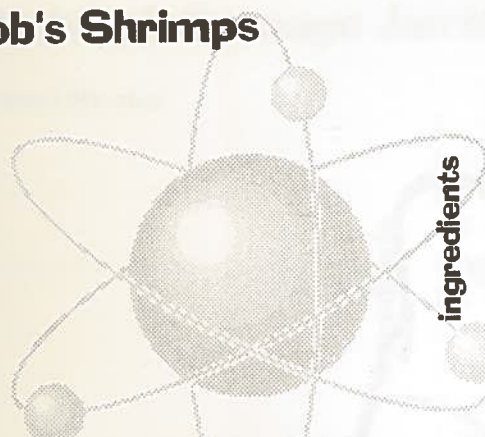


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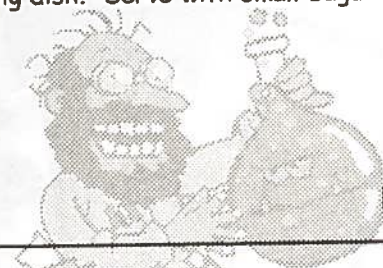
Mickey Wooten, General Manager
281-339-3474

Bob's Shrimps



Shrimp (large)
Poblano pepper (chopped)
Green onions (chopped)
Parsley (chopped)
Olive oil
Lemon
Dry Sherry
Salt
Cayenne
Garlic powder

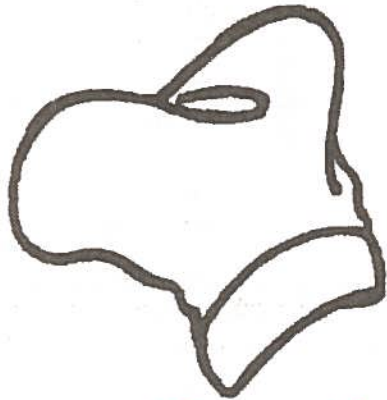
Clean shrimp as needed and butterfly. Season in batches of 12 with salt, garlic powder and cayenne (lightly). Place 2 tablespoons of olive oil in large iron skillet and bring to high heat (smoking). Add 2 tablespoons each of green onions and poblano peppers. Stir for 1 minute. Add shrimp (about 12) and turn after 1 minute. After another minute, add 2 tablespoons of parsley, then sprinkle 2 tablespoons dry sherry. Lastly, add juice of 1/2 lemon. After 1 minute, scrape contents of skillet into saucepan; and repeat until desired number of servings is obtained. Separate liquid, thicken and return to sauce pan or serving dish. Serve with small baguette slices.



Robert Kidd

biography

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: 281-474-3869 for info.) Married to Marian for 30 plus years with 3 children: a stockbroker, an attorney, and a United Nations Analyst. My hobbies have transformed from goat roping as a Kidd through tennis & racquetball as a young adult to golf and skiing as a Mature adult. Sixth year "Men Who Cook"; member of Seabrook Association, Rotary by marriage!



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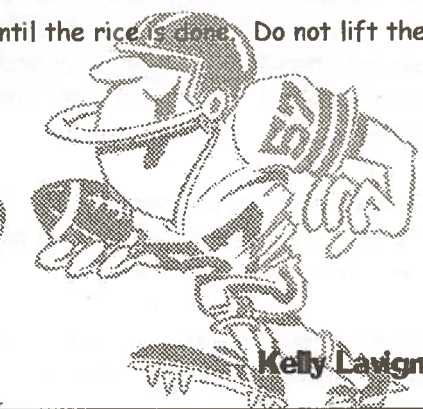
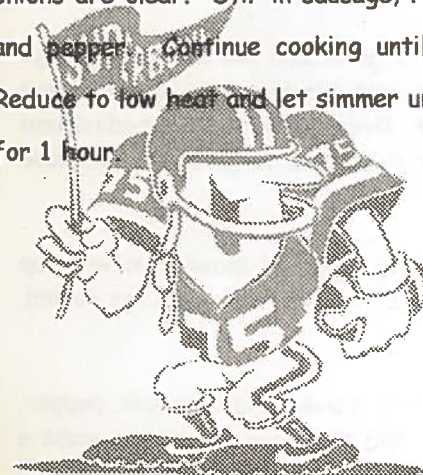
Dodie Miller
281-474-2697

Chicken & Sausage Jambalaya

Source: My own

- ingredients**
- 2 - 3 lbs chicken
 - 1/2 cup oil
 - 1 1/2 cups finely chopped onion
 - 1/2 cup chopped bell pepper
 - 1/2 cup chopped parsley
 - 1/2 cup chopped green onion
 - 2 lbs smoked sausage
 - 3 cups long grain rice
 - 8 cups chicken stock
 - 1 tbsp chopped garlic
 - 1/2 tsp cayenne pepper

Brown chicken in the oil. Do not let it stick. Remove from pot after it has browned. Add the onions, bell pepper, green onions, parsley and sauté until onions are clear. Stir in sausage, rice, chicken, chicken stock, garlic, salt and pepper. Continue cooking until nearly all the water has boiled out. Reduce to low heat and let simmer until the rice is done. Do not lift the lid for 1 hour.



Kelly Laigne

biography

Married July 26, 1999 to Cheryl. We have a newborn son Andre. Hobbies including cooking, fishing, boating and living life to the fullest! I work in the Chemical Industry and Cheryl works in the Oil Industry. We both enjoy live music. Cheryl likes the Denver Broncos & Kelly likes the New Orleans Saints!

Chicken and Dumplings

Source: Emeril Lagasse & my special touch.

Ingredients

CHICKEN & BROTH

- 1 large fryer (about 3-1/2 lbs.)
- 2 cups coarsely chopped onions
- 1-1/2 cups coarsely chopped carrots
- 8 garlic cloves
- 3 bay leaves
- 4 quarts water
- 1 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 1/4 tsp. cayenne
- 1/2 tsp. dried thyme

BAKING POWDER DUMPLINGS

- 1 egg
- 1 cup milk
- 1/2 tsp. salt
- 1/4 tsp. white pepper
- 2 tbsp. baking powder
- 3 tbsp. chopped parsley
- 1-1/4 cups flour
- 1 cup reserved vegetables
- 3 tbsp. cornstarch
- 3/4 cup milk

1. Put the chicken, onions, celery, carrots, garlic and bay leaves in a large kettle. Cover with the water. Add the salt, black pepper, cayenne, and thyme and bring to a boil over high heat. Reduce the heat to medium and simmer for about 2 hours, or until the chicken is very tender. Remove from the heat.

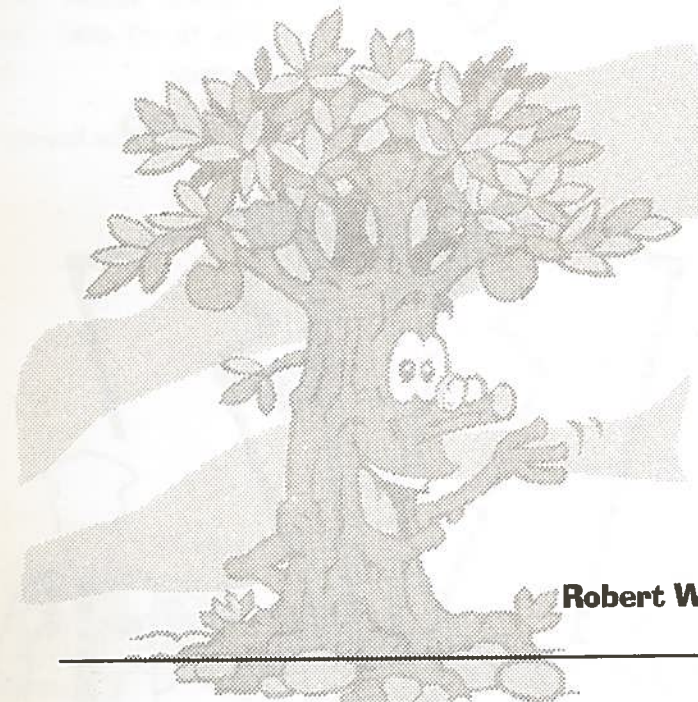
2. Remove the chicken from the pot. With a slotted spoon, remove 1 cup of the vegetables from the pot. Set aside. When the chicken has cooled, skin and debone it. Set aside.

3. Beat together the egg and milk in a mixing bowl. Add the salt, pepper, baking powder, and parsley. Mix well. Add the flour and mix to make a thick batter. Fold the reserved vegetables into the batter. Set aside.

4. Remove any fat that has risen to the surface of the broth. Return the chicken meat to the pot and bring to a boil over medium-high heat. Dissolve the cornstarch in the milk and add to the pot. Stir and bring back to a boil. Reduce heat to medium.

5. Drop heaping tablespoons of the dumpling batter into the hot mixture, distributing the dumplings evenly, until all is used. When the dumplings rise to the surface, simmer and cook for 4 minutes, stirring gently, being careful not to break up the dumplings.

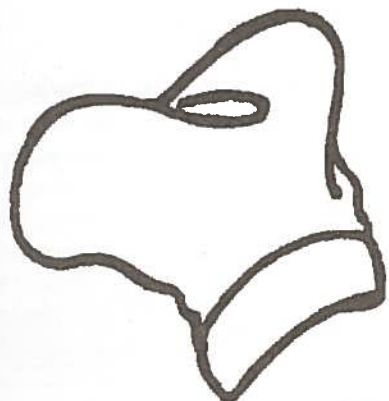
6. Remove the bay leaves and serve immediately in soup bowls.



Robert W. Arnold

biography

My hobbies include growing fruit trees and working with animals. This is my first year in Men Who Cook.



Thanks to Our Sponsor
Lance's Turtle Club



Nasa Road One
281-326-7613



Coconut Crusted Chicken Tenderloin



ingredients

1-1/2 cups shredded coconut
1-1/2 cups Japanese bread
crumbs
1 cup pancake batter mix
3/4 cup water
1/4 cup cream of coconut
1-1/2 lbs. fresh chicken tenders
salt, pepper to taste

Combine coconut and bread crumbs in shallow pan and mix thoroughly. Combine pancake batter mix, water and cream of coconut in bowl and mix thoroughly to make a thin batter. Dip chicken tenderloin in batter and drain off excess. Dredge each tenderloin in coconut mixture and shake off excess. Deep fry at 350 degrees F for 3 to 4 minutes or until golden brown.

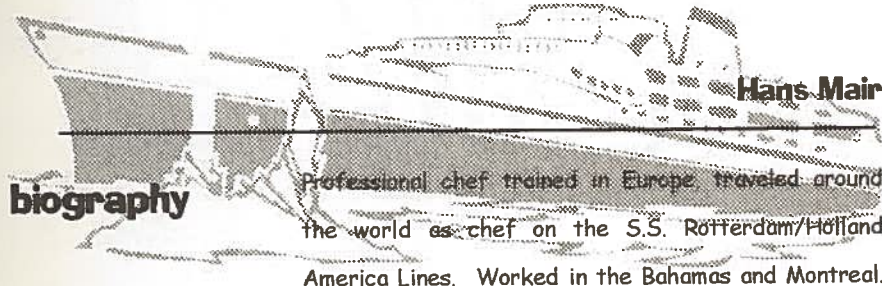
Best served with Pineapple Honey Mustard Sauce:

ingredients

PINEAPPLE HONEY MUSTARD SAUCE

1 cup pineapple preserves
1/2 cup honey mustard
1 tbsp. prepared horseradish
1 tbsp. cayenne pepper sauce
salt, pepper to taste

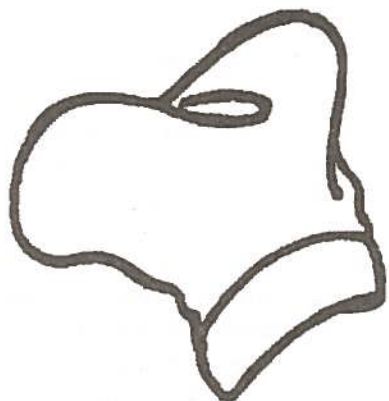
Combine in bowl and mix thoroughly.



biography

Hans Mair
Professional chef trained in Europe, traveled around the world as chef on the S.S. Rotterdam/Holland America Lines. Worked in the Bahamas and Montreal.

Managed Vargo's for 26 years. Father of 3 children. Enjoy flying, cooking, and water skiing. This is my fifth year in "Men Who Cook."



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Gale's Feed Store



Leslie & Mary Gale
281-474-9603



Amaretto Chicken

Source: Internet

ingredients

5 boneless skinless chicken breasts
3 tbsp. flour
salt & pepper
2 tsp. paprika
1 tbsp. vegetable oil
3 tbsp. butter
1-1/2 tbsp. dijon mustard
1 6-1/4 oz. frozen orange juice
1 cup Amaretto

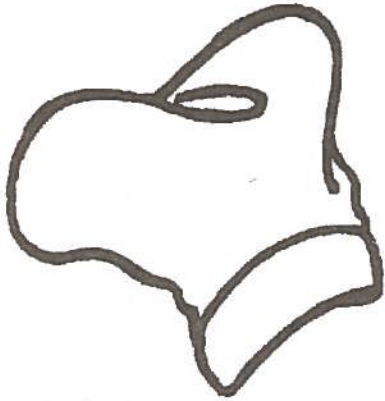
Mix the can of frozen orange juice with 1/2 can of water. Preheat oven to 350 degrees. Combine flour, salt, pepper and paprika. Coat chicken with this mixture. Heat oil and butter in skillet and sauté chicken until brown. Remove and place in casserole dish. To skillet add mustard, orange juice and Amaretto. Bring to a boil, stirring constantly until thick. Pour sauce over chicken breasts and bake, covered, for 45 minutes.

Serve with long grain and wild rice.

Mark Taylor

biography

Mark Taylor is the owner of the Bayport Professional Building located at 1902 Hwy 146 in Seabrook. He is also the President/Owner of the Brock Agency, Inc. a music and entertainment consulting company established in 1989. Mark has been married to Debbie Taylor for 19 years and they have 3 children, Joy (27), Paul (18) and Peter (15). In his "spare" time Mark enjoys playing tennis & traveling. He is a member and past president of the Society of Texas Entertainment Professionals. His membership in the Rotary Club of Houston began in 1975 and he is Senior Active. This is second year in Men Who Cook.



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Bayport Professional Building



Mark and Debbie Taylor
281-474-7878

Byron's CCC **(Chicken & Cheese Casserole)**

ingredients

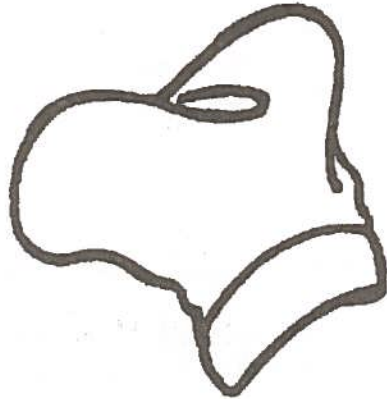
- 3 cups uncooked elbow macaroni,
cooked & drained
- 1/2 cup margarine
- 1/2 cup all purpose flour
- 2 cups milk
- 4 cups (1 lb.) shredded cheddar cheese
- 1 can (10-oz.) Ro-Tel tomatoes and
green chilies
- 2 cups de-boned grilled chicken

Grill chicken and de-bone (this is great for that left over grilled chicken). Preheat oven to 375 F. Place cooked and drained macaroni in a 9 x 12 inch baking dish; set aside. In a medium sauce pan, melt margarine over low heat, stir in flour, cook 1 minute, stirring constantly, until mixture is smooth and bubbly. Stir in milk, heat to a boil; stirring constantly. Add cheese and Ro-Tel. Stir until cheese is melted (yes, you can use Velveeta cheese if you don't want to go through all this!). Pour over macaroni and stir to combine. Bake uncovered 30 minutes or until heated through. *Makes 12 servings.*

Byron Hebert, CPA, CPEC

biography

Byron is a Principal in the consulting division of Mann Frankfort Stein & Lipp, Houston's largest local accounting firm. He has been serving the Houston and Clear Lake area since 1986. Byron's partner for life is Cindy Kennedy (Horizon Capital Bank). Together they are involved in several community activities such as the Clear Lake Area and the Galleria Chamber of Commerce, as well as the Bay Area Turning Point. They enjoy camping, traveling, and entertaining friends and family. This is Byron's fourth year in "Men Who Cook."



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Clear Lake Construction



John Rihn



Classic New Mexico Posole

Source: Variation of family recipe

ingredients

4 cups posole, rinsed & cleaned twice	1 lb. lean pork cut to small bite-size pieces
1 lb. pork bones	5 sp. dried Mexican oregano
2 quarts cold water	1 tsp. coriander seeds, crushed
2 tbsp. vegetable oil	1 tbsp. chile caribe (crushed red New Mexico chile peppers)
1-1/2 large onions, diced	2 bay leaves
2 cloves garlic, minced	Juice of 1/2 lime
2 quarts chicken stock	Tortilla chips or flour tortillas, if desired

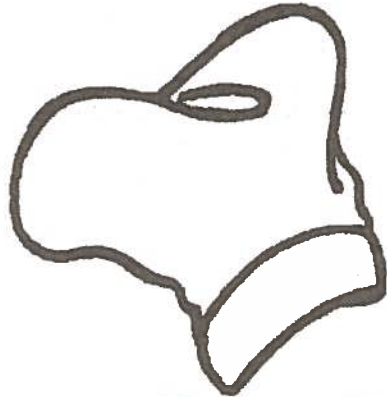
In a large stockpot, place the posole, pork bones, and cold water. Cover the pot and simmer the posole for 2 hours, or until the kernels begin to burst. Strain and rinse the posole twice more, and return it to the pot (along with the pork bones). Sauté the onions and garlic in the oil until tender. Add the sautéed onions and garlic to the posole. Add chicken stock, pork, spices, and lime juice. Simmer ingredients for 1 to 2 hours, or until the posole is soft. If you like, serve with soft tortillas or tortilla chips. *Serves 12.*



Ed Collins

biography

Native Houstonian who has lived in the Clear Lake area since 1969. Hobbies include high performance power boating, tennis, fly-fishing, gardening, and anything to do with design and small home remodeling and construction projects. Present interest: Ranch development in Central Texas. Community service: Nassau Bay Board of Variance - two years. Chairman of City of Seabrook's Master Plan Review Commission - 1998. Chairman of City of Seabrook's Charter Review Commission - 1999/2000. Volunteer support of Friends of Bay Area Turing Point. Fifteen+ years participation in the Clear Lake Christmas Boat Parade. This is his first year in Men Who Cook.



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Bill Ulrich
Division President



Stuffed Pork al Capia de Sao Paolo

Season the loin of pork with salt and pepper nearly rubbing it on the pork. Preheat oven to 375 degrees.

Open the pork by cutting it while rolling the pork away from you. After, pound it with a meat pounder until flat enough -- about 1/4 of an inch. Then season again on the inside.

Prepare the other ingredients -- chopped spinach, slivered sundried tomatoes, cream cheese (about a cup) and the raisins. Mix together except the cream cheese. With the pork open, spread the cheese in the middle, working your way out to the edges. Then put the mixed ingredients in the middle, also working your way out to the edges. Slowly roll the pork until fully rolled with the ingredients inside. Set the rolled pork on a piece of foil paper big enough to cover all of the pork roll and put in a roasting pan and in the oven. Cook at 375 degrees for an hour with just about a cup of water in the pan so the roast does not dry.

When ready, unwrap, cut and serve with plum sauce.

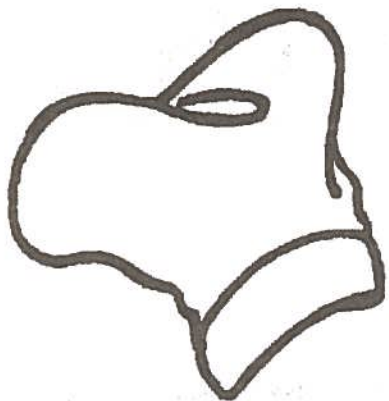
ingredients

Pork Loin
Raisins
Chopped Spinach
Sundried Tomatoes
Seasoning
Cream Cheese

Terry Chapman

biography

Terry Chapman is the General Manager for Lakewood Yacht Club. His hobbies include water skiing, snow skiing, and bike riding. He is a Charter Member of Seabrook Rotary Club. This is his fifth year in "Men Who Cook."



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Bob & Carolyn Webbon



Carolyn K. Webbon, Attorney at Law
281-474-7900

Burrito Casserole

Source: Recipe from Ray Hooker

ingredients

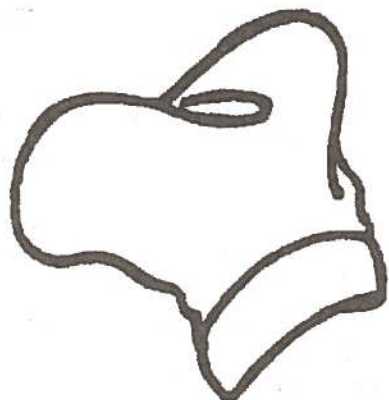
- 1-1/2 lb. ground beef
- 1 can Rotel tomatoes
- 1 large onion, finely chopped
- 3 garlic pods, chopped
- 2 beef bouillon cubes
- 1 can red or chili beans
- 1 can chicken & rice soup
- 1 pkg. taco seasoning
- flour tortillas, cut in strips
- 1 carton sour cream
- 2 cups grated cheddar cheese
- 1 tsp. salt

Preheat oven to 375 degrees. Brown meat, onions & garlic. Drain excess fat. Add all other ingredients to meat except tortillas, cheese & sour cream. Mix well & simmer slowly for 10 minutes. Add half of meat mixture to 13 x 9 baking dish and top with half of the tortilla strips, sour cream & cheese. Repeat with remaining meat mixture, again layering with tortillas, sour cream and cheese. Bake at 375 degrees for 20 minutes.

John H. Chisler

biography

Born in West Virginia and moved to Texas in 1974. Received MBA at the University of Houston in 1977. Lived in League City 18 years; moved to Seabrook in fall of 1992. Employed by NASA-Johnson Space Center. Married 35 years to Shirlee. Hobbies are fishing, reading, traveling. Former City Council Member & Chairman of Seabrook Planning & Zoning Commission; Board of Director Member for Friends of Evelyn Meador Library and Friends of Seabrook; member Seabrook Association and 6th year with "Men Who Cook."



Thanks to Our Sponsor
Mann Frankfort Stein & Lipp



Byron Hebert
713-407-3836

Bill's Brisket

Bill's Ole Brisket

ingredients

1 10-12-lb. trimmed brisket
TexJoy Bar-B-Q Seasoning
Black Pepper

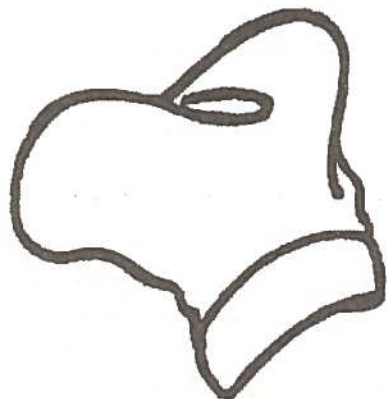
Sprinkle brisket good with seasoning and black pepper and let set for 2 - 12 hours.

Use a charcoal / smoker pit. Lite charcoal and place brisket over hot coals for 30 minutes on each side. Remove brisket and wrap in double layer of foil. Lite pecan filled fire box. When good and hot place brisket on grill and close. Close fire box. Bring temperature to 250 - 300 degrees for six hours. Remove and take approximately one pint of juice and slice brisket.

W. G. "Bill" Loomer, Jr.

biography

Born in Beaumont, Texas back in the early 30's. After graduating from Beaumont High School, I attended Lamar University and graduated with a B.S. in Mechanical Engineering. In early 50's Miss Daisy and I got married (some 44 years ago) and have 2 great daughters, Lacy Anne Holcomb, who was a housewife but now one of the Local Leading Ford Sales Ladies, and Dianna Lynn Loomer is a school teacher and coach at Dickinson Independent School District. Lacy gave us a beautiful & talented granddaughter, Stacy Holcomb, a country western singer and a commercial disc jockey. In 1982, when I was out of work, I started Clear Creek Equipment, Inc. & at that time for 18 years, I was President of the Company. In May of 1997 Nations Rent came along and purchased the assets of the Company. Although I live in Taylor Lake Village, I consider Seabrook my home (even though I cannot vote there). My hobbies are golf, boating, motorhoming (driving Miss Daisy), gardening and working. "First Class 5th Year" "Men Who Cook", with honors. Director for 8 years and 1999 - 2000 President of the Texas Rental Association; President's Award Seabrook Association 1987; Business of the Year Award Seabrook Association/SEED 1991, American Rental Association Image Award 1992, also Region & Man of the Year Award 1992, Greater Houston Rental Association Hall of Fame Award 1993, Charter Member of Seabrook Rotary 6 years and many more too numerous to mention! With one last exception, and that is I was given the opportunity by the Seabrook Association to collect the dirt, & furnish the equipment to build most of the "Big Hill" at Cameron Park, commonly known as "Mount Seabrook".



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Bob Robinson
Suzy Mayfield
281-474-4124

Thai Beef Tenderloin

Mike's Own Recipe

ingredients

3 lbs beef tenderloin (ribs are good, too!)
6 tbsp soy sauce
3 tbsp Weller's whiskey
1/2 tsp ground nutmeg
1 tsp cinnamon
3 tbsp minced fresh ginger
1 tsp black pepper
1 tsp cayenne pepper (adjust for degree of spicyness)

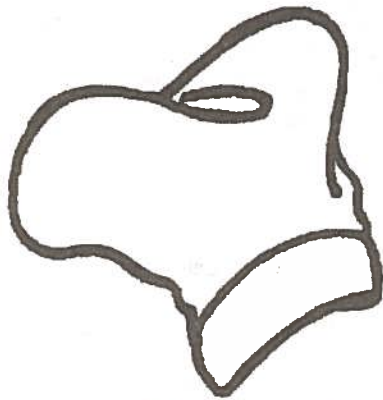
1. Wet tenderloin with soy sauce and whiskey, blended together.
2. Mix all other ingredients and rub over beef.
3. Cover and refrigerate for at least 1 hour.
4. Grill over indirect heat until desired doneness is reached.
5. Remove and let stand 15 minutes.

Mike Bass

biography

Mike is married to Georgie; he is a retired Partner from Andersen Consulting. Mike & Georgie have two grown sons - Bill & Chad. They also have a spoiled Lab (Mike's) named

Daisy, a parrot (Georgie's) named Cheeto and a cat (inherited from kids!) named Romeo. They live in Clear Lake Shores on the channel where they can watch all the boats and characters go by—especially entertaining on the 4th of July or the Christmas Boat Parade. They enjoy entertaining, traveling, boating & fishing. Mike likes cooking; he started cooking when he was 10 years old. Georgie & Mike moved away from the Seabrook area in 1983, living in Singapore, Vancouver & Chicago. They returned in 1995 & are thoroughly enjoying themselves. Mike, of course, is a "Man Who Cooks."



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Jeanie Martin,
Community Market Manager
281-326-2433



B-B-Q Baby Back Ribs

Source: Hans Mair, owner of "The Sundance Grill" obtained this recipe while visiting China.

ingredients

Ribs

3 sides baby back ribs
salt
pepper
garlic
paprika

Sauce

3 cups soya sauce Kikkoman
2 cups honey
1 cup minced garlic

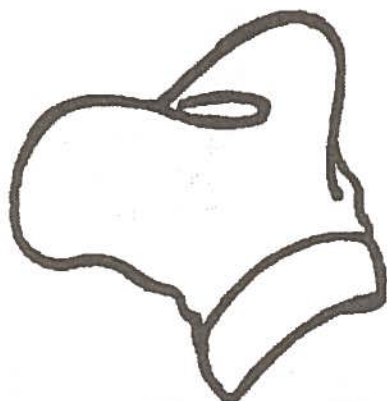
Season ribs with salt, pepper, garlic and paprika. Grill ribs until browned. Meanwhile, make the barbeque sauce by stirring together the soya sauce, honey and minced garlic. Place grilled ribs in pan and baste with barbeque sauce. Bake at 350-375 degrees for 1-1/2 hours. Occasionally baste ribs during cooking with barbeque sauce. Serves 6.



Robb Tipton

biography

Reincarnated, Kansas City, Missouri, 1953; graduated with B.S. in Agricultural Economics, University of Missouri; Owner, Star Business Products; married to Susan & we have 2 grown children, Holly & Jon and 1 granddaughter, Angela. I enjoy water skiing, scuba diving, astronomy, time travel, reading picture books, watching monster movies, barbeque-ing, ale drinking, blackjack, horseshoes & howling with my dog, Bosco. Member Seabrook Association & 5th year "Men Who Cook."



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Stifatho - Beef with Onions (Greek Style)

ingredients

2 lbs. beef chuck, top round or sirloin - cubed	1 cup water
4 lbs. small onions, peeled & whole	1 tsp. whole pickling spice or 1/4 tsp each allspice, ground cloves and cinnamon
1/4 cup olive oil	1 bay leaf
1 can (15 oz.) tomato sauce	1 tsp. salt
3 cloves garlic	1/4 tsp. pepper
1/8 cup red wine vinegar	1/4 tsp. sugar
1 cup wine, red or white* (save 1/4 cup til end)	

In frying pan or heavy casserole (at least 12 to 14 inches wide), brown cubed meat in olive oil. Add tomato sauce, garlic, vinegar, 3/4 cup wine*, water, pickling spice (tied in cheesecloth or in metal tea ball), bay leaf, salt, pepper and sugar. Blend well into browned meat, cover and simmer on low heat, stirring occasionally, for approximately 1 hour. (If meat is not tender at this point, simmer longer before adding onions.) Add onions -- if more liquid is needed, add 1/3 cup water -- and simmer meat and onions for approximately 1/2 hour. During last 10 minutes of simmering, add remaining 1/4 cup of wine. (If firm, crisp onion is desired, simmer only 15 minutes.) If using a pickling spice bag, remove at once. *Serves 6.*

Lou Marinos

biography

Executive with major Houston gas pipeline company, Midcoast Energy Resources, Inc. Lou and wife, Alice, and family have lived in Seabrook since 1985. Lou each year is the Master of Ceremonies for the annual Clear Lake Greek Festival. Born in Detroit, Michigan, and moved to Houston in 1976. He and Alice are members of the St. John Greek Orthodox Church in Webster. This is Lou's first year as a cook in Men Who Cook. His hobbies include boating, squash, racquetball and tennis.

Cajun Rice

This recipe has been modified from the original recipe found in the Shoney's Restaurants in Louisiana.

This recipe makes about 1 gallon of finished rice so use your big stockpot to cook and mix your ingredients. If your family likes this recipe as much as mine, 1 gallon will be gone in less than 2 days.

ingredients

4 cups Texmati rice, uncooked	3 tbsp. Tabasco Hot Sauce
4-6 lbs. sausage (deer or your favorite)	4 tbsp. Tiger Sauce
6 large onions	1 cup lemon juice
6 green bell peppers	1 cup Hungarian paprika
3 yellow bell peppers	4 tsp. salt
3 red bell peppers	2 tsp. pepper
4 sticks butter (Real, Land O'Lakes, unsalted)	1 tbsp. seasoned salt
2 tbsp. Louisiana Hot Sauce	

1. Measure out your rice and start cooking per the instructions on the box of the Texmati rice. I find that cooking one batch of rice at a time works better and gives me the best quality of cooked rice.

2. While the rice is cooking, take this time to chop all of your vegetables. Chop all just a little bigger than you usually do so that your vegetables present themselves with a bold flavor.

3. Take a food processor and cut the sausage in pieces large enough to feed into the machine. Chop all the sausage into chunks about 1/2" to 1/4" in size. Be careful that you don't puree the sausage in this step. To accomplish this you may have to fill and empty the food processor many times. Remember that we want to present all of our chopped ingredients boldly.

4. Take your large stockpot and melt all of the butter at once. As soon as the butter is melted, dump all of your chopped ingredients into the stockpot. Increase the heat to just above medium and cook/simmer the ingredients until the onions are soft but not wilted. Drain off all the butter and grease.

5. Place all your cooked rice and the cooked mixture into the same stockpot. Place all the other ingredients in the mixture, except the hot sauce, and stir well. Stir until your arm wants to fall off and the paprika is mixed well.

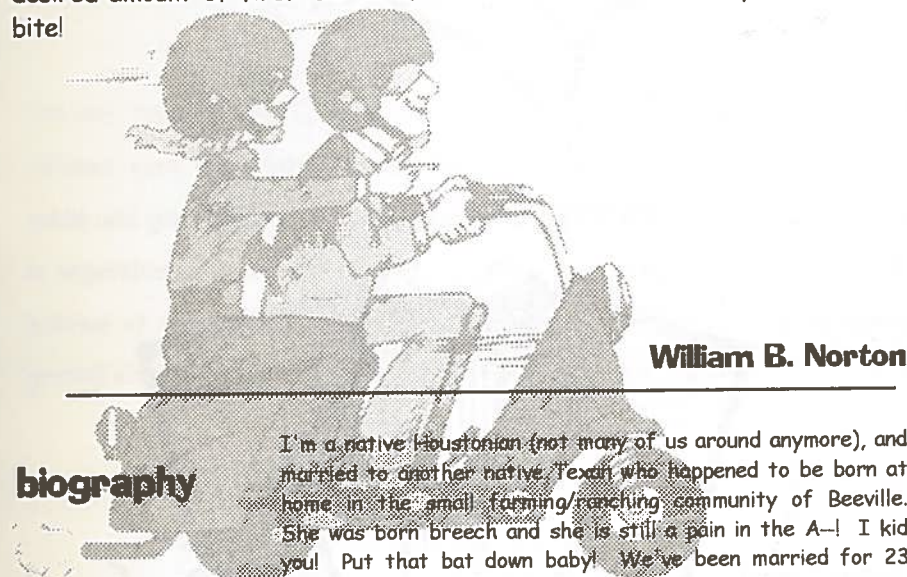
Cajun Rice

6. On this last step you will need to spice up the rice to your family's ability to eat hot spicy food.

* Start with the Tiger Sauce (available at Kroger in the sauce aisle). Use all the required Tiger Sauce. Stir well, taste.

* Next put in the Louisiana Hot Sauce. Start by using 1/4 of the indicated amount and 1/4 of the indicated Tabasco Sauce. Stir well, taste.

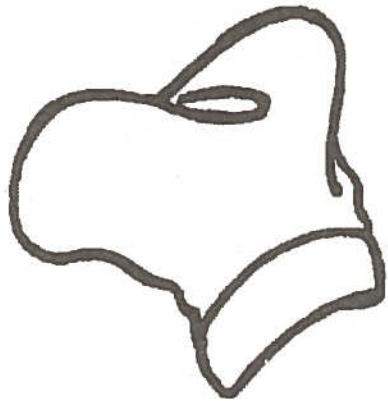
* Continue to increase the amount of Hot Sauces until you reach the desired amount of fire. Be careful!! This combination has quite an after bite!



William B. Norton

biography

I'm a native Houstonian (not many of us around anymore), and married to another native Texan who happened to be born at home in the small farming/ranching community of Beeville. She was born breech and she is still a pain in the A--! I kid you! Put that bat down baby! We've been married for 23 years and both of us were married before this endeavor. We are the proud parents of two sons who are both Eagle Boy Scouts from Troop 95 here in Seabrook. This area has always attracted Jo and myself for all of our lives, so much so that we call ourselves "Water Babies." We have lived here in Seabrook most of our lives together except for a four-year period in the early eighties spent in Austin. We won't be leaving any time soon. Both of us are heavy into motorcycle cruising and have traveled over 20,000 miles on our new Honda Valkryie since I bought it last February '99. I own a Distribution/Representative Agency known as GDS Nor-Tec. We specialize in heavy industrial dry material handling equipment and components. My community involvement includes: Little League Baseball Coach -- 3 years; Troop 95 Boy Scout Leader -- 6 years; U.S.P.S. (Power Squadron) -- 2 years (inactive); and Men Who Cook -- 1st year.



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*Gail Corrigan-Wessendorf
and Tony Wessendorf*
281-474-7455



Chile Retombos

ingredients

- 8 small poblano peppers
- 1 10-oz. can of chunk white chicken, drained
- 1 8.5-oz. can whole kernel corn, drained
- 1 cup sliced mushrooms, drained
- 1-1/2 cups shredded Monterey jack and Colby cheese mixed
- 2 tbsp. chopped pimento
- 2 canned jalapeno peppers, finely chopped
- 1/4 tsp. minced garlic
- 1 small white onion finely chopped
- 1 tbsp. vegetable oil

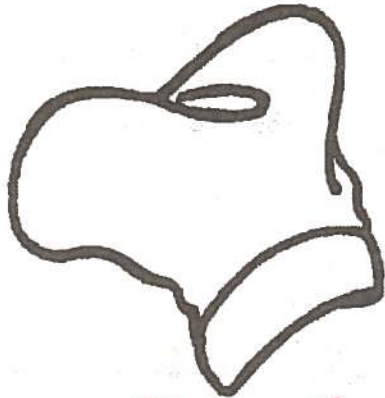
Cut out tops and scoop out seeds of eight poblano peppers. Combine chicken, corn, mushrooms, 1 cup cheese mixture, pimento, jalapeno peppers, onion and garlic; spoon mixture into poblano peppers. Brown the peppers in vegetable oil over medium heat. Slice poblanos length-wise in half. Line bottom of rectangular pan with these. Top with other 1/2 cup of mixed grated cheese, cover and bake for 30 minutes at 325 degrees.

Tom Davies

biography

Native Texan, married to Kimberly, 14 years. Three kids, Damon, Denton & Victoria. Two Parakeets, Elvis & Priscilla and the Cat, Roxy. General Manager, Usados Truck Parts.

Original Mullet member, Seabrook Ethics Committee former member, Seabrook Charter Review Commission member, Member of the award winning MASH TEAM originating back at the old Seabrook Celebration, and continuing into the millennium at the Seabrook Music Festival. 3rd Year Men Who Cook.



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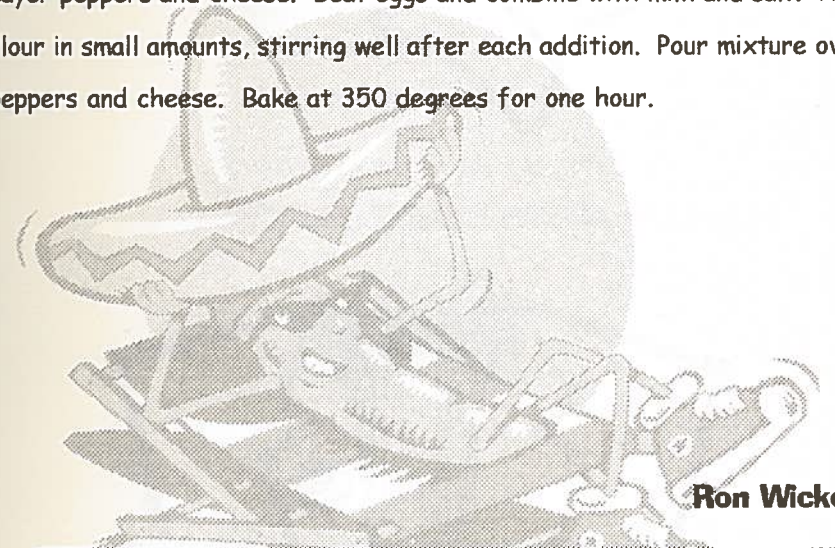
Chili Relleno Casserole

Source: Cousin Lourie Dale

ingredients

- 2 small cans of green chili peppers
- 3 eggs
- 1/2 cup flour
- 1-1/4 lb. jack cheese (grated)
- 2 cups milk
- 1 tsp. salt

Layer peppers and cheese. Beat eggs and combine with milk and salt. Add flour in small amounts, stirring well after each addition. Pour mixture over peppers and cheese. Bake at 350 degrees for one hour.



biography

Married to Sharon, 37 years; have two children, Renee who is married to Nathan Hale, and Jeff who is married to Cathy; two granddaughters, Sydney and Sheley. Enjoys amateur radio and hiking. Community service includes Rotarian, Seabrook Association, Clear Lake Economic Development Foundation. Worked in local government all my life. Men Who Cook.



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**Friends of The Seabrook
Police Officers Charities
Chair "Men Who Cook"**

Jamaican Rum Friendship Bread

STEP ONE - WAIT 10 DAYS

- Day 1 - make starter mix (see next page)
- Day 2 - mush bag of starter mix
- Day 3 - mush bag of starter mix
- Day 4 - mush bag of starter mix
- Day 5 - mush bag of starter mix
- Day 6 - add one cup each of flour, sugar and milk
- Day 7 - mush bag of starter mix; let air out of bag
- Day 8 - mush bag of starter mix; let air out of bag
- Day 9 - mush bag of starter mix; let air out of bag
- Day 10 - add one cup each of flour, sugar and milk
- Day 11 - fill 4 new one-gallon ziplock bags with one cup each of the starter mix. Give each starter bag with instructions to 3 friends. Save one ziplock bag for yourself.

STEP TWO - ADD LIQUIDS

- 1 cup vegetable oil
- 3 eggs
- 1/2 cup milk
- 1 tsp vanilla or rum extract

Preheat oven to 325 degrees

Add liquid ingredients to original bag of starter mix and combine well.

STEP THREE - ADD DRY INGREDIENTS

- 2 cups flour
- 1/2 tsp salt
- 1 cup sugar
- 2 tsp cinnamon
- 2 small or 1 large box instant vanilla pudding
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 cup chopped pecans

In a separate bowl, combine all of the dry ingredients. Pour the contents of the bag of starter mix into the dry ingredients and mix well. Pour mixture into 2 well-greased loaf pans. Sprinkle top with cinnamon and sugar. Bake one hour or until a toothpick inserted in the center comes out clean.

IF ANYONE WOULD LIKE TO DO THIS, CALL ME AND I'LL GIVE YOU
A BAG OF STARTER MIX

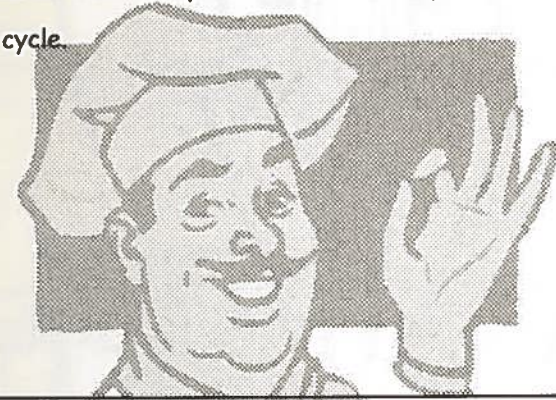
ingredients

- 1 pckg. dry active yeast
- 1/4 cup warm water (110 F.)
- 1 cup all-purpose flour
- 1 cup sugar
- 1 cup warm milk (110 F.)

HOW TO MAKE THE STARTER MIX

DO NOT USE A METAL SPOON!!
DO NOT REFRIGERATE!!
FOLLOW ALL DIRECTIONS!!
DO NOT USE SUBSTITUTES!!

Soften yeast in water for approx. 10 minutes; then stir well. Combine sugar and flour. Mix thoroughly or the flour will lump when the milk is added. Slowly stir in the warm milk and yeast mixture. Cover loosely and let stand at room temperature until bubbly. Consider this Day 1 of the 10-day cycle.

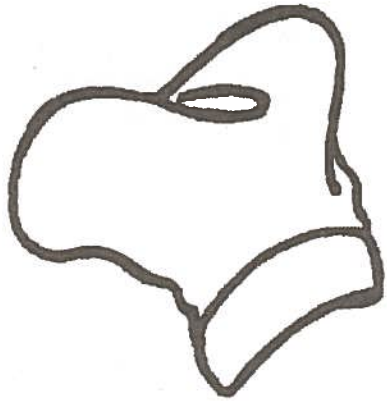


Jack P. Thomas

biography

Former: Dallasite, C.E.O., Navy Frogman, Scuba Instructor,
Kiwanian, Rotarian, Commodore (L.Y.C.), Seabrook resident

Now Nassau Bay resident who sometimes cooks & a "Man Who Cooks."



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Betsy & Jess Epps



**Friends of The Seabrook
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Bread Pudding with Rum Sauce

ingredients

BREAD PUDDING MIX
3 qt. milk
24 eggs (use 1/2 yolk 1/2 whole)
2 qt. heavy cream
1 oz. pure vanilla
6 cups sugar
cinnamon

Mix eggs first. Whip well the heavy cream, then add milk, vanilla sugar.
Cooking Procedure: Use a 2 inch deep 1/2 size baking pan. Place 5 broken hamburger buns, broken into 5 or 6 pieces into pan, then pour 9 cups of mix over bread. Let stand a few minutes. Then sprinkle a little cinnamon on top. Bake in 350 degree oven for approximately 1 hour.

ingredients

RUM SAUCE
1 qt. heavy cream
2 cups sugar
1/2 tsp. vanilla
2 tsp. rum
1/4 cup corn starch
4 oz. water

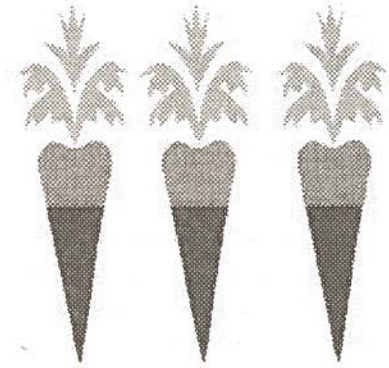
In a double boiler heat all ingredients except corn starch and water for approximately 20 minutes. Mix water and corn starch together and then add slowly to heated mixture and cook 10 more minutes.

biography

Mickey Wooten

Mickey Wooten is — Seabrook waterfront junkie / restaurateur
Has — Son, Ryan (Longhorn); wife, Peggy (she cooks); dog, "Sixpack" (he bites).
Wants — More jeeps
Will be — Seabrook waterfront junkie / restaurateur & a "Man Who Cooks" (first year).

Best Carrot Cake



ingredients

CAKE

2 cups all-purpose flour
2 tsp. baking soda
1/2 tsp. salt
2 tsp. ground cinnamon
3 large eggs
2 cups sugar
3/4 cup vegetable oil
3/4 cup buttermilk
2 tsp. vanilla extract
2 cups grated carrot
1 (8-oz.) can crushed pineapple, drained
1 (3-1/2 oz.) can flaked coconut
1 cup chopped pecans or walnuts
Buttermilk Glaze
Cream Cheese Frosting

Line 3 (we used 2) 9-inch round cake pans with wax paper; lightly grease and flour wax paper. Set pans aside.

Stir together first 4 ingredients at medium speed with an electric mixer until smooth. Add flour mixture, beating at low speed until blended. Fold in carrots and next 3 ingredients. Pour batter into prepared cake pans

Bake at 350 degrees for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Drizzle Buttermilk Glaze evenly over layers; cool in pans on wire racks 15 minutes. Remove from pans, and cool completely on wire racks. Spread Cream Cheese Frosting between layers and on top and sides of cake. Yield: 1 (9-inch) cake.

ingredients

BUTTERMILK GLAZE:

1 cup sugar
1-1/2 tsp. baking soda
1/2 cup buttermilk
1/2 cup butter or margarine
1 tbsp. light corn syrup
1 tsp. vanilla extract

Bring first 5 ingredients to a boil in a large Dutch oven over medium-high heat. Boil, stirring often, 4 minutes. Remove from heat, and stir in vanilla. Yield: 1-1/2 cups.

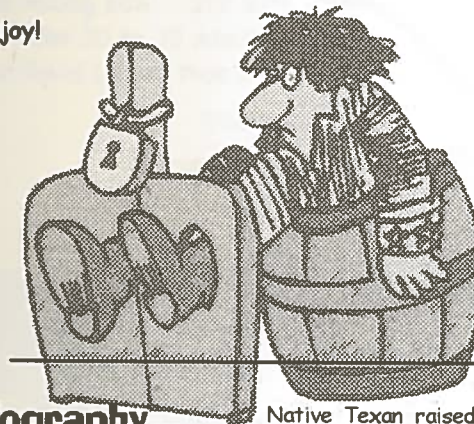
ingredients

CREAM CHEESE FROSTING:

3/4 cup butter or margarine,
softened
1 (8-oz.) package cream cheese,
softened
1 (3-oz.) package cream cheese,
softened
3 cups sifted powdered sugar
1-1/2 tsp vanilla extract

Beat butter and cream cheese at medium speed with an electric mixer until creamy. Add powdered sugar and vanilla. Beat until smooth.

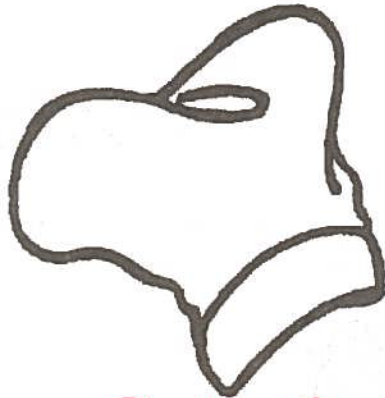
Enjoy!



R. W. "Bill" Kerber, Jr.

biography

Native Texan raised in La Porte. Graduate of Lamar University in Beaumont. Began career in law enforcement in 1969 with City of Shoreacres while attending school. Worked at La Porte Police Department from 1973 to February of 1979 when I accepted present position as Chief of Police for the City of Seabrook. Graduated F.B.I. Academy at Quantico, Va. in December of 1983. Enjoy fishing, hunting, sailing & other outdoor activities. Past President of Seabrook Association, Member of Seabrook Rotary; adjunct Instructor at University of Houston Downtown Criminal Justice Center; teach cadets Family Code & Juvenile Law; and "Men Who Cook."



Thanks to Our Sponsor
Larry & Barbara Lane



Tech Equipment Corporation



Cajun Cake

Ingredients

CAKE
2 cups sugar
2 cups all-purpose flour
2 eggs
1-1/2 tsp baking soda
1 20-oz. can crushed pineapple including liquid
Dash of salt
1 tsp. vanilla extract

Preheat oven to 350 degrees. Grease a 13-by-9-by-2 inch baking pan. Combine sugar, flour, eggs, soda, pineapple including liquid, salt and vanilla in large mixing bowl. Stir with a fork until well blended. Pour into prepared pan. Bake 30 to 35 minutes. Note: This cake does not call for shortening, oil or liquid (other than liquid from the pineapple).

Ingredients

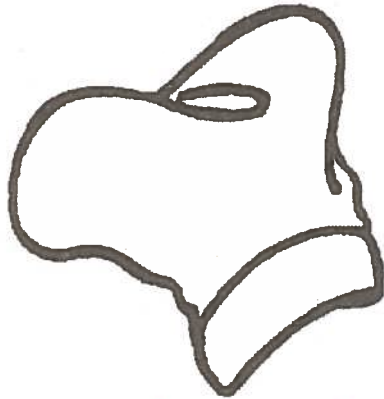
ICING
1 stick (1/4 pound) margarine
1-1/2 cups sugar
2/3 cup evaporated milk
1 tsp vanilla extract
1/2 cup each flaked coconut and chopped nuts (optional)

About 5 minutes before you remove cake from the oven, mix margarine, sugar, milk and vanilla in a saucepan and bring to a boil, stirring constantly. Let boil 3 to 5 minutes. Add coconut and nuts. Pour over cake as soon as it is removed from the oven.

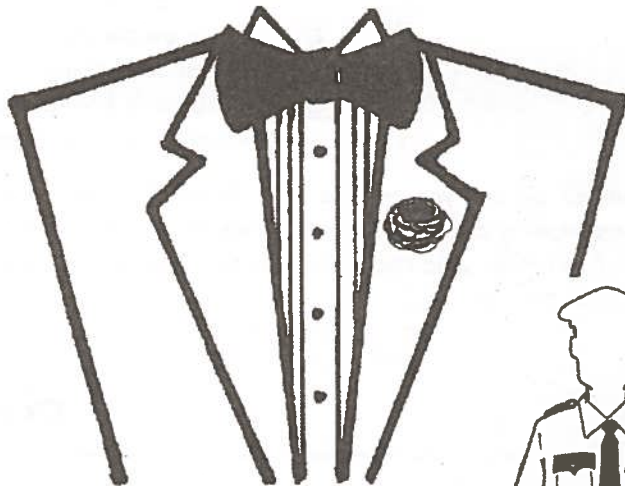
Elton Porter

biography

Native Houstonian, Grammar School Seabrook, Webster High School, BBA University of Houston; Vet WWII & Korea Submarine Service. Likes fishing. Member of Water Board, City Council, School Board, Library Board, Rotary Club, & Vice President of Seabrook Coffee Club. A Commercial Realtor and "Men Who Cook."



Thanks to Our Sponsor
Sharon Wicker - ReMax Space Center



281-333-1700



Grandma's Chocolate Sheath Cake

Source: Grandmother

CAKE

2 cups flour
2 cups sugar
1 stick butter
1/2 cup salad oil
4 tbsp. cocoa
1 cup buttermilk
2 eggs, beaten
1 tsp. soda
1 tsp. vanilla

ingredients

Sift flour and sugar into large bowl. Combine butter, oil, cocoa and 1 cup water in saucepan; bring to a boil. Pour over flour mixture; beat well. Add remaining ingredients, mix thoroughly. Pour into oblong pan. Bake at 400 degrees for 20 minutes. Remove from pan.

ICING

4 tbsp. cocoa
1 stick butter
6-7 tbsp. cream
1 box confectioners' sugar
1 cup chopped pecans

ingredients

Combine cocoa, butter and cream in saucepan; bring to a boil. Pour over confectioners' sugar, stirring constantly. Add pecans, beat well. Pour over hot cake.

J. Price Blalock

biography

Clear Lake Area native with strong family roots in North East Texas and Alabama. Married 20 years to Lynn Mayfield Blalock with 3 children: Price, 14 years old, Lauren, 9 years old, and William, 4 years 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. Likes fishing, hunting & music and "Men Who Cook."

Sinful Chocolate Cake

ingredients

CAKE

2 sticks margarine
2 cups water
2 cups sugar
2 cups flour
6 tbsp. cocoa
1 tsp. soda stirred into
1/2 cup buttermilk
1 tsp. vanilla

ICING

1 stick margarine
1 box powdered sugar (10X)
3 tbsp. cocoa
1/4 cup water
1 tsp. vanilla
1 cup chopped pecans

Mix cake ingredients in a bowl and pour into a greased & floured 9" x 13" pan. Bake at 400 degrees for 30 minutes. Pour icing over hot cake.

biography

Originally from Beaumont, Texas; attended Lamar University. Moved to the Clear Lake/Houston Area in 1975. Met a wonderful lady named Mary from Morgans Point & married in 1983. We have enjoyed boats, classic cars, & travel ever since. Our favorite travel destinations have always been Mexico, Central America & the Carribean.

Joe Carmichael

Family Favorite Cookie Cake

ingredients

2 rolls refrigerated chocolate chip cookie dough
(I prefer Toll House)
2 8 oz. cream cheese
3 eggs
2 cups sugar
milk
powdered sugar

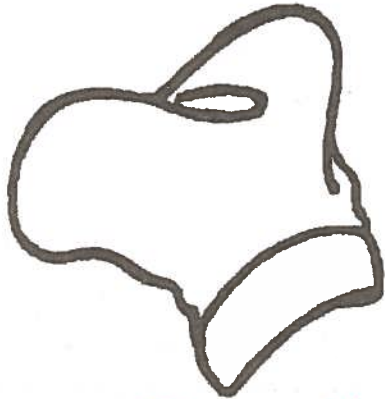
Slice one roll of cookie dough and put in bottom of a 13" x 9" cake pan. Mix cream cheese, eggs and sugar well. Spread on top of cookie dough. Slice the other roll of cookie dough and place on top. Bake 1 hour at 350 degrees.

After this cooks you can mix milk and powdered sugar and drizzle over cake.

biography

Native Texan, married my childhood sweetheart, Chere Fleming, and have 2 sons, Bryan and Chad. I enjoy a relaxing round of golf with friends, hunting & occasionally wetting a line. My retired status gives me time to travel, have coffee with friends at a local restaurant, and drive "Miss Tooker." I coached several youth teams; served on various committees; this is my 6th year "Men Who Cook VI."

Reggie Wilpitz



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2626 Bayport Blvd.
Seabrook, Texas



Hershey Bar Pie

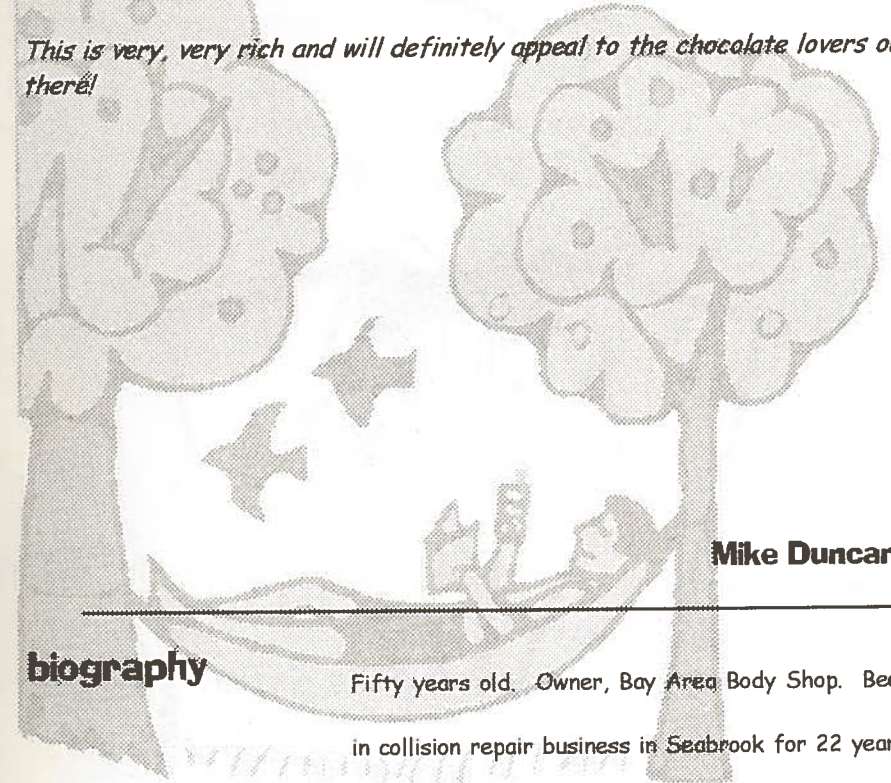
Source: Furnished by a friend

ingredients

10 Hershey Bars (5 with Almonds & 5 without)
1 medium size Cool Whip
Whipping Cream Topping
Baked Pie Shell

Heat Hersheys in microwave until just melted (do not overheat). Fold the melted Hersheys in with Cool Whip, pour into a baked pie shell and place in the fridge to chill. Top with Whipping Cream and serve chilled.

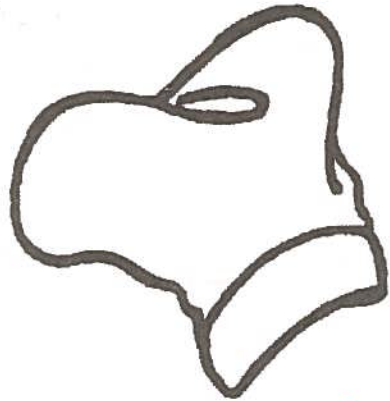
This is very, very rich and will definitely appeal to the chocolate lovers out there!



Mike Duncan

biography

Fifty years old. Owner, Bay Area Body Shop. Been in collision repair business in Seabrook for 22 years. Enjoy salt water fishing, hanging out at my bayhouse in Galveston and woodworking, and "Men Who Cook."



Thanks to Our Sponsor
Alex & Patty Prati



The Stables Restaurants
713-326-4851



Key West Key Lime Pie

Ernest Hemmingway's
Private Collection Key West

ingredients

10 fresh key limes, juiced
1 can Eagle Brand Milk & Gelatin
green food coloring
1 chocolate graham cracker piecrust
bananas
1 tub of Cool Whip or
Fresh whipped cream
chocolate bar
pistachios

Mix together lime juice and Eagle Brand milk & gelatin with a few drops of green food coloring. Slice bananas and put on the bottom of the piecrust. Pour mixture into a chocolate graham cracker crust. Place either Cool Whip or fresh whipped cream on top. Garnish with chocolate shavings and pistachios. Refrigerate for 1 hour and serve cold.

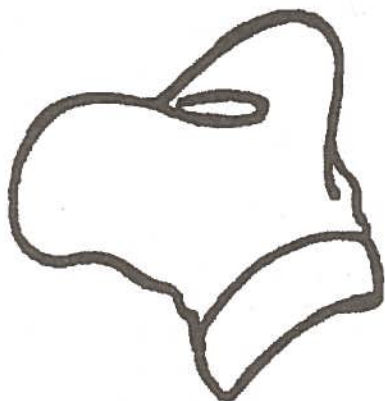


Rick Clapp

biography

Born in Ft. Lauderdale, Florida. Graduate of the University of Alabama with B.S. in Management Science.

Attended Florida Atlantic University Graduate School. Worked for KLM Royal Dutch Airlines as an Airline Executive for 15 yrs. Traveled the world. Two favorite places to visit are New Zealand & South Africa. Presently President/CEO Bay Group & BayComber & Baysport Magazine. Serve on the following Boards: Clear Creek Independent Educational Foundation, Space Center Rotary, Armand Bayou Nature Center & Clear Lake Metropolitan Ballet. Favorite pastime is sharing time with my animals, Echo dog, Shabby, Mabrouka & Baxter cats. Enjoy cooking, traveling, fishing & water sports.



Thanks to Our Sponsor
Robert & Marian Kidd



Back Bay Market
Back Bay Boutique
Back Bay Bed & Breakfast Inn
Seabrook Herb Merchant



Bananas Foster for Two

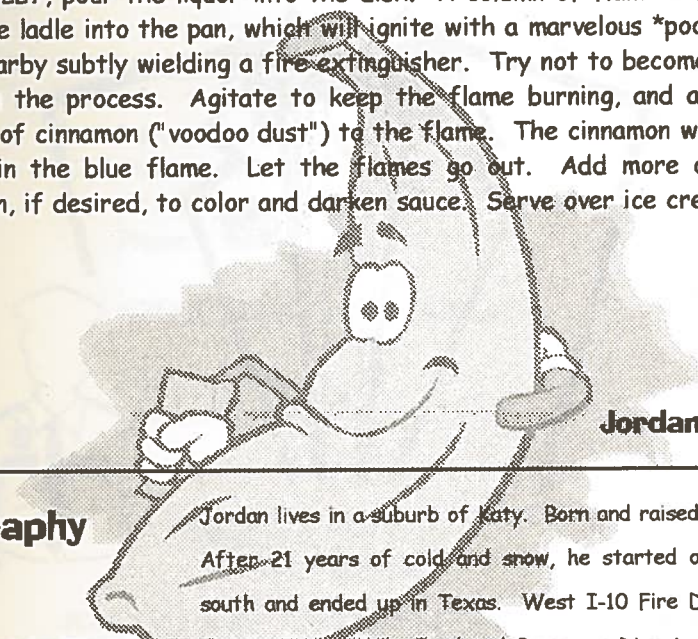
Source: My years of tableside service & experience in the private club business. Also, my wife & I had this when I asked her to marry me.

Melt the butter and add the brown sugar to form a creamy paste. Stir and let this mixture caramelize over the heat for about 5 minutes. Add the banana liqueur and the brandy or rum. Stir in 1/4 cup orange juice. Hat until the liquid is warmed, about 3 minutes. Slice bananas into coins or, if you prefer, slice them lengthwise and then in half. Add the bananas, cook for

about 1 -2 minutes, then ignite with a flourish. Here's the best way to do this: Using a long, bent-handled ladle, scoop up some of the warm liquor. Hold it a foot or two above the pan and ignite the liquor in the ladle. VERY CAREFULLY, pour the liquor into the dish. A column of flame will descend from the ladle into the pan, which will ignite with a marvelous *poof*! Keep a pal nearby subtly wielding a fire extinguisher. Try not to become a human torch in the process. Agitate to keep the flame burning, and add a few pinches of cinnamon ("voodoo dust") to the flame. The cinnamon will sparkle orange in the blue flame. Let the flames go out. Add more dashes of cinnamon, if desired, to color and darken sauce. Serve over ice cream.

ingredients

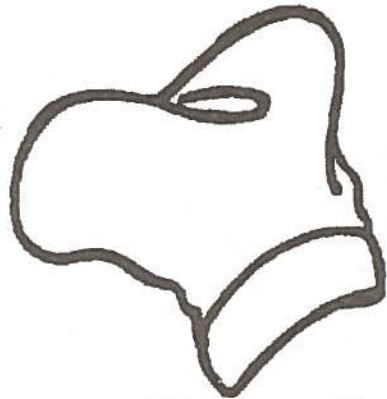
4 tbsp butter (1/2 stick)
1 cup dark brown sugar
2 bananas
2 oz. banana liqueur
2 oz. brandy or dark rum
1/4 cup orange juice
Ground cinnamon
Vanilla ice cream



Jordan Blegen

biography

Jordan lives in a suburb of Katy. Born and raised in Chicago. After 21 years of cold and snow, he started out for the south and ended up in Texas. West I-10 Fire Department, Captain; West Harris County EMS, EMT. Food and Beverage Director, Lakewood Yacht Club. Looks 20 years younger than he is, but is actually in his mid-30's, has been married for 11 years to Pam and has 2 kids, Aimee 10 & Jake 8.



Thanks to Our Sponsor
The Sign Shop



Tammy & Darryl Krogman
281-332-2718

THANK YOU !

Thank YOU for joining us this evening for Men Who Cook VI - Year 2000. We hope this cookbook will remind you of each one of our Celebrity Chefs. Their generosity and culinary skills astound us each year! Believe it or not, by the time you read this page, we are already planning the Men Who Cook VII for next year.

Because of YOU and the increased support from our community and Sponsors, we have succeeded in expanding and designing programs which directly impact the youth in our City and surrounding communities. Scholarship awards this year doubled from those of 1999, and for that we are most excited.

If you or your Company would like information about participating as a Sponsor of this annual event, please contact any one of the following persons:

SEABROOK POLICE:

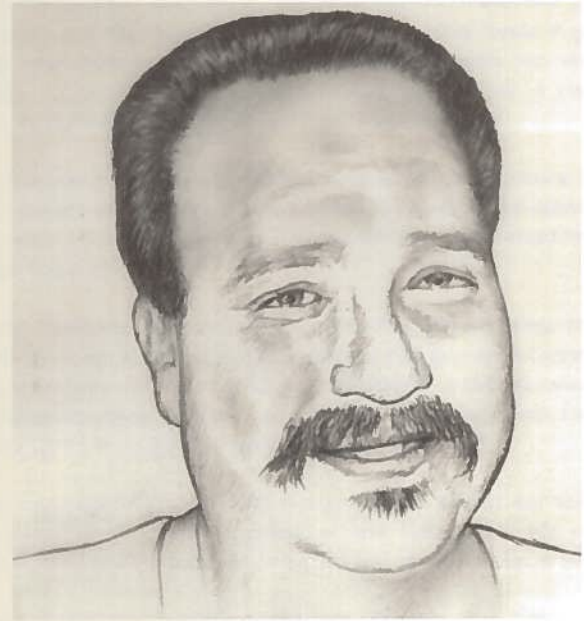
Police Chief, Bill Kerber
Officer Marc Hatton
Officer Brian Brand
Phone: 281-291-5610

EVENT COMMITTEE CHAIRMAN:

Cheri R. Smith
Phone: 281-326-4900

YOU HAVE MADE A DIFFERENCE IN A KID'S LIFE !

Dedicated to The Memory of Jimmy Dibello



He was our friend

Men Who Cook 6th Annual

For our New and Longtime Supporters of the Seabrook Police Officer's Charities:

Following last year's wonderful success, Barbara Lane and I decided that this event needed a larger committee of people to help Men Who Cook continue to maintain its historic position as one of the most entertaining events in our Bay Area Community. Barbara also decided that she wanted to hand over the chairmanship so she could enjoy being a wife and partner with her wonderfully supportive husband, Larry.

If it were not for Barbara Lane and all her tenacity, creativity, and just plain hard work, this charity event and the incredible amount of charitable funds it generates (which go back into our community) would not have started six years ago and would not be in existence today. I know that the Police Charities will join me in saying how very lucky Seabrook is to have Barbara and all of her loyalty and support!!

As the new Chairman, I want to say thank you to all of our Sponsors and Celebrity Chefs who join us from Houston, Galveston, Friendswood, Crosby, and of course, our very own Bay Area. I also want to extend a special "Thank You" to the Committee Chairpersons who were invaluable to me this year.

Every year the Seabrook Police Officer's Charities put in many hours of hard work, dedication, and patience working for our youth and the Bay Area Community. The focused projects have included: D.A.R.E., G.R.E.A.T., PROJECT SAVE, Community Bicycle Patrol, and the Annual Scholarship Program. In addition, they lend great financial and personal support to many community youth organizations and activities.

Our cookbook this year is dedicated to Jimmy Dibello, one of our special cooks who was such a great supporter from the inception of Men Who Cook. We will miss you, Jimmy! And we wish to offer our condolences to his family. A real treasure we all lost.

Thank you so much for your support of the "Men Who Cook VI-2000." It is because of all of your support and dedication that the "Men Who Cook" maintains its success and the Seabrook Police Officer's Charities is able to assist the youth of our community.

Gratefully yours,

Cheri Runbeck Smith
Chairman

Thanks to our Committee Chairpersons:

Barbara and Larry Lane
Linda and Larry Bonnin
Alice and Jack Thomas
Lisa and Paul Guthrie
Susan and Robb Tipton
Ricia and Bill Kerber
Andrew Smith
Laura and Raymond Hunter

Men Who Cook 1999 Financial Information

Gross Income:	\$21,740
Total Expenses:	\$10,487
Net:	\$11,253

Projects Benefitting from Proceeds Include:

Annual Scholarship Program

Described fully on the following page

D.A.R.E.

Drug Education for Elementary & Secondary Schools

G.R.E.A.T.

GANG Education School Program

Project Save

First Offender Education Program

Community Youth Programs

Little League Programs

Ed White Youth Center

Share Your Christmas

School Student Field Trips Requiring Sponsorship

Affiliation with Texas Municipal Police Association:

Legislation Benefitting

Community Texas Juvenile Justice Code
Re-writing of Texas Education Code
Creation of Boot Camps for Youth Offenders

Annual Scholarship Program

Our first year to award Scholarships was 1998 and we gave out four one-year, \$1000 scholarships to the following young people:

Meagan Cheadle
Angelia Hadley
Sara Hill
Ingrid Glaser

This year an annual scholarship program has been created. This program includes two scholarship programs:

One \$4000 scholarship will be awarded to a student residing in the Seabrook area (designated by the 77586 zip code) each year. This scholarship will be facilitated through the Police Officer's Charities participation in the Clear Creek Education Foundation. The Clear Creek Education Foundation will select qualified applicants and forward them to our Scholarship Committee for review and final selection. Each scholarship will be a four-year scholarship where \$1000 will be awarded to the student each year as long as they maintain the established minimum criteria.

The second scholarship program will award two annual \$1000 scholarships for dependents of the City of Seabrook employees. This scholarship program will be an application process and a blind selection committee consisting of three Officers of the Association and two members of the Men Who Cook Education Committee. Each of these two scholarships will consist of an annual \$1000 for which applicants will be required to apply each year.

We look forward to the increasing success of the Scholarship Program in the years to come.

Thank You

Our sincere Thanks! goes to these individuals and businesses that have dedicated their time, services and talents for our enjoyment this evening:

Our Celebrity Chefs
Lakewood Yacht Club
Crista Sereni
The Dance Club
One Stop Party Shop
Positive Resource
The Sign Shop
Seabrook House of Flowers
Star Business Products
Carolyn Webbon, Attorney at Law

Lakewood Yacht Club
Ed & Dorothy Hearon
Mike & Georgie Bass
Dorsett Brothers Concrete
Walsh Engineering
R.L. Utilities
Maas Nursery
Horizon Capital Bank
Jerry Larsen
Coastal Storage
Bosone Automotive
Marburger's Sporting Goods
Pappas Restaurants
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Lance's Turtle Club
Gale's Feed Store
David Weekley Homes
Bob & Carolyn Webbon
Bayshore National Bank
Corrigan Environmental & Consulting
Tech Equipment Corporation

Sponsors

And a special Thank You to these Sponsors who made this event possible through their generous financial donations

Andrew & Cheri Smith
Jess & Betsy Epps
Larry & Barbara Lane
John Stone
NationsRents
Alex & Patty Prati
Bob & Marian Kidd
Joe Watson
One Stop Party Shop
Star Business Products
American Acryl
Thomas G. Richards, CPA
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Clear Lake Construction
Mann Frankfort Stein & Lipp
Gulf Coast Limestone
Sharon Wicker-ReMax Space Center

CLAUDIO'S in Kemah

*Fine Casual Dining
Steaks, Seafood, Italian*

*Romantic, Fun, Entertaining
&
Distinctive Piano Bar
featuring
Claudio & Crista*

Reservations suggested on weekends

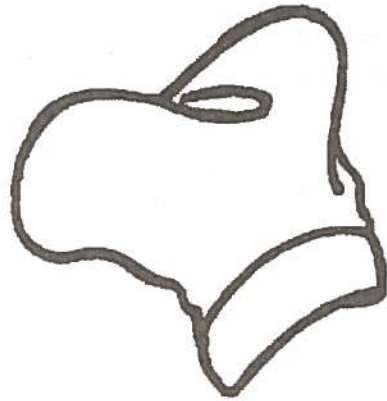


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PIANO
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ENTERTAINMENT VENUE

Crista Sereni
281-334-4427

700 KIPP KEMAH



Thanks to Our Sponsor
Lakewood Yacht Club



Terry Chapman, General Manager
281-474-2511

The Dance Club . . .

. . . is an excellent choice for today's great mix of music. Their versatility as musicians provides for a fun and entertaining event. Their dance music is sure to please every palate and spans from classic standards to country and everything in between.

The Dance Club consists of Dayna Durden on keyboards / vocals, Milton Lampson on drums / vocals & Sam Lampson on bass / guitar / vocals.



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Pasadena, Texas 77504
(281) 487-0285