



**MEN WHO COOK VII**



*Benefitting Seabrook  
Police Officers Charities*

**MEN WHO COOK  
7TH ANNUAL**

*"A Note from our Chairman"*

*Welcome* new and longtime supporters of The Seabrook Police Officers' Charities and Men Who Cook gala evening. We are celebrating our seventh year!

The continuous support and enthusiasm of all participants make each year more successful and more fun. As Chairman, I would like to tip my hat and offer my deepest appreciation to each of our generous Sponsors and talented Chefs. Without each and every one of you, this event would not be possible.

As you will see in the following pages, the funds raised through The Seabrook Police Officers' Charities benefit numerous programs. These include a Scholarship Program which enables recipients to pursue their education and dreams.

There is considerable effort behind the scenes of this exciting event. I could not do this alone. I would like to recognize the dedication of many others who also contributed their time and efforts for Men Who Cook. A special "Thank You" goes to:

Linda Bonnin & Ricia Kerber -- Creativity and Decorations  
Alice Thomas & Star Business Products -- Invitations  
Paul Guthrie -- Accounting and Financial Expertise  
Robb & Susan Tipton -- Cookbook Design, Layout & Production  
Mary Hoeffner -- Recipe Layout and Cookbook Coordination

There is one other person I must recognize for his bountiful support and his appreciation of the time and energy this event required -- my husband, Andrew Smith.

Gratefully yours,

*Cheri Runbeck Smith*

Chairman

# Seabrook Police Officers

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Ginton Morris

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Jason Smith  
Rick Smith  
Leon Waltman

**MEN WHO COOK**  
**2000 Financial Information**

Gross Income:	\$28,325.00
Total Expenses:	\$ 9,920.18
Net:	\$18,404.82

**PROJECTS BENEFITTING FROM PROCEEDS INCLUDE:**

**ANNUAL SCHOLARSHIP PROGRAM**

*Described fully on the following page*

**D.A.R.E.**

*Drug Education for Elementary & Secondary Schools*

**PROJECT SAVE**

*First Offender Education Program*

**COMMUNITY YOUTH PROGRAMS**

*Armand Bayou Fall Festival  
Bay Area Charter Beach Blast  
Bay Area Turning Point  
Clear Lake High School Activity Fund  
Clear Lake High School Project Graduation  
Ed White Charter School  
Ed White Youth Center Beach Blanket Bash  
Friends of Meador Library  
LaPorte Little League  
LaPorte Young Life Foundation  
Rotary Foundation & Seabrook Rotary  
Seabrook Stingrays  
S.I.S. Parent Teacher Association  
S.I.S. Perfect Attendance Award  
S.I.S. Student Golf Team  
S.I.S. Uniforms Donations  
St. John's After School Program  
Youth Night @ Miramar Park*

**OTHER DONATIONS THIS YEAR INCLUDE:**

*Braille Equipment for Blind Law Student  
Injured Officer in Deer Park  
Injured Officer in LaPorte  
P.O.I.N.T. -- Police Officer in Need of Transplant  
Taylor Lake Village Memorial*

**LEGISLATION BENEFITTING COMMUNITY**

*Texas Juvenile Justice Code  
Re-writing of Texas Education Code*

**Annual Scholarship Program**

Our first year to award scholarships was 1998. We are proud to announce that we have awarded ten scholarships from the inception of this program.

Last year's recipients were:

Robert Lovier

Angela Hadley

Ingrid Glaser

Our annual scholarship awards include two scholarship programs:

Each year, one \$4000 scholarship is awarded to a student residing in the Seabrook area (designated by the 77586 zip code). This scholarship is facilitated through the Police Officers' Charities' participation in the Clear Creek Education Foundation. The Clear Creek Education Foundation chooses qualified applicants to be reviewed for final selection by our Scholarship Committee. The student awarded the scholarship will receive \$1000 each year for four years, as long as he or she maintains the established minimum criteria.

The second scholarship program awards two \$1000 scholarships to dependents of the City of Seabrook employees. This program requires 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. Applicants are required to apply each year for the two awards in this program.

We are excited about this Scholarship Program and look forward to its increasing success in the years to come.

# Thank You

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

One Stop Party Shop  
Lakewood Yacht Club  
Robert & Marian Kidd  
Andrew & Cheri Smith  
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American Acryl  
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John Rihn, Clear Lake Construction  
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Lance Stevens, Lance's Turtle Club  
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David Marburger, Marburgers Sporting Goods

Jerry & Ann Larsen

Russ Lundemo, R.L. Utilities

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Donna Norris, Watermark

Rick Clapp, Baycomber Magazine

Fred & Lois Mohrhussen

Our Celebrity Chefs  
Lakewood Yacht Club  
Crista Sereni

The Dance Club  
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Mary Hoeffner

---

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

## *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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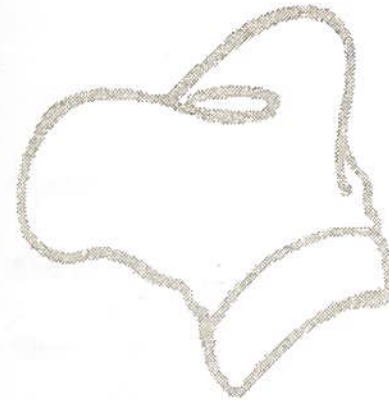
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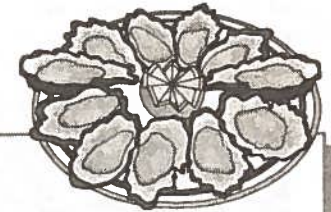
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**Jerry & Ann Larsen**



## Oyster Stew



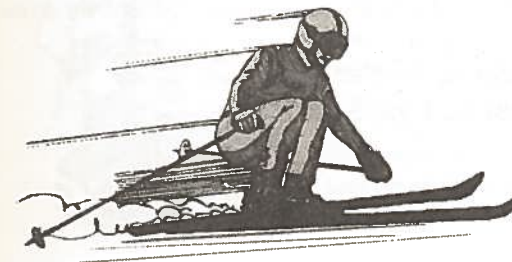
One Gallon Oysters  
Quart Half & Half  
Seafood Stock (sufficient to make 2 quarts with Oyster liquid)  
Three Bunches Green Onions, Chopped  
One Yellow Onion, Diced  
Two Tablespoons Garlic  
Two Cups Chopped Celery  
Fresh Ground White Pepper  
Salt  
Hot Sauce to Taste  
1/2 Cup Butter  
3/4 Cup Flour

Soften vegetables and garlic in butter. Add flour to make a blond reaux. Add Oyster liquid and stock. Season to taste. Simmer until vegetables are cooked. Add half & half and oysters. Return to boil briefly and re-season. Do not overcook oysters.

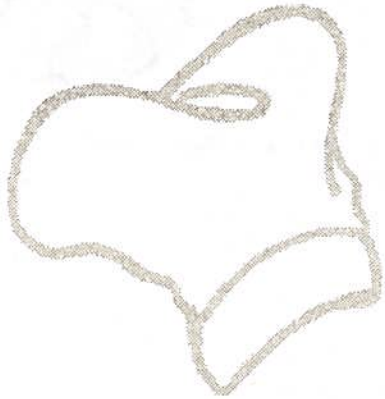
## Biography

### John Grazier

John is a trial attorney practicing out of his office located at 1100 Nasa Road One in Clear Lake. Lives with wife, Rene and 6 year old son, Joseph in Shoreacres.



Hobbies include travel, fishing, cooking, and sailing. His newest hobby is skiing. This is his 7th year in "Men Who Cook".



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**One Stop Party Shop**

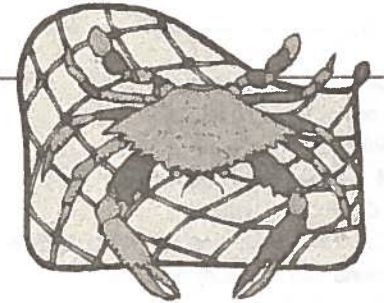


Karen A. Keesler  
281-338-9898



## She Crab Soup

**Source:** This recipe comes from a great tradition. Our own Chef Joseph, formerly with Lakewood Yacht Club and now with Houston Yacht Club fixed it for me.



- 1.25 Gallons of Crab or Fish Stock
- 1 Cup of Small Diced Carrots
- 1 Cup Small Diced Celery
- 1/2 Cup Finely Chopped Shallots
- 1 Cup White Wine
- 1 Stick Butter
- Sherry (dry)
- 2 Pounds Crab with Roe (picked)
- 2 Pounds Roux (Pale)
- 1 Quart Heavy Cream
- 2 Pounds Butter to 2 Pounds Flour (mixed together)

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 soup turns creamy. Do not boil the soup at this time, keep simmering. Serve with a little sherry

## Biography

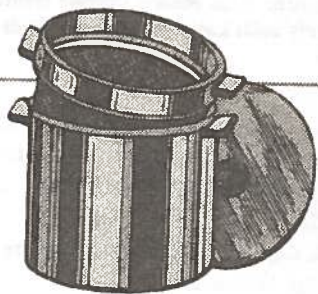
**Bill Arnold**

I am a native Houstonian and have been in home building and 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 the Seabrook Planning and Zoning Board as a member, Chairman, and Vice Chairman for past 11 years. Member of Lakewood Yacht Club for 11 years. Past President of Seabrook Rotary Club and Charter Member of "Men Who Cook".



## Shrimp and Crab Gumbo

- 1 Bell Pepper, Chopped
- 1 Large Onion, Chopped
- 3 Ribs Celery, Chopped
- 1/4 Teaspoon Minced Garlic
- 10 Cups Cool Water
- 1 Cup Tony Chachere's Instant Roux Mix
- 1 Pound 60/70 Count Shrimp
- 1 Pound Crab Meat
- Season with Tony Chacheres' Seasoning

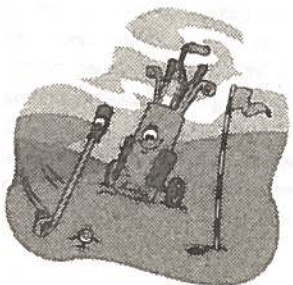


In a stockpot coated with cooking spray, sauté vegetables until soft. In the same pot, prepare Tony's Roux mix. Add remaining water. Bring Roux mixture to a boil, then reduce heat to a simmer for 15 minutes. Season Gumbo to taste with Tony's Seasoning. Ladle Gumbo over steamed rice and garnish with chopped green onions.

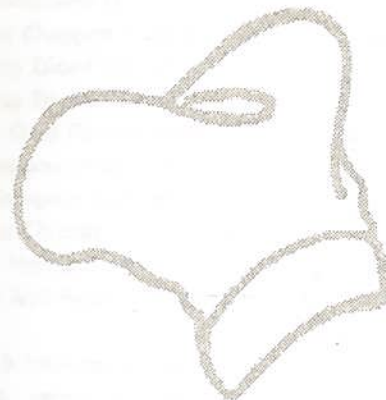
Yield: 8 - 10 servings.

## Biography

### Alan Franks



Married to Michelle; have two sons, Blake, 6 years old and Jacob, 2 years old. Like golfing, working out and boating. Member Clear Lake Chamber of Commerce, Seabrook Association, Topps Club, T.R.A. This is my 7th year with "Men Who Cook".

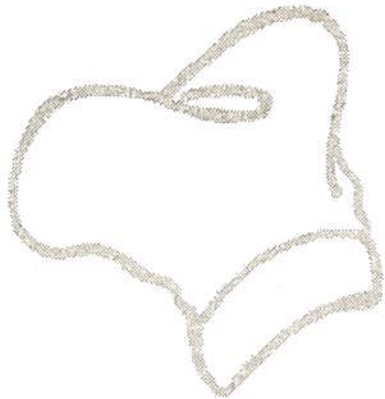


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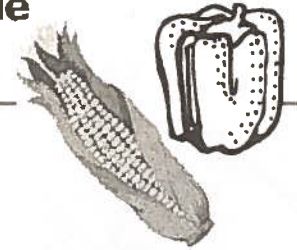
**Russ Lundemo**  
**La Porte, Texas**  
**281-479-6567**



*Thanks to Our Sponsor*  
**Don & Madge Hunt**



## Red Pepper & Corn Bisque with Rosemary



- 4 Tablespoons (1/2 Stick) Butter
- 2 Cups Chopped Onions
- 1/2 Cup Diced Carrot
- 1/2 Cup Diced Celery
- 7 1/2 Cups Corn Kernels - Frozen, Thawed and Drained or Fresh
- 1 Teaspoon Dried Rosemary
- 1/4 Teaspoon Cayenne Pepper
- 6 Cups Chicken Stock or Broth
- 1 Cup Half and Half
- 1 Red Bell Pepper Chopped (Can be roasted first for a different flavor)

Melt 3 tablespoons butter in heavy large pot over medium high heat. Add onions, carrot and celery, then sauté 3 minutes. Add 5 1/2 cups corn, rosemary and cayenne and sauté 2 more minutes. Add stock and bring to a boil. Reduce heat to medium-low and simmer until vegetables are tender and liquid is slightly reduced, about 30 minutes.

Puree soup in blender two cups at a time. Return all pureed soup to pot then add half and half and remaining 2 cups of corn. Season to taste with salt and pepper,

Melt 1 tablespoon butter in skillet over medium-high heat. Add red pepper and sauté until almost tender, about 5 minutes. Stir bell pepper into soup. Bring soup to simmer then serve.

For making this into a great main course, try adding some cooked cajun chicken, spiced steamed shrimp or crab meat before heating the last time.

## Biography Dave Imbrie



Born in Butler, Pennsylvania and moved to Seabrook in 1988. Have been in law enforcement for the past twenty-one years, with the last twelve being spent right here serving our great community of Seabrook. Enjoy cooking, eating sushi, biking, a variety of sports and most of all spending time with my beautiful daughter, Erin. Third year for "Men Who Cook".



*Thanks to Our Sponsor*  
**Lakewood Yacht Club**

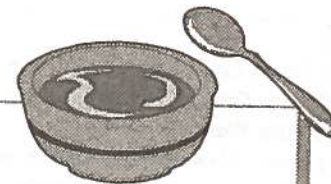


**Terry Chapman, General Manager**  
281-474-2511



## Black Bean Soup

Source: 82 Queen Street Restaurant, Charleston, SC



- |                                   |                            |
|-----------------------------------|----------------------------|
| 2 Pounds Black Beans              | 1 Small Carrot, diced fine |
| 1 Gallon Water                    | 1 Teaspoon Salt            |
| 1/2 Pound Smoked Sausage, chopped | 1 Teaspoon Black Pepper    |
| 1 Small Onion, diced fine         | 1 Teaspoon Chili Powder    |
| 1 Teaspoon Garlic, diced fine     | 1/2 Teaspoon Cumin         |
| 4 Pieces Celery, diced fine       | 4 dashes of Tabasco        |

Soak beans overnight in cold water. Drain the beans the next day and add remaining ingredients. Bring to a boil. Boil for 1/2 hour, then reduce heat to medium. Cover and let cook for 2 hours, stirring frequently.

Garnish with shredded Cheddar Cheese, diced red onion, sour cream and a slice of jalapeno pepper. Yield: 1 1/2 gallons. Time: 1 1/2 hours.

## Biography

**Robb Tipton**

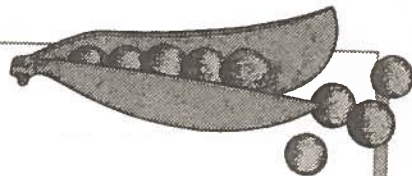


Reincarnated, Kansas City, Missouri, 1953; graduated with B.S. in Agricultural Economics, University of Missouri; Owner, Star Business Products; married to Susan. We have two grown children, Holly and Jon and one granddaughter, Angela. I enjoy water skiing, scuba diving, astronomy, time travel, reading picture books, watching monster movies, barbeque-ing, ale drinking, blackjack, horseshoes and howling with my dog Bosco. Member of the Seabrook Association and 6th year with "Men Who Cook".



# Split Pea and Ham Soup

Source of Recipe: Silver Palate Cookbook with a Garrett Twist



- 1 Pound Dried Green Split Peas
- 5 Cups Canned Chicken Broth
- 5 Cups Water
- 1 Meaty Ham Bone, or Ham Steak (Cut into chunks) or 2 Ham Hocks
- 2 Ribs Celery (Leaves Included), Chopped
- 3 Tablespoons Chopped Fresh Italian (Flat Leaf) Parsley
- 1/2 Teaspoon Crumbled Dried Tarragon Leaves
- 4 Tablespoons Unsalted Butter ( 1/2 stick)
- 1 Cup Chopped Peeled Carrots
- 1 Cup Chopped Onion
- 1 Leek, Rinsed and Sliced (White Part Only)
- 1 Cup Slivered Fresh Spinach Leaves
- 2 Tablespoons Dry Sherry
- 1/2 Teaspoon Freshly Ground Black Pepper

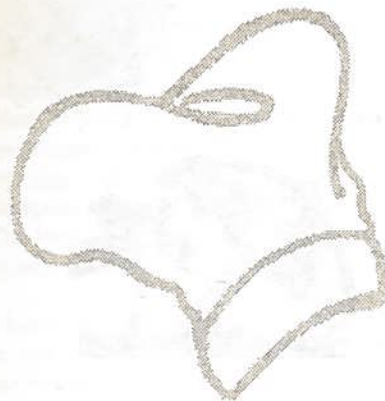
Rinse split peas and combine with the stock and water in a large soup pot. Bring to a boil. Add the ham bone, celery, 1 tablespoon of the parsley and tarragon. Reduce the heat to medium-low and simmer, partially covered, stirring occasionally, for about 45 minutes. Melt butter in a saucepan over medium-low heat and add carrots, onions, and leek. Cook until the vegetables are wilted, 10 minutes. Add them to the soup pot, along with the spinach. Simmer, partially covered, 30 minutes. Remove the soup from the heat. Remove the ham bone, and pick the meat from the bone, taking out any excess fat. Return shredded meat to the soup. Add sherry, pepper and remaining 2 tablespoons parsley. Heat through and serve.

This is really great stuff!

Makes 6 servings.

## Biography Bob Garrett

I am a Native Houstonian, dyed in the wool Aggie, and retired IBM'er. My wife Rubye and I are retired and live on Clear Lake. We love boating, travel, good books and good friends to share new and old times with. We have been members of the Lakewood Yacht Club for 28 years and are quite active in club activities. This is my 1st year with "Men Who Cook".



*Thanks to Our Sponsor*  
**Robert & Marian Kidd**



**Back Bay Market**  
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## Shirlee's Summer Salad

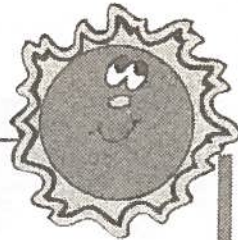
Source: My Wife

- 1 Cup Texas Shaped Pasta - Cooked
- 1 Cup Wagon Wheel Shaped Pasta - Cooked
- 5 Hard Boiled Eggs - Chopped
- 1/2 Cup Garden Onions - Thinly Sliced
- 1/2 Cup Sweet Pickles - Chopped
- 1/2 Cup Red Bell Pepper - Chopped
- 1 Cup Grated Sharp Cheddar Cheese
- 1/2 Cup Celery - Chopped
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper

### Dressing:

- 1 1/2 Cups Salad Dressing
- 1 Teaspoon Celery Seed
- 2 Teaspoons Sugar
- 1 Teaspoon Vinegar
- 1 Teaspoon Mustard

Rinse cooked pasta in cold water - drain well. Combine all ingredients, mix well with dressing. Chill until serving time. Garnish with paprika.  
6 Servings



## Biography

### John H. Chisler

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 and moved to Seabrook in the fall of 1992. Employed by Nasa-Johnson Space Center. Married 36 years to Shirlee. Hobbies are fishing, reading, traveling. Former City Council Member and former Chairman of Seabrook Planning & Zoning Commission; Board of Director Member for Friends of Evelyn Meador Library. 7th year with "Men Who Cook."



## Chicken Cakes with Remoulade Sauce



- 2 Tablespoons Butter or Margarine
- 1/2 Medium-Sized Red Bell Pepper, Diced
- 3 Cups Chopped, Cooked Chicken
- 1 Large Egg, Lightly Beaten
- 1 Teaspoon Creole Mustard
- 1/2 Cup Vegetable Oil
- Remoulade Sauce
- 4 Green Onions, Thinly sliced
- 1 Garlic Clove, Pressed
- 1 Cup Soft Breadcrumbs
- 2 Tablespoons Mayonnaise
- 2 Teaspoons Creole Seasoning

Melt butter in a large skillet over medium heat. Add bell pepper, green onions and garlic and sauté 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

### Remoulade Sauce

- 1 Cup Mayonnaise
- 3 Green Onions, Sliced
- 2 Tablespoons Creole Mustard
- Garnish: Sliced Green Onions
- 1 Teaspoon Chopped Fresh Parsley
- 1/4 Teaspoon Ground Red Pepper
- 2 Garlic Cloves, Pressed

Stir together first 6 ingredients until well blended. Garnish, if desired.

Yield: About 1 1/4 Cups

Prep: 5 minutes

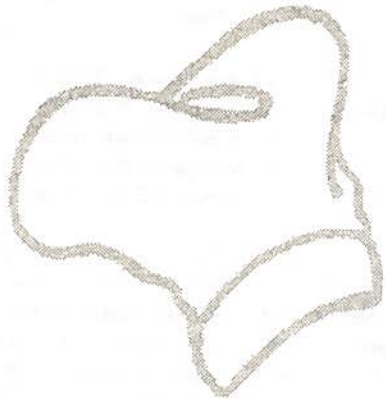
## Biography

### Chris Kuhlman



Born in Houston, graduate of Brooks Institute in Santa Barbara, CA. Owner of CK Productions, a full-service marketing communications firm. Love fishing, travel, kayaking and training a very frisky Border Collie. A recovering Seabrook City Councilman, Galveston Bay Foundation Boardmember, Southeast Economic Development Boardmember, EcoTourism Committee Chairman, Past President of Seabrook Association and Coordinator of the Trash Bash event. "Men Who Cook" lifer.





*Thanks to Our Sponsor*  
**Andrew & Cheri Smith**

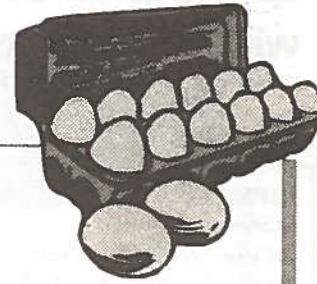


Friends of The Seabrook  
Police Officers Charities  
Chair "Men Who Cook"



## Cajun Deviled Eggs

Source: Kelly's



- 1 Pound Boiled Shrimp, Peeled and Chopped
- 1/2 Cup Green Onions, Finely Chopped
- 3 Cloves Garlic, Finely Chopped
- 8 Ounces Cream Cheese
- 1/2 Cup Mayonnaise
- 1 1/2 Teaspoon Seasoning (your favorite)
- 1/2 Cap Full Liquid Crab Boil
- 1 - 1 1/2 Teaspoon Lemon Juice
- 2 Jalapenos, Finely Chopped
- 2 Dozen Boiled Eggs

Boil eggs, cool and peel, cut in half, remove yolk and set aside. In a medium sized mixing bowl, blend all ingredients with an electric mixer until well mixed. Stuff eggs with mixture, sprinkle with green onions and paprika. Chill, serve cold.

Can also use this mixture on crackers or rice cakes.

Makes about 5 cups.

## Biography

Kelly Lavigne

Married July 26, 1999 to Cheryl. We have a 13 month old son, Andre'. We built a new house in Silver Lake in Pearland. We also have our own business "Lavigne's Cajun

Spice". We mix and sell our spice and it's soooo good! Hobbies include cooking, fishing, boating and living life to the fullest! Kelly works in the Chemical Industry and Cheryl works in the Oil Industry. We both enjoy live music. Cheryl likes the Denver Broncos and Kelly likes the New Orleans Saints! Kelly also likes being a "Man Who Cooks".



## Quesadillas de Cameron with Salsa Verde

Source: Aunt Helga's Recipe

### Quesadilla

6 Shrimp  
2 Flour Tortillas, 10 inch  
1 1/2 Cups Shredded Jack Cheese  
1/2 Tomato, Chopped  
1/4 Red Onion, Chopped  
3 Sprigs Cilantro  
1/2 Lemon

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

### For the Quesadillas:

Prepare the avocado by taking it out off the shell and taking out the pit. Cut it in slices. Grill the shrimp and season it with lemon and pepper until done. Brush the tortillas with butter and set on a flat griddle and set them on a cutting board. Place shrimp, tomatoes, red onion and 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 Appetit!



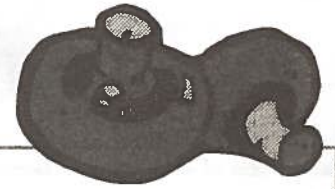
## Biography Hector Montalvo



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 and have been working in the kitchen since I was about 8 years old.

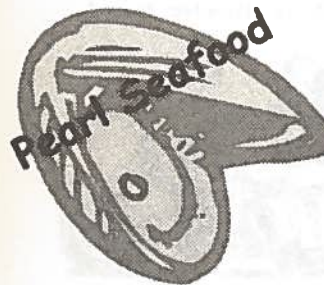
## Grilled Portabello Mushrooms

Source: Own recipe



Bathe Mushroom in Balsamic Vinegar for 15 minutes. Then coat Mushroom with Olive Oil until soaked into skins. Allow 15 minutes for oil to fully soak into Mushrooms. Grill Mushroom 1/2 way through. Remove from heat. Melt crumbled blue cheese in small sauce pan until smooth. Place Mushroom back on grill and cook all the way through—about 2 - 3 minutes. Place on serving plate and pour Blue Cheese over top.

## Biography Mark Neubauer



Born in Chicago. Have lived across the USA and Europe. Single 36 year old restauranter. Moved to Bay Area February 2001. Horseback riding, sailing and skiing are a few of my hobbies. First year with "Men Who Cook".

## Stuffed and Baked Jalapenos



- 20 - 30 Large Fresh Jalapenos
- 2 - 8 Ounce Tubs of Philadelphia "Garden Style" Cream Cheese
- 2 Pounds Maple Smoked Bacon Slices

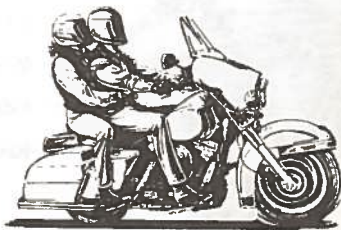
Cut the tops of all the peppers and core the seed pod from each pepper. Wash out the remaining seeds. Drain. Preheat your oven to 450 degrees. Using a small butter knife, stuff all the peppers with the cream cheese. Wrap each pepper with a slice of bacon, making sure to start at the open end of the pepper. Place on a flat backing pan. Place in the oven and cook until the bacon is browned to your liking.

If you have cored out these peppers well, there is no one who will be "burned" by them. I have served these to even the most sensitive palate in my family and all enjoy eating them.

## Biography William B. Norton

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 24 years and both of us were married before this endeavor. We are the proud parents of two sons who are both Eagle 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 in 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 - 4 years; Troop 95 Boy Scout Leader - 7 years; U.S.P.S. (Power Squadron) - 3 years (inactive); and "Men Who Cook" - 2 years.



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## Favorite Red Beans and Rice

Source: Mrs. E. B. Robinson Jr.

1 Pound Dried Red Beans	1 Teaspoon Black Pepper
1 Meaty Ham Bone	1/2 Teaspoon Sugar
1 3/4 Quarts Water	Dash Tabasco
(or enough to cover ham bone)	1/4 Teaspoon Oregano
3 Cups Chopped Bermuda Onion	1/4 Teaspoon Thyme Leaves
1 Bunch Green Onions, Chopped	1 Tablespoon Worcestershire
1 Cup Parsley, Chopped	Sauce
2 Large Garlic Cloves, Crushed	1/2 (8 ounce) Can Tomato Sauce
1 Tablespoon Salt	Seasoned Salt to Taste
Dash Red Pepper	Cooked Rice

Soak beans overnight in water to cover. Drain. Cook beans and ham bone in water slowly for 3 hours. Add all ingredients except seasoned salt. Cook slowly for 1 1/2 hours. Cool. Reheat and simmer for 1 hour. Add seasoned salt to taste. For thicker red beans, remove a few beans from the pot. Mash beans and return to pot. This recipe may be prepared a day in advance and is better served the second day. Serve over cooked rice.

Serves 8.

## Biography Tim Broadhead



an architectural firm serving Houston and the Clear Lake area. 1st year with "Men Who Cook"

## Tommy's Taters



- 4 1/2 Cups Cubed Cook Ham
- 1 1/2 Cups Chopped Green Pepper
- 3 Medium Onions, Chopped (1 1/2 cups)
- 6 Cans ( 10 1/2 oz. each) Condensed Cream of Celery Soup
- 5 1/2 Pounds Potatoes, pared and thinly sliced ( 8 1/2 cups)
- 1 /2 Cup Toasted Bread Crumbs
- 2 Teaspoons Butter, Melted

Heat oven to 350 degrees. Stir together ham, green pepper, onion and soup. In each of 2 ungreased baking pans, 13 x 9 x 2 inches, spread 1/4 of soup mixture; top with half the potatoes and cover with 1/4 of soup mixture.

Cover; bake about 1 1/2 hours or until potatoes are fork-tender. Toss crumbs with melted butter. Remove covers from pans; sprinkle each top with half the crumbs. Bake 15 minutes longer. 16 servings.

## Biography Tom Davies

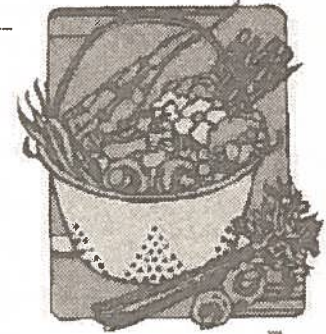
Native Texas, extremely happily married to Kimberly 15 years. Three kids, Damon, Denton and Victoria. One cat, Roxy. Project Manager for Paradigm Engineering. Specializing in EPA & TRNCC permitting and Storm Water Pollution Prevention Plans. Original Mullet member. Former member Seabrook Ethics Committee and Seabrook Charter

Review Commission. Member of the award winning "Mash Team" (cook-off team) originating back at the old Seabrook Celebration and continuing into the Millennium at the Seabrook Music Festival. Charter member of Krewe Du Lac. 4th year with "Men Who Cook"



## Steamed Vegetable Dumplings

- 1500 g. Chinese Cabbage
- 100 g. Vermicelli
- 50 g. Sesame Oil
- 5 g. Ginger Roots
- 100 g. Dry Mushroom
- 5 Eggs
- 5 g. Salt
- 500 g. Flour

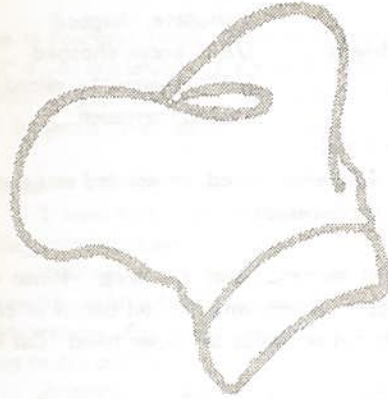


1. Clean and cut the Chinese Cabbage into very small pieces.
2. Put the dry mushroom into hot water for some time and clean them; cut them into very small pieces when they are wet and soft.
3. Put the vermicelli into hot water and cut them into very small pieces when they are soft.
4. Cut the ginger 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.

## Biography John Devereaux

Transplanted Aussie. Enjoys sailing, boating, horseback riding and packing. Was past President of BTA; This is his sixth year with "Men Who Cook".





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## P4&C (Porky Pepper Penn Pasta & Cheese)

Source: My twisted mind . . . .

Penne Pasta - 1 box	8 oz Sour Cream
1/3 Block Velveeta (or similar)	2 shallots, chopped
16 oz grated medium cheddar cheese	1/2 lb bacon chopped
12 oz grated Manchengo cheese (or mozzarella)	1/3 lb Prosciutto, sliced thick
1/2 & 1/2 as required (less than 8 oz)	Grated Parmesan
4 fresh (not pickled or canned) Jalapenos, cored, de-seeded and chopped	
4 fresh whole Anaheim Peppers (or Mexican)	

Cook Penne Noodles until softened but not limp. Rinse with cold water and set aside. Fry chopped bacon until fat on bacon is clear - not browned or crisp. Remove bacon and set aside on paper towel. Cut Prosciutto into 1/2" squares and set aside.

Place whole Anaheim peppers under broiler until black. Turn and repeat for all sides. While still hot from broiler, run peppers under cold water and peel, discarding core, seeds, and skins. Cut resulting pepper meat into 1/2" squares and place in bowl. Add finely chopped shallots to bowl. Add cored, de-seeded and coarsely chopped Jalapeno peppers to bowl and set aside.

Preheat oven to 350 degrees. While oven is heating, add Velveeta cut into 1" cubes. Place Velveeta, sour cream, 1/3 of Cheddar, 1/3 of Manchengo in a medium saucepan over medium heat. Stir while melting frequently to prevent burning. Add 1/2 & 1/2 as necessary to get cheese mixture to consistency of melted chocolate. Add contents of bowl to cheese mixture and stir well. Remove from heat.

Add rinsed Penne to a large ceramic dish\* and pour mixture from saucepan over the noodles. Stir carefully so not to tear penne. Cover mixture with 1/2 of remaining grated cheddar and Manchengo. Cover mixture with chopped bacon and then cover bacon with Prosciutto.

Cover Prosciutto with remaining grated Cheddar and Manchengo, and grate parmesan to cover lightly.

Bake at 350 degrees\*\* until crust is dark brown all over

### Notes:

\* A tall bowl results in more creamy content, less crust; a 9x13 dish or similar results in more crust less creamy content.

\*\* After it has been in for 20 minutes, you can jack the temperature up to 400 degrees if you can't stand to wait any longer...

## Biography

Roger Johnson

I live in Pearland Texas, and I am a young 46 Years old (which means "I am almost dead" if you are under 21). I work for the Boeing Company on the International Space Station project, and have been in Graphic Arts and Program Administration for the past 24 years. I moved to the Houston area from Seattle in 1993.

### Hobbies:

· I tend to like any thing creative - including cooking, art and music

· Cooking: I like to create new food dishes and modify existing ones. Tend to concentrate on Mediterranean, Cajun and smoked foods, but I am willing to try anything.

· Artwork: I dabble in such mediums as paintings, drawings, silk screened T-Shirts, web pages and electronic art. See <http://www.ghg.net/cmjfs/>. For examples of artwork I have completed.

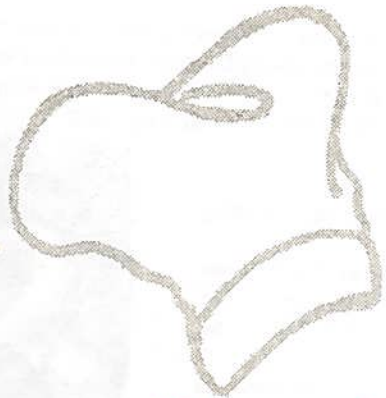
· Music: Used to play in 70's garage bands as a bass guitarist and still dabble with it occasionally. I like current music (i.e. Creed, STP, Metallica, Chili Peppers, etc.), Oldie and moldies (Doobies, Doors, Bryan Adams, Led Zeppelin, etc.) and Jazz (Stanley Clark, Fat Burger, Manheim Steam Roller, etc) - no hard core country...

· I also enjoy SCCA Solo2 (a form of competitive autosports), which takes up most of my time.

· I am currently the Assistant to the Regional Executive, Solo for the Houston Region Sports Car Club of America. I race my red 2000 Honda S2000 at these events. I am also a Solo2 course designer there's that creative "thing" again). I have been selected as one of the course designers for this year's 2001 Solo2 Nationals held in Topeka, Kansas. I have been selected 8 times previously in the past 11 years for this honor.

Roger is a rookie this year with "Men Who Cook".





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**John Rihn**



## Caribbean Seasoned Roasted Pork Tenderloin

Source: The Sundance Grill



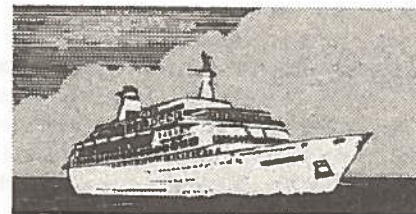
- 1 Teaspoon Caraway Seed
- 5 Cloves Garlic
- 1 Medium Yellow Onion
- 1 Stock of Celery
- 2 Jalapeno Peppers
- 1/4 Cup Fresh (loose) Thyme
- 1 Cup Fresh Lemon Juice
- 5 Pounds Pork Tenderloin
- Salt, Pepper, Cayenne

Combine all ingredients (except Pork Tenderloin) in blender or food processor. Pour into bowl and put Pork Tenderloin into marinade. Let sit for 4 to 6 hours (overnight is OK too). Take meat out of marinade and roast in hot oven (375 degrees) for approximately 40 - 45 minutes. Paste marinade over pork every 10 minutes. Add small amount of water to roasting pan to get a good juice.

Best served with corn and peppers.

Serves 8 - 10 people

## 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 sixth year with "Men Who Cook".



## Smoked Pork Loin



1 Center Cut Pork Loin ( or more)  
Mustard or Grey Poupon

1. Rub the Pork Loin(s) with mustard
2. Place charcoal in the pit and light
3. When temperature reaches 250 degrees, add a log to the fire
4. Place Pork Loin(s) on grill at the far end from the fire box
5. After FOUR hours, I like to wrap them in foil and return to the pit for another couple of hours
6. Take off. Slice. Eat

We always cook 2 or more. They go FAST. Also, they are great on salads and sandwiches.

## Biography Larry Bonnin

Born of Cajun ancestry in 1949 close to the Louisiana border in Port Arthur, Texas, I grew up in the middle of the 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, and 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".



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## Meatballs & Pasta with Olives

Source: Family Circle

- 3 Tablespoons Packaged Seasoned Bread Crumbs
- 2 Tablespoons Milk
- 1 Pound Ground Beef - Chuck
- 1 Medium Size Red Onion, Chopped
- 1 Can (14.5 ounce) Diced Tomatoes with Italian Herbs
- 1 Can (8 ounce) Tomato Sauce
- 1 1/2 Cups Water
- 1 Cup Halved Pitted Black and Green Olives
- 1 Cup Uncooked Elbow Pasta
- Shredded Parmesan Cheese

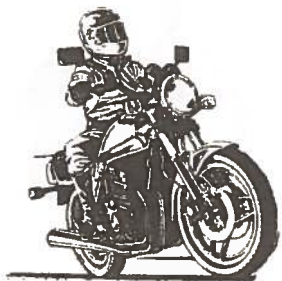


Combine crumbs with milk in medium size bowl. Add beef, mix well. Divide into 12 equal portions; shape each into a ball. Heat non-stick straight sided 10 inch skillet over medium high heat. Add meatballs; brown all over, about 6 minutes. Remove meatballs from skillet. Add onion sauté until softened, about 8 minutes. Add diced tomatoes, tomato sauce, water and olives. Bring to a boil. Stir in elbow pasta. Add meatballs; cover and simmer about 15 minutes until pasta is tender. Sprinkle with shredded cheese, if desired.

## Biography

### Rick Ruch

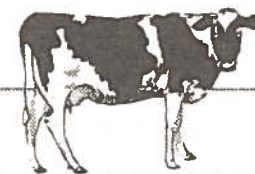
Born under a hot sun in Tucson, Arizona; raised in West (By God), Virginia. Lucked out 20 years ago and was transferred to Houston. Somehow survived the Polk Street layoffs of the Hughes Tool Company by claiming to be Howard Hughes' secret heir. Presently Facility Manager for their 12th St. Plant. Enjoy motorcycles, classic cars,



fast cars, live music, cooking, travel and playing straight man. Go figure. Have 5 great kids, 3 grandchildren and married to Seabrook Festival Director, Annabelle Ruch. Member of the Seabrook Association, the Seabrook Music Festival the Cold River BBQ Team and the Clear Lake Chamber. Fourth year for "Men Who Cook".

## Stifatho - Beef with Onions (Greek Style)

Source: Family Recipe



- 2 Pounds Beef Chuck, Top Round or Sirloin - Cubed
- 1 Tsp Whole Pickling Spice or 1/4 Tsp Each Allspice, Ground Cloves & Cinnamon
- 4 Pounds Small Onions, Peeled & Whole
- 1 Can (15oz) Tomato Sauce
- 1/8 Cup Red Wine Vinegar
- 1 Cup Wine, Red or White\*  
(Save 1/4 Cup until end)

- 1 Cup Water
- 1 Bay Leaf
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/4 Teaspoon Sugar
- 1/4 Cup Olive Oil
- 3 Cloves Garlic

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.*

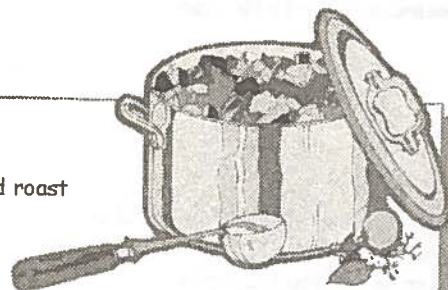
## Biography

### Lou Marinis



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, Lou and Alice moved to Houston in 1976. They are members of St. John the Theologian Greek Orthodox Church in Webster and LYC. His hobbies include boating, squash, racquetball and tennis. This is Lou's second year as a cook in "Men Who Cook".

## Pot Roast Calypso



3-pound boneless chuck, rump or round roast  
1 tablespoon white vinegar  
2 tablespoons soy sauce  
1 teaspoon dried thyme  
1 tablespoon chopped fresh parsley  
1 scallion, finely chopped  
1 fresh hot pepper, seeded and minced  
Salt and freshly ground pepper  
2 tablespoons all-purpose flour  
3 tablespoons butter  
1 medium-sized carrot, sliced  
2 cups beef stock  
 $\frac{1}{2}$  cup water  
2 medium-sized potatoes, peeled and sliced  
1 medium-sized onion, sliced

Trim any excess fat from the roast, then rub well with the vinegar and soy sauce. Combine the thyme, parsley, scallion, hot pepper, and salt and ground pepper to taste, and rub into the roast. Place the roast in a pan and leave at room temperature for about 2 hours.

Remove and reserve the bits of seasonings, then dust the roast evenly with the flour. Melt the butter in a large, heavy pot, and brown the roast on all sides. Add the carrots and sauté quickly, then add the reserved seasonings and beef stock. Cover and simmer for about 2 hours, turning the roast occasionally. Add the water, and when the liquid returns to a boil, add the potatoes and onion. Cook for another 30 minutes. Thinly slice the meat, and serve it with the vegetables and pan juices as gravy.

Makes 6 - 8 Servings

## Biography

Bob Decker

Armed with a B.A., military service completed in the U.S. Army, Bob began his first career - the oil business. For "mumble" years, Bob bought and sold crude oil in various world markets.

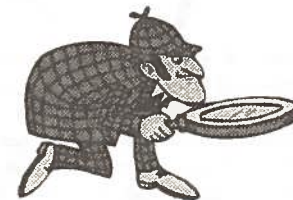


His second career began with the purchase of The Crab House Restaurant in Seabrook, Texas.



Putting on yet another hat, Bob now is working as an investigator for Children's Protective Services. This third career is planned to last until retirement - but who knows?

Community Service includes Seabrook Rotary, Friends of Seabrook, The Seabrook Association, and Men who Cook" since its inception year. Hobbies include cooking, reading, painting, traveling, boating.





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**Thomas G. Richards, CPA**



## Bill's Brisket

### Bill's Ole Brisket



One 10 - 12 Pound 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 6 hours. Remove and take approximately one pint of juice off of brisket. Slice and serve.

AND MAN IT'S SOOOOOOO GOOD.

## Biography

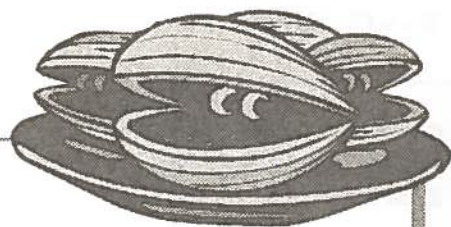
W. G. "Bill" Loomer, Jr.

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 the early 50's, Miss Daisy and I got married (some 45 years ago) and we 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, who is a school teacher and coach at Dickinson Independent School District. Lacy gave us a beautiful and talented granddaughter, Stacy Holcomb, a country western signer and a commercial disc jockey. In 1982, when I was out of work, I started Clear Creek Equipment, Inc., and for 18 years, I was President of the Company. In May 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 6th Year" "Men Who Cook" with honors. Director for 8 years and past 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 7 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".

## Linguine & Clams

Source: Family Recipe



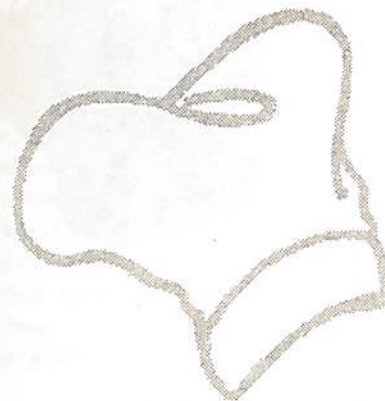
1/2 Cup Butter  
3 Cloves Garlic, Chopped  
1/2 Cup Chardonnay  
1 - 7 1/2 ounce Can Minced Clams with Liquid  
1 - 12 ounce Package Linguine  
2 Tablespoons Chopped Parsley  
Salt and Pepper to Taste

Melt butter in heavy skillet, stir in garlic and cook over medium heat for a minutes. Add wine and clam liquid and simmer 5 - 6 minutes. Remove from heat and set aside. Boil linguine as indicated on package and drain well. Put on heated serving dish. Return sauce to heat and bring to a boil. Add clams. Pour over linguine. Sprinkle parsley over and toss together until ingredients are well mixed.

## Biography

Pete Vega

Former Postmaster, Seabrook, Texas, now retired Postmaster, Friendswood, Texas. Married to Cindy. 5 children, 4 boys and 1 girl. Hobbies include traveling, skiing, diving and sailing. Area Training Director for Texas Special Olympics; Coach of Clear Lake Challengers, Special Olympics Team; Member Seabrook Rotary and "Men Who Cook".



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## Crawfish Etoufee

Source: Tony Chachere's Cajun Country Cookbook



1 Pound Peeled Crawfish Tails  
1 Stick Margarine  
1 Medium Onion, Chopped  
1/2 Green Bell Pepper, Chopped  
1 Tablespoon Worcestershire Sauce  
2 Cloves Garlic  
2 Tablespoon Cornstarch  
1 Tablespoon Paprika  
2 Cups Water  
Tony's Creole Seasoning

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 onion, bell pepper and garlic. Sauté well for 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.

## Biography

### Jack Fryday



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. Elected mayor of Seabrook in 2000. Seventh year participating in "Men Who Cook".

## Snapper Ponchatrain

Source: Boat Captain



### For Ettouffe:

2 Celery Sticks, Chopped and Diced  
1 Onion, Chopped and Diced  
2 Cloves Garlic, Chopped and Diced  
1 Green Pepper, Chopped and Diced  
1/2 Stick of Butter  
1 Pound of Shrimp  
1 Pint Crab Meat  
1 Can Cream of Mushroom Soup  
Zatarain's Creole Seasoning

### For Snapper:

4 Snapper Fillets  
1 Box Ritz Crackers, Crushed  
6 Eggs  
1/2 Cup Milk  
Olive Oil

For Ettouffe - In a saucepan, mix Cream of Mushroom Soup, 1/2 cup water, 1/2 stick butter, chopped and diced celery, chopped and diced onion, chopped and diced garlic, chopped and diced green pepper, shrimp, crab meat. Bring to a simmer.

For Snapper Filets - Soak Snapper Fillets in eggs and milk for 20 minutes - roll fillets in crushed Ritz Crackers - brown both sides in Olive Oil.

Put Snapper Fillets in bottom of casserole dish, cover with Ettoufee, sprinkle Zatarain's Creole Seasoning over top. Bake in oven at 350 degrees for 20 minutes.

## Biography

### Bill Norris



Born in Richmond Virginia. Moved to Clear Lake in 1984. Hobbies include fishing and golf. Married with two sons. This is Bill's first year with "Men Who Cook".



*Thanks to Our Sponsor*  
**Pappas Restaurants**



**Pete Pappas**



## **Aki Aki Rumaki with Peanut Sauce**

**Source: Stolen**



- 1 Quart Peanut Sauce
- 5 Pounds (10 - 15) Gulf Shrimp
- 2 Pounds Black Pepper Bacon
- 1 Pound Salted Butter
- 2 Pounds Shredded Monterey Jack Cheese
- 4 Tablespoons Seasoning Salt
- 4 Tablespoons 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.

## **Biography** **Pat Cunningham**

I was weaned on Philly Cheese Steaks and Hoagies. When I moved to Texas in the late 70's, my taste and 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.



*Thanks to Our Sponsor*  
**Gulf Coast Limestone**



Bob Robinson  
281-474-4124



## Shrimp Susanna



5 Pounds 16/20 Shrimp, peeled & deveined  
3 Each Onion, Chopped Fine  
4 Cups Bread Crumbs  
3 Quarts Heavy Cream  
1 Cup Dry Sherry, Dry Sak  
1/2 Cup Olive Oil  
4 Each Garlic, Chopped Fine

2 Each Shallot, Chopped  
3 Pounds Butter, Softened  
2 Bunches Parsley, Chopped Fine  
1 Pinch Salt and Pepper, to taste  
1 Cup Lemon Juice  
2 Bunches Scallions, Sliced Thin

1. With the tail off, sauté the shrimp in a hot skillet with olive oil. When the shrimp turns pink on both sides, add a tablespoon of chopped garlic, the shallots, onions and the sherry to flambe'. When the sherry has almost turned *au sec*, add the cream and simmer over a very low flame.
2. For the compound butter, you might want to do this ahead a day in advance so the butter sets right. When the butter has softened, put it in a mixing bowl and whip the butter on low speed until it all incorporates. While the butter is whipping, add the lemon juice, the rest of the garlic, the chopped parsley, and the bread crumbs and mix it all together. You'll know you've done it right when the butter turns white.
3. After the butter has been mixed enough, put it out on some parchment paper or pan liner and roll the butter in the liner to make like a rolled giant cigarette and place in the freezer to let it set.
4. When the shrimp is ready from the previous #1 step, place it in a hotel pan, then cut slices of the frozen butter and place on top of the shrimp and put it in the oven until the top has turned a light brown color.
5. Garnish with the sliced scallions and serve. Serves 20

## Biography Terry Chapman

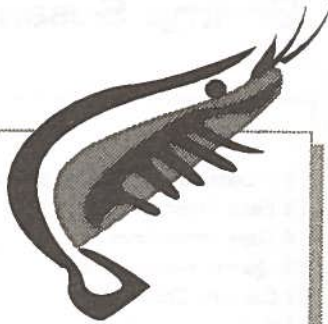


Terry is the General Manager for Lakewood Yacht Club. His hobbies include water skiing, snow skiing and bike riding. He is a Charter Member of the Seabrook Rotary Club. This is his sixth year with "Men Who Cook".



## Texiana Shrimp & Rice

Source: "Texas Home Cooking"



- 1-1/2 Pounds Large Shrimp
- 3 Tablespoons Oil, preferably Canola or Corn
- 2 Medium Onions, Chopped
- 2 Garlic Cloves, Minced
- 1 Large Green Bell Pepper, Chopped
- 1/4 Cup Chopped Roasted Green Chile,  
Preferably Poblano and New Mexican, Fresh or Frozen
- 1 Teaspoon Cumin Seeds, Toasted & Ground
- 1 Teaspoon Dried Oregano, Preferably Mexican
- 1 Teaspoon White Pepper
- 1 Teaspoon Salt
- 1 Bay Leaf
- 1-1/2 Cups Uncooked Rice
- 3 Cups Shrimp or Seafood Stock
- 2 Tablespoons Fresh Lemon Juice
- 6 Green Onions, Sliced
- 1/3 Cup Chopped Cilantro

Peel and, if you wish, devein the shrimp. Save the shells for the stock. Refrigerate the shrimp until you are ready to use them

Warm the oil in a heavy skillet or Dutch Oven over medium heat. Add the onions, garlic, green pepper and green chili and sauté them, stirring occasionally, until the onions have softened, about 5 minutes. Add the dried seasonings and the rice, stirring to coat all the grains, and cook another couple of minutes. Add the stock and the lemon juice, and bring the liquid to a boil. Cover the skillet, reduce the heat to medium-low, and simmer for 18 minutes. Check the mixture toward the end of the cooking time, and stir if the rice appears to be sticking. Add the shrimp and the sliced green onions, stirring to incorporate them. Cook 2 to 3 minutes more.

Remove the skillet from the heat, and let the shrimp and rice sit, covered, for 10 minutes. Then sprinkle the cilantro over the dish, and serve it immediately. Eat any leftovers the next day.

## Biography Mike DeHart

Almost a "Native" Texan - U.T. Austin Graduate. 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. Past Chairman of Planning & Zoning Commission. Charter



Member of the Seabrook Rotary Club. Member of the Lakewood Gentlemen's Association and member of the Seabrook Association. Sixth year with "Men Who Cook".

## Flamed Spiced Shrimp



### Sauce

1/4 Cup Chicken Broth	3/4 Teaspoon Sugar
2 Tablespoons Ketchup	1/8 Teaspoon Crushed Red Pepper Flakes
1 Tablespoon Dark Soy Sauce	Ground White Pepper to Taste
2 Teaspoon Cornstarch	1-1/2 Teaspoon Dry Sherry
2 Teaspoon White Vinegar	1-1/2 Teaspoon Fermented Black Beans

Combine all ingredients, Mix well; set aside.

### Shrimp

1 Tablespoon Peanut Oil  
1/2 Medium Red Bell Pepper, Seeded & Chopped  
3 Garlic Cloves, Minced  
1 Piece (1 inch) Ginger Root, Minced  
2 Tablespoons Cognac or Dry Sherry  
2 Medium Onions, Thinly Sliced  
Chicken Broth, as needed  
24 Large Shrimp, Shelled & Deveined  
2 Green Onions, Thinly Sliced

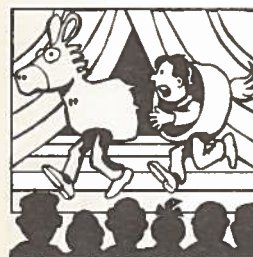
Heat wok or large skillet over high heat 30 seconds. Add oil, garlic and ginger; cook, stirring constantly, 1 minute. Reduce heat to medium. Cook until onions are translucent, about 2 minutes. Stir in shrimp and bell pepper.

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.*

## Biography Guy Rodgers

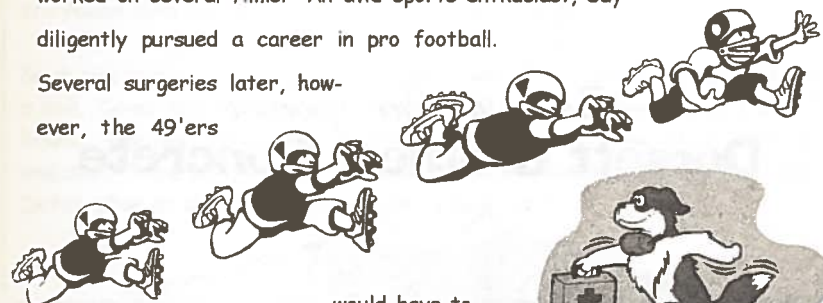


Guy was born and raised in Glendale, California where he dedicated his time and talents to getting into whatever trouble he could possible find. During this time, this infamous (as in not famous) childhood actor could also be spotted at the Disney and Universal Studios where he

worked on several films. An avid sports 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 10 years and enjoy living in Taylor Lake Village

where they are raising their 2 sons and daughter, Casey, Cody and Taylor. Guy

also enjoys being a "Man Who Cooks".





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**Dorsett Brothers Concrete**



Pasadena, Texas



## Carnival Fei Joada

Source: Lifted



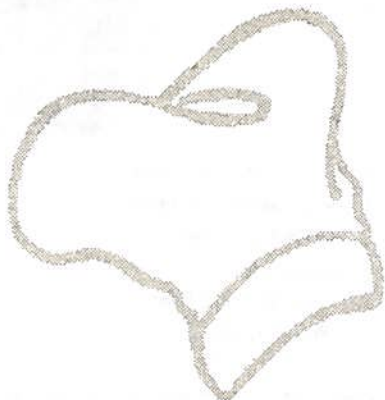
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|------------------------------|------------------------|
| 1 Pound Dried Black Beans    | 1 Pint Cherry Tomatoes |
| 4 Bottles of Beer            | 1 Large Onion, Chopped |
| 1 Pound Prosciutto           | 2 Sm Red Chili Peppers |
| 1 Smoked Turkey Leg          | 6 Cloves Garlic        |
| 1 Pound Hot Italian Sausages | 2 Strips Orange Peel   |
| 1/2 Pound Slab Bacon         | 1/2 Pound Chorizo      |

Soak the beans. In a large dutch oven, combine all ingredients and bring to a boil. Cover and transfer to a pre-heated 350 degree oven. Bake 1 1/2 hours. Uncover and bake an additional 30 minutes, stirring twice. Remove and cool. Place solids in one container; liquid in a second, chilling overnight. Defat, slice or shred meats, combine, reheat, enjoy!

## Biography Charles Hulvey



Married to Melissa with one son, one daughter and three grandsons. Seventeen years in government service, thirteen in the private sector. Hobbies include anything wet (water sports) or anything outdoors. Proud Seabrook resident. This is his first year with "Men Who Cook".



*Thanks to Our Sponsor*  
**Lance's Turtle Club**



Lance Stevens



## Spaghetti Carbonara



Sautéed in Olive Oil, Onions, Prosciutto, Green Onions, Eggs, Parmesan Cheese, Touch of Cream

**Spaghetti Carbonara**, originally from Lazio - the region from where I come, has been a Roman dish for at least 150 years. The reason I introduced this dish is not because of the wide acclaim it has received in my restaurant (People Love It!!!) but because my wife was one of the very first to appreciate this dish when I was contemplating adding it to our menu.

*Buon Appetito - Claudio*

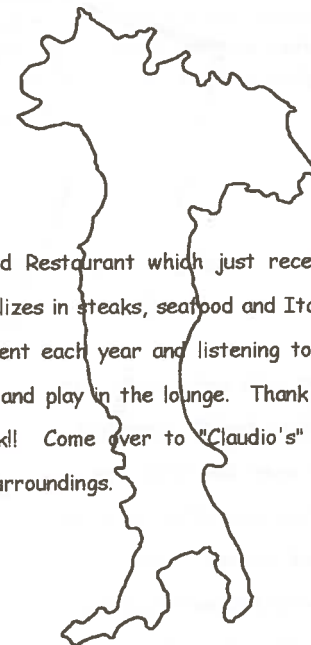
## Biography

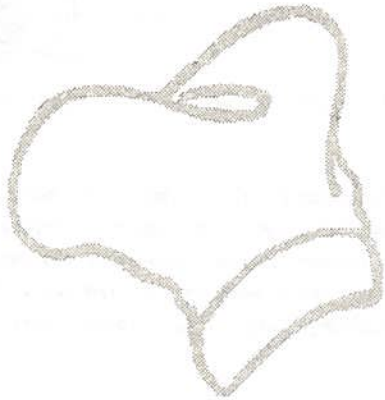
Claudio Sereni

Claudio is the owner of Claudio's Piano Bar and Restaurant which just recently relocated to League City. The restaurant specializes in steaks, seafood and Italian dishes. He looks forward to cooking in this event each year and listening to his



lovely wife sing and play in the lounge. Thank you for coming back!! Come over to "Claudio's" and enjoy the new surroundings.





*Thanks to Our Sponsor*  
**Lance's Snapping Turtle**



Lance Stevens



## Chicken Spaghetti for 40

Source of Recipe: Houston Junior League Cookbook (1968)



- 2 Large Chicken Hens (5 - 6 pounds each)
- 1 Cup Butter
- 4 Onions, Chopped
- 10 Cloves Garlic, Crushed
- 3 Green Peppers, Chopped
- 2 Whole Stalks Celery, Chopped
- 3 Cans (1 Pound) Tomatoes
- 2 Cans Condensed Mushroom Soup
- Salt and Pepper
- Mushrooms, if desired
- 3 Packages (12 ounces each) Spaghetti
- 1 Pound Sharp Cheddar Cheese, Grated

Simmer chickens; save broth. Skin, bone, chop and chill chickens. In a large heavy pot, melt butter; add onions, garlic, peppers and celery. Cook until tender. Add tomatoes, soup, salt, pepper mushrooms and chicken meat; simmer until flavors blend. Cook spaghetti until almost tender. Put in colander, drain and rinse under cold water. Add to pot with chicken mixture. If mixture is too dry, add a little reserved broth. Thirty minutes before serving, stir in cheese and heat. The sauce can be made the day before needed and heated just before adding the spaghetti.

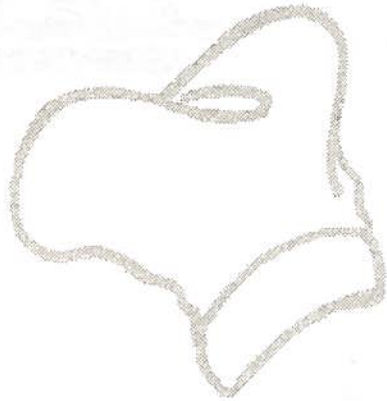
Serves about 40.

## Biography

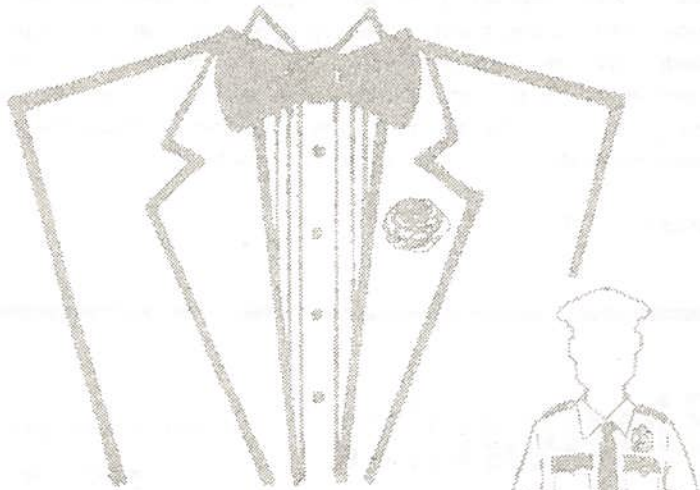
David Halbert



Born in Waco, grew up in the Houston area. Moved to the Bay Area in January, 1976 and loved it. Married 36 years to a really good cook, Janice. Two grown children. Leisure time activities include boating, tennis and travel. This is my 2nd year with "Men Who Cook".



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**Jeanie Martin,**  
**Community Market Manager**  
**281-326-2433**

## **Greek Style Chicken Saliski with Fetta Dip**

**Source: Own Creation**

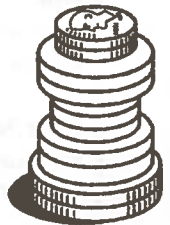


Chicken Tenderloins  
Square Cut Onions  
Italian Seasoning Mix  
Fetta Cheese  
Anchovy Paste  
Minced Capers  
Garlic  
Heavy Cream

Skewer chicken tenderloins on 6" bamboo skewers using an "S" shape design with onions. Season well with salt, pepper and Italian Seasoning and braise on a flat grill until ready. Prepare Fetta Dip in a food processor. Add Fetta Cheese, Anchovy Paste, Garlic and whip until smooth. Add heavy cream until consistency is creamy. Add minced capers last.

## **Biography** **Chef Joseph**

Native Houstonian living in Seabrook since 1986. Hobbies include outdoor hunting and skeet shooting, coin collecting and refinishing old wood furniture. Community service; Senior Officer in VFW Post 8251, LaPorte, Texas; Member of IEMS Chef's Association.



We are thrilled to have Chef Joseph cook with "Men Who Cook" for the first time.

## Chicken Saltimbocca



8 Large Chicken Thighs, Deboned and trimmed of fat  
8 Very Thinly Sliced Fontina Cheese, cut to size of thighs  
8 Very Thinly Sliced Prosciutto, cut to size of thighs  
1 Cup Whipping Cream  
Basil Pesto, Reserving Some for Sauce

### Basil Pesto (Can purchase or make from the following recipe):

8 Cloves of Garlic  
1 Cup Italian Parsley  
1 Cup Fresh Basil Leaves  
1/3 Cup Extra Virgin Olive Oil  
2 Tablespoons Pine Nuts  
2 Tablespoons Freshly Grated (a must!) Parmigiano-Reggiano Parmesan  
Cheese (no substitute!)  
1/4 Teaspoon Salt  
Dash of Pepper  
Combine all ingredients in a blender and puree until smooth.

Preheat oven to 375 degrees. Lay out deboned and trimmed thighs, skin side down. Spread Pesto on each, about 2 tablespoons each. Top each thigh with a slice of cheese and then a piece of Prosciutto. Rollup thighs and tie with cotton string to holding stuffing in place. Place thighs in a shallow baking pan with the seam side down. Sprinkle with salt and pepper and bake about 25 - 30 minutes. Remove from pan when done and set aside, keeping warm.

Make Pesto sauce by whipping cream until soft and thick, about consistency of thin mayonnaise. Add enough Pesto until sauce has a green tint and to suit your taste. Cover and keep at room temperature.

To serve, transfer chicken to warm plates and spoon 2 tablespoons sauce over each. Garnish with Italian parsley. Serves 8.

## Biography

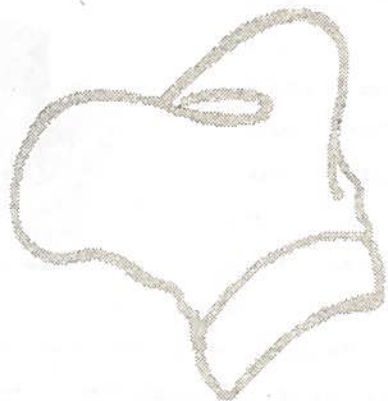
Mike Bass

Mike is married to Georgie. He is a retired Partner from Andersen Consulting. Mike and Georgie have two grown sons - Bill and Chad. They also have a spoiled Lab (Mike's) named Daisy, a parrot (Georgie's) named Cheeto and a cat (inherited from the 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 and fishing. Mikes likes cooking...he started cooking when he was 10 years old. Georgie and Mike moved away from the Seabrook area in 1983, living in Singapore, Vancouver and Chicago. They returned in 1995 and are thoroughly enjoying themselves. Mike, of course, is a "Man Who Cooks".

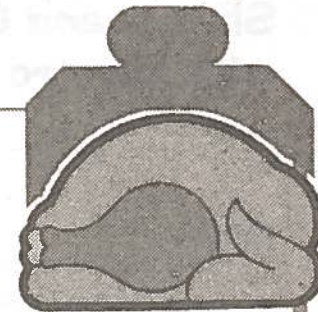




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**Mike & Georgie Bass**



## Spicy Chicken Enchiladas



- 1 Whole Chicken ( 3 1/2 to 4 Pounds)
- 1 Large Jar of Pace Picante Sauce
- 2 Cups Cheddar Cheese, Shredded
- 24 Flour or Corn Tortillas
- 16 Ounce Jar Arriba Mexican Green Salsa
- 1 Small Can Sliced Black Olives
- 1 Onion, Diced
- 2 Cups Monterey Jack Cheese Shredded
- 16 Ounce Sour Cream

Boil chicken until tender (let cool in chicken broth). De-bone the chicken and dice. Mix Picante Sauce, olives, diced onion and 1 cup of both cheddar and Monterey Jack Cheese with chicken. Mixture should be moist. Roll mixture into tortilla and lay in pan, making 2 layers. Spread the remainder of the cheese on top of each layer of tortillas. Bake for 30 minutes at 350 degrees. If you use corn tortillas, fry the tortillas for pliability before adding chicken mixture. Mix Arriba Mexican Green Salsa and sour cream together and serve on top of chicken enchilada.

## Biography

**Byron Hebert, CPA, CPEC**



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 areas 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 Chambers of Commerce, as well as the Bay Area Turning Point. They enjoy camping, traveling and entertaining friends and family. This is Byron's 4th year with "Men Who Cook".





# Shrimp and Green Chile Enchiladas with Cilantro Cream



## Filling

4 Large Yellow Onions, Chopped  
8 Cans Diced Green Chilies  
Corn Oil



1 Tablespoon Chopped Garlic  
10 Pounds 90/100 Count Shrimp  
Pepper Jack Cheese, as needed

Heat some corn oil in a large pan. Sauté the onions until translucent. Add the garlic and green chilies and cook for three minutes. Add the shrimp, sauté until just done and adjust seasoning with salt and pepper. Drain excess liquid and reserve. Add Jack Cheese to desired consistency and cool to room temperature.

## Sauce

1 Large Onion  
1/2 Tablespoon Chopped Garlic  
3 - 4 Bunches Cilantro,  
stems removed and chopped

2 Quarts Heavy Cream  
2 Pounds Cooked & Drained Spinach

Sauté the onion until translucent. Add garlic and spinach and heat through. Add the cream and reduce by one third. Remove from heat, add cilantro and puree. Set aside to cool.

## Assembly:

Heat Flour Tortillas slightly in the microwave until pliable. Roll some of the shrimp mixture into the tortillas. Place the rolled tortillas seam down. (The mixture should be a firm cheesy mix.) Coat a hotel pan with Pam and a little of the sauce. Place enchiladas in pan with a slight space in between. Add some sauce to the top and spread shredded Jack Cheese on top. Cover with foil and bake at 350 degrees for 20 - 30 minutes. The cheese should be nice and bubbly. Cook uncovered for ten minutes.

## Biography Mark Lovfald



In the absence of Mark's own version of his bio, he will have to live with ours once again. He is a local real estate salesperson with Re/Max Space Center. This is his fourth year with "Men Who Cook".



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**Rick Clapp**  
**Baycomber Magazine**



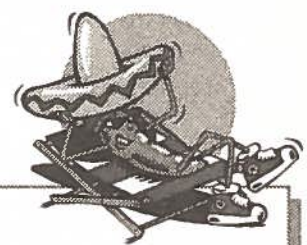


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**Fred & Lois Mohrhusen**



## Mexican Casserole

Source: Mother-in-law, Wenona Isaacs



Sauté 2 lbs. of lean ground beef with a large diced onion. Salt and pepper to taste.

Add the following:

- 1 Can Mushroom Soup
- 1 Can Cream of Chicken Soup
- 1 Can Taco Sauce
- 1 Small Can of Chopped Green Chilies

Mix everything well. Line the bottom of the pan with raw tortillas. Pour in approximately one inch of mixture. Add grated Velveeta cheese. Place another layer of raw tortillas, with mixture and cheese, repeat until mixture is gone. Bake in oven at 350 degrees for 45 minutes or until bubbly.

## Biography Ron Wicker



Married to Sharon, 38 years; two children, Renee' who is married to Nathan Hale, and Jeff who is married to Cathy. Two granddaughters, Sydney and Shelby. Enjoys amateur radio, hiking and golf. Member of the Seabrook Rotary Club. Presently in municipal consulting.

## Praline Pecans

Sweet

2 Cups Sugar  
1 Cup Buttermilk  
1 Teaspoon Baking Soda  
2 Tablespoons Butter  
4 to 4 1/2 Cups Pecan Halves

In a large (at least 6 quart) heavy saucepan, cook sugar, buttermilk and soda on medium-high heat to soft-ball candy stage. (Syrup has reached the soft-ball stage at 234 - 240 degrees. When a small quantity is dropped into ice water, it forms a ball that keeps its shape, but when removed from the water, it flattens out by itself.) Stir frequently to prevent burning. As candy cooks, it will turn golden brown. Remove from heat and stir butter in. Add pecans and stir to coat all nuts. Cover counter with wax paper and pour pecans onto it. Immediately separate pecans. Let cool.

Works best when made on a day with low humidity.

Makes about 4 cups.

## Biography

J. Price Blalock



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".

Clear Lake Area native with strong family roots in North East Texas and Alabama. Married 21 years to Lynn Mayfield Blalock with 3 children: Price, 15 years old, Lauren, 10 years old, and William, 5 years old.

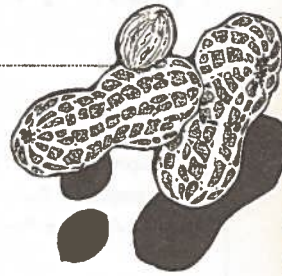


## Peanut Brittle

Source: Alice Royal

3 Cups Sugar  
1 Cup White Karo Syrup  
1/2 Cup Water  
2 Teaspoons Baking Soda  
1 Teaspoon Salt  
3 Cups Raw Spanish Peanuts  
3 Teaspoons Butter

Cook sugar, Karo and water in a large pan until it spins its own thread (use a wooden spoon). Add peanuts and cook until golden brown. Add butter; remove from fire. Have measured and ready, salt and soda. Stir in salt and soda quickly. This will foam up. Pour immediately into two large buttered cookie sheets, spread with wooden spoon. When brittle is cooled, bend cookie sheet gently and the brittle will pop off. Break and keep in air-tight containers.



## Biography Kenneth Royal

Born in Pleasanton, TX; served in 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 years); Principal, James F. Bay Elementary in 1993. Retired summer of 1997. Married to Alice (55 years). 2 sons, Kenny (passed away in 1986) and William (now a Policeman, Fort Walton Beach, FL); 1 daughter, Carole, married and works as a secretary at Boeing North American, Inc. Space Systems Division. Grandchildren; Kenny's - Mark & Stefan; William's - Krysta, Sarah & Andrew. Great grandson; Mark's - Dalton. Member of Seabrook Volunteer Fire Department. Seventh year with "Men Who Cook".



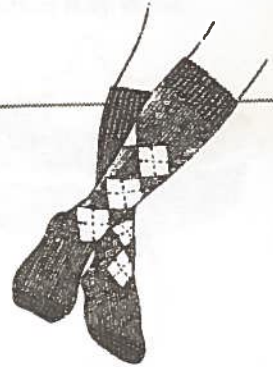
*Thanks to Our Sponsor*  
**Horizon Capital Bank**



**Cindy Kennedy, Manager**  
281-461-1300



## Knock Your Socks Off Buttermilk Pie



### Ingredients:

- 2 3/4 Cups Sugar
- 4 Eggs
- 2 Teaspoon Vanilla
- 3 Tablespoon Flour
- 1 1/2 Sticks Margarine, melted (3/4 Cup)
- 1 1/2 Cups Buttermilk
- 1/2 Cup Crushed Graham Crackers
- 2/3 Cup Chopped Pecans
- 2 (9-inch) Pie Crusts, Unbaked

Preheat oven to 325 degrees. In a large bowl, mix together sugar and eggs; add vanilla and flour. Stir in margarine and buttermilk. Do not beat. Fold in crushed crackers and pecans. Pour into pie crusts, dividing mixture evenly between the 2 crusts. Bake 45 minutes or until center of pie is firm when tested with a knife.

## Biography

### Elton Porter

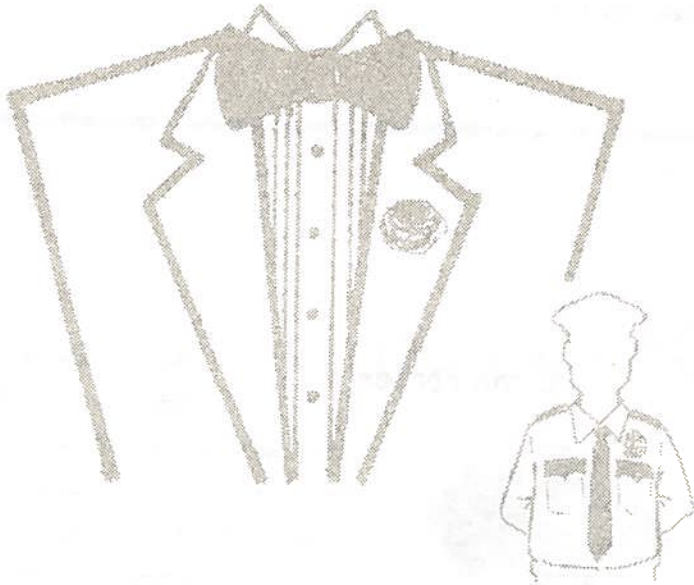


Native Houstonian, Grammer  
School Seabrook, Webster Hi

School, BBA University of Houston; Vet WWII  
Korea Submarine Service. Likes fishing. Memb  
of Water Board, City Council, School Boar  
Library Board, Rotary Club & Vice President  
Seabrook Coffee Club. A Commercial Realtor o  
a "Man Who Cooks".



*Thanks to Our Sponsor*  
**Mickey & Peggy Wooten**



## Key West Key Lime Pie

Source: Ernest Hemmingway's Private Collection Key West



10 Fresh Key Limes, Juiced  
1 Can Eagle Brand Milk & Gelatin  
Green Food Coloring  
1 Chocolate Graham Cracker Pie Crust  
Bananas  
1 Tub of Cool Whip or Fresh Whipped Cream  
Chocolate Bar  
Pistachios

Mix together lime juice and Eagle Brand milk and gelatin with a few drops of green food coloring. Slice bananas and put on the bottom of the pie crust. 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.

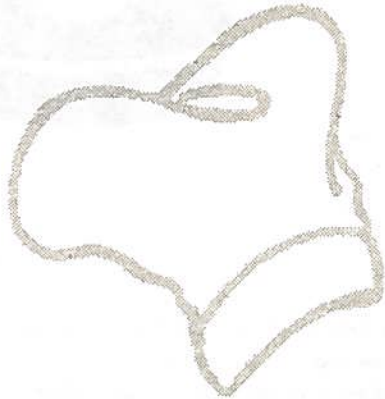
## Biography

**Rick Clapp**

Born in Ft Lauderdale, Florida. Graduate of the University of Alabama with a B.S. in Management Science. Attended Florida Atlantic University Graduate School. Worked for KLM Royal Dutch Airlines as an Airline Executive for 15 years. Traveled the world. Two favorite places to visit are New Zealand and South Africa. Presently President/CEO Bay Group and



BayComber & Baysport Magazines. Serve on the following boards: Clear Creek Independent Educational Foundation, Space Center Rotary, Armand Bayou Nature Center and Friends of Seabrook. Favorite pastime is sharing time with my girlfriend, Brenda and animals, dogs Echo, Mathey, Shabby, Mabrouka & cats Baxter and Kali. Enjoy cooking, traveling, fishing & water sports and "Men Who Cook".



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**Bay Area Electric**



Dan and Tom Johnson  
281-474-5956



## Toffee Bar Brownies



### Brownies

- 2 2/3 Cups Flour
- 2 1/2 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 2/3 Cup Margarine
- 2 1/4 Cup Brown Sugar
- 3 Eggs
- 1 Cup Walnuts (Pecans)
- 1-12 oz. Package Butterscotch Chips

Sift flour. Add dry ingredients. Soften margarine. Mix margarine with brown sugar. Add one egg at a time while mixing. Add flour, dry ingredients, butterscotch chips and walnuts. Spread in greased 15 1/2 x 10 1/2 pan and bake at 350 degrees for about 25 - 30 minutes.

### Butter Icing

- 1 Pound Butter
- 4 Cups Powdered Sugar
- 2 Teaspoon Vanilla

Mix butter, sugar and vanilla in a bowl for about 5 minutes, or until well mixed. Chop Toffee Bar and sprinkle on top. Cut into squares.

## Biography

R. W. "Bill" Kerber

Native Texan raised in LaPorte. Graduate of Lamar University in Beaumont. Began career in law enforcement in 1969 with the City of Shoreacres while attending school. Worked at LaPorte Police Department from 1973 to February 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 and Juvenile Law and "Men Who Cook".



## Raspberry Chocolate Cake

**Sources:** Time and simplicity are two inventors of this simple dessert. It was born out of boredom while baking cakes for church suppers and the Summer Youth Program in the Meador Park.

- 2 Boxes of Chocolate Cake Mixes  
(any label of standard size mixes works)
- 1 Bottle Raspberry Pancake Syrup
- 4 Eggs
- The amount of oil called for on the cake mix box
- 1 Can of Frosting
- 1 Small Box of Fresh Raspberries



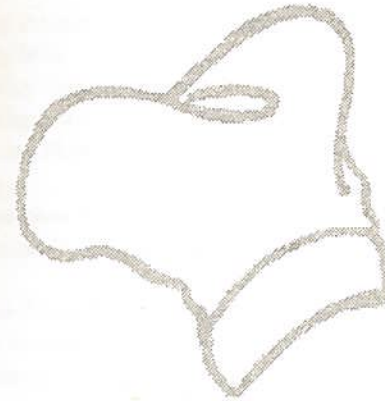
To the ingredients of a chocolate cake mix box, add another cup of mix. Add one additional egg and replace the water with raspberry flavor pancake syrup. Mix and bake per directions on the box. 9 inch cake round pans will be needed to bake the cake. Depending on the mix, an additional five minutes baking time may be needed.

Remove the cake from the oven and allow it to cool. Frost with your favorite frosting and top with fresh raspberries.

## Biography Charlie Clemmons



Charlie moved to Seabrook in 1976. He is the co-founder and Chairman of the Board of Pro-tem, Inc., a software company specializing in health and safety software for the nuclear power industry. He is retired and currently serving as Rotary International's Governor for the Houston area. He and his wife, Barb, who is the assistant pastor of Central Christian Church in Galveston and co-founder of Pro-Tem, Inc., spend their time in philanthropic endeavors.



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## Spiced RUM RUM RUM Cake



1 Pkg 2-Layer Size Spice Cake Mix  
1 Cup Milk  
1/3 Cup Cooking Oil  
1/4 Cup Dairy Sour Cream  
1/4 Cup RUM  
4 Eggs  
1 Teaspoon Pumpkin Pie Spice  
1 Recipe RUM RUM RUM Glaze

Preheat oven to 350 degrees. In a bowl, combine first seven ingredients. Beat with an electric mixer on low speed until just moistened. Beat on medium speed 2 minutes, scraping sides of bowl occasionally. Pour into greased and lightly floured 10 inch fluted tube pan; set aside. Bake at 35 to 40 minutes or until done. Cool in pan on wire rack for 10 minutes. Remove from pan. Cool completely. Spoon RUM RUM RUM Glaze over cake.

### RUM RUM RUM GLAZE:

In a bowl, combine 1 cup sifted powdered sugar, 1 teaspoon melted margarine or butter, and 1 tablespoon RUM. Stir in additional water, 1 teaspoon at a time until glaze is of drizzling consistency. Makes about 1/3 cup.



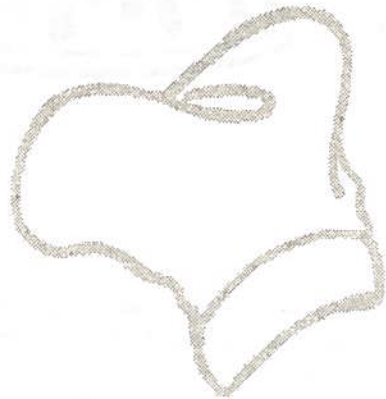
## Biography

### Jack P. Thomas

Jack is a former Dallasite, C.E.O., Navy Frogman, Scuba Instructor as well as



Kiwanian and Rotarian. He is also a past Commodore at L.Y.C. He is a former Seabrook resident who now resides in Nassau Bay cooking at home as well as here at "Men Who Cook".



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## Bread Pudding with Rum Sauce



### BREAD PUDDING MIX

3 Quarts Milk	1 Oz. Pure Vanilla
24 Eggs (use 1/2 yolk 1/2 whole)	6 Cups Sugar
2 Quarts Heavy Cream	Cinnamon
Hamburger Buns	

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 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.

### RUM SAUCE

1 Quart Heavy Cream	2 Teaspoons Rum
2 Cups Sugar	1/4 Cup Corn Starch
1/2 Teaspoon Vanilla	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.....

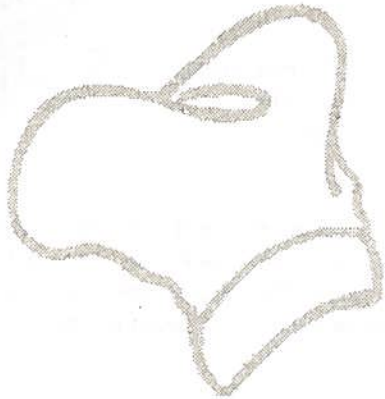
Is -- Seabrook waterfront junkie / restaurateur.

Has -- Son, Ryan (Longhorn); wife, Peggy (she cooks); dog, "Sixpack" (he bites).

Wants -- More jeeps.

Will be -- Seabrook waterfront junkie / restaurateur and for the second year, a "Man Who Cooks".





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## Neiman Marcus Cookie

Source: Nina



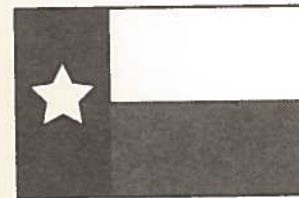
- 2 Cups Butter
- 4 Cups Flour
- 2 Teaspoons Baking Soda
- 2 Cups Sugar
- 5 Cups Blended Oatmeal (measure oatmeal and blend in a blender to a fine powder)
- 24 Ounce Chocolate Chips
- 2 Cups Brown Sugar
- 1 Teaspoon Salt
- 1 - 8 Ounce Hershey Bar, Grated
- 4 Eggs
- 2 Teaspoons Baking Powder
- 1 Teaspoon Vanilla
- 3 Cups Chopped Nuts (your choice, but we liked pecans the best)

Cream the butter and both sugar. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey Bar and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees.

Recipe may be halved.

## Biography

Reggie Wilpitz



drive "Miss Tooker". I coached several youth teams, served on various committees; this is my 7th year with "Men Who Cook".

Native Texas, married to my childhood sweetheart, Chere Fleming, and have 2 sons, Bryan and Chad. I enjoy a relaxing round of golf with friends, hunting and occasionally wetting a line. My retired status gives me time to travel, have coffee with friends at a local restaurant, and



THANK YOU !  
YOU ARE VITAL TO OUR SUCCESS

Thank you for joining us this evening for Men Who Cook VII - Year 2001. It is exciting that this is our seventh year and hard to believe we are already working on Men Who Cook VIII - 2002.

We hope you enjoyed the gala, and that this cookbook will remind you of each of our incredibly talented Celebrity Chefs. Their generosity and culinary skills astound us each and every year.

Your loyal support and that of our sponsors is the reason we enjoy continued success. The proceeds from this event help fund programs implemented by the Seabrook Police Officers Charities. These programs directly impact the lives of our youth and our community. Together we make a difference!

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:

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Cheri R. Smith  
Phone: 281-326-4900