



MEN WHO COOK VIII



*Benefiting Seabrook
Police Officers Charities*

APPETIZERS,
SOUPS, SALADS

VEGETABLES

ENTREES

DESSERTS

Men Who Cook - 2002 8th Annual

"A Note from our Chairman"

Welcome new and long time supporters of The Seabrook Police Officers Charities and Men Who Cook gala evening. Can you believe this is our eighth 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 that enables recipients to pursue their education and dreams.

I could not do this event alone. I would like to recognize the dedication of many others who also contributed many hours and energy to see this evening is a success. A special "Thank You" goes to:

Linda Bonnin & Ricia Kerber - Creativity and Decorations

Alice Thomas - Invitations

Paul Guthrie - Accounting and Financial Expertise

Mary Hoeffner - Cookbook Chairman, Cookbook Design and Layout

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

Administration

Chief Bill Kerber
Lt. Nona Holomon - *Sec/Treas SPOA & Charities*
Lt. Glen McLarty

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Det. Sgt. Mike Nolan
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Sean Wright
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Sharon Hill
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Randy Ratliff
Shannon Swatman

**Seabrook Police
Officers**

2001 Financial Information

Gross Income: \$22,330.00
Total Expenses: \$10,679.26
Net: \$11,650.74

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

DONATIONS

Seabrook Stingrays Sponsorship
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Houston Safe Boat Council
Seabrook Int. Dance
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Theater of Seabrook

APPETIZERS,
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ANNUAL SCHOLARSHIP PROGRAM

Our first year to award scholarships was 1998. Following this year, we will have awarded thirteen scholarships since the inception of this program.

Last year's recipients were:

- Ingrid Glaser
- Angela Hadley
- Lucy Moore

Our annual scholarship awards include two scholarship programs.

Each year, one \$4,000 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 \$1,000 each year for four years, as long as he or she maintains the established minimum criteria.

The second scholarship program awards two \$1,000 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

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

American Acryl
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Lakewood Yacht Club
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The Dance Club
Watermark Services
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Mary Hoeffner

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

APPETIZERS,
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VEGETABLES

ENTRÉES

DESSERTS

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

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Milton Lampson on drums / vocals &

Sam Lampson on bass / guitar / vocals.



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APPETIZERS,
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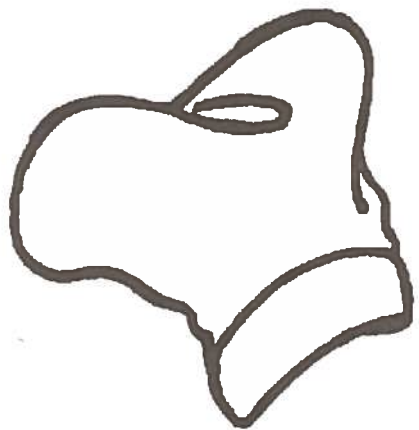
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DESSERTS

Bruschetta di Gargonzola

Robert Kidd

2	Tomatoes, chopped	$\frac{1}{4}$ C	Olive Oil
$\frac{1}{2}$	Onion, chopped	10	Slices Coarse Country Bread, about $\frac{1}{2}$ inch thick
6	Basil Leaves, chopped	$\frac{1}{4}$ Lb	Gargonzola Cheese
2	Cloves Garlic, chopped		
1 tsp	Balsamic Vinegar		

Combine tomatoes, onions, basil, garlic, vinegar, olive oil in a bowl, mix and salt to taste.

Toast one side of bread on a griddle, turn bread, add slices or crumbles of gargonzola cheese to the toasted side. Add cover to griddle to soften the cheese while toasting the bottom side of the bread.

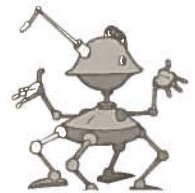
Spoon chopped mixture on cheese side of bread. Serve.



Biography

Born and raised in the ranching/farming community of Mernard, 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 and racquetball as a young adult to golf and skiing as a mature adult. Member of the Seabrook Association. Seventh year with "Men Who Cook",





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David Marburger
281-487-7773

Ceviche

John Devereux

- 5 Lbs Scallops
- 5 Lbs Shrimp
- 40 Limes (juiced)
- 30 Roma Tomatoes (chopped)
- 3 Onions (chopped)
- Salt
- 4 oz Oregano
- 4 oz Paprika
- 2 Bunches Cilantro
- 15 oz Italian Dressing (Vinegar)
- 4 oz Tabasco



In a large pot, bring water to a boil. Add shrimp and scallops, return to a boil then remove from heat, drain then cool with ice water. In a large container, add shrimp and scallops and all other ingredients. Mix well and refrigerate overnight. Serve cold. Garnish with avocado, serve with crackers or tortilla chips.

Biography

Transplanted Aussie who enjoys offshore sailing and yachting in general. Anything to do with airplanes, motorcycles or horses are his favorite loves and Boxer dogs too. This is his seventh year with "Men Who Cook".



Crab Balls

Terry Chapman

- 2 Lb Crab Meat
- 2 Green Bell Peppers, minced
- 2 Red Bell Peppers, minced
- 2 Yellow Bell Peppers, minced
- 1 Red Onion, Minced
- 2 C Bread Crumbs
- $\frac{1}{2}$ C Chopped Parsley
- $\frac{1}{2}$ Small Bottle Tabasco
- Pinch of Thyme
- Old Bay Seasoning
- 2 Eggs



Mix all ingredients together and adjust seasoning to taste. Using a small ice cream scoop, scoop out portions of mix and finish rolling into balls. Prepare a breading station and bread the crab balls and fry them until golden brown. Serve with cocktail sauce or tartar sauce.

Biography



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 7th year with "Men Who Cook."

Jesse's Pirate Peppers

Peter Kinser

- | | | | |
|-------|-------------------------------|-----------------|-----------------------|
| 4 | Fresh jalapenos | 1 C | Corn flakes (crushed) |
| 4 oz | Fresh lump crabmeat | 1 | Egg |
| 3 oz | Cheddar Cheese (grated) | $\frac{1}{4}$ C | Milk |
| 3 oz | Monterey Jack Cheese (grated) | $\frac{1}{2}$ C | Ranch dressing |
| 6 oz | Bacon (8 slices) | | Peanut Oil |
| 1 tsp | Worcestershire sauce | | Rum |
| 1 C | Flour | | Coke |
| 1 C | Corn meal | | |



Pour a stiff Rum and coke over ice.

Fry bacon (set aside). Slice and seed peppers in half. Grate cheese. Crumble bacon.

Pour second Rum and Coke.

In large bowl mix bacon, crab, cheese, and Worcestershire sauce. In small bowl mix corn meal, corn flakes, flour. In small bowl mix egg and milk. 2 Tbs crab/cheese/bacon mixture per pepper slice, dip into egg wash, roll into flour mixture.



Third Rum and Coke

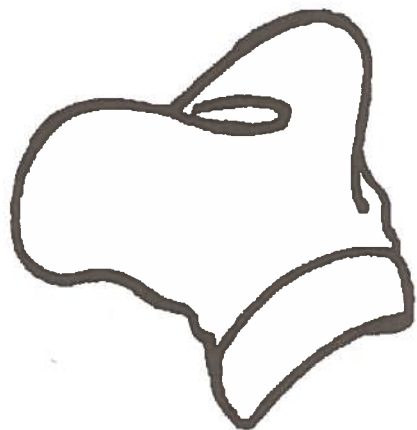
Deep fry for 4 minutes at 300°. Serve with Ranch Dressing anda Rum and Coke.

Enjoy.

Biography



Peter calls old Seabrook his home and is the founder and Artistic Director of the Theatre of Seabrook. He is the Vocational Director of the Seabrook Rotary as well as Fine Arts Department Head at League City Intermediate where he teaches theatre and dramatic arts. This is his 2nd year with "Men Who Cook"



Thanks to Our Sponsor
Jerry & Ann Larsen



Seabrook Police Officers Charities

Shrimp Lorenzo



Larry Taylor

Source: *Desperate to find something new for a party*

8 ea	Shrimp 3 - 15 tail on	1 C	Franzia Chablis
4 oz	Shrimp Stuffing (see below)	3 oz	Prosciutto Ham, extra-thinned slice
3 fl oz	Extra Virgin Olive Oil		
1 ea	Peeled Shallots, small dice		

Peel, devein and butterfly shrimp, tails on. Stuff each shrimp with $\frac{1}{2}$ ounce stuffing. Wrap each stuffed shrimp in a $\frac{3}{4}$ to 1 ounce slice of prosciutto ham. Pan saute' stuffed, wrapped shrimp in a extra virgin olive oil until shrimp is cooked, about 2 minutes, turning carefully to brown evenly. Save the fond in the saute' pan. Place cooked shrimp in a small au gratin dish, and hold. Saute' shallots in same pan as the shrimp, to capture all of the flavors, until they just begin to brown. Add wine and cook until liquid is reduced by one-half. Pour reduction over shrimp in au gratin dish. Garnish with onion flower.

Shrimp Stuffing

4 oz	Goat Cheese	1 tsp	Salt
3 ea	Roasted Garlic Bulb	1 tsp	Pepper Black Ground
1 oz	Basil Fresh		

Combine all ingredients by hand.



Biography

Larry is the owner of Emily's Restaurant and is truly a "Man Who Cooks". (Daily) He moved to Houston in 1982 and to the Clear Lake Area a year later, having had the misfortune to have been born and reared in a distant, landlocked, inland State. When not slaving over a hot stove or making one of his many specialty martinis at Emily's. Restaurant (named in honor of his now 15 year old daughter), Larry enjoys golfing, sailing, playing guitar and composing music. This is Larry's first year with "Men Who Cook".

Mike's Pickled Shrimp

Mike DeHart

Source: "River Road Recipes" (mostly)



Add the ingredients below to 2 $\frac{1}{2}$ quarts of water, bring to a boil and allow to simmer for 20 minutes:

3 Tbs	Salt	2	Large stalks celery, crushed or broken
20	Allspice	2	Bay Leaves
8	Peppercorns	2	Pinches Dried Thyme
1/8 tsp	Black Pepper	1 tsp	Parsley Flakes
3	Lemons cut into eighths	1	Pinch Red Pepper
20	Cloves	1 Tbs	Worcestershire Sauce
6	Garlic Buds, sliced		
3	Small Onions, sliced		

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 not to 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 are simmering, prepare the marinade using the following ingredients:

$\frac{1}{4}$ tsp	Tabasco	1 $\frac{1}{2}$ C	Olive Oil with no experience
$\frac{3}{4}$ C	White Wine Vinegar	$\frac{1}{4}$ C	Worcestershire Sauce
1 $\frac{1}{2}$ tsp	Salt	1 Tbs	Yellow Mustard
2 $\frac{1}{2}$ tsp	Celery Seed		
2 $\frac{1}{2}$ Tbs	Capers with Juice		

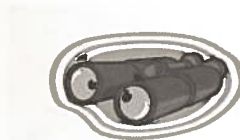
Pour the well-mixed marinade over the shrimp, onions and bay leaves, cover pan and store in your ice box (make sure it has a fresh block of ice) for at least 24 hours. Occasionally baste the shrimp. Will keep for at least a week. Serve with toothpicks and saltines.

Biography

Mike Dehart

Seabrook resident since 1985. UT grad. Past member of Seabrook City Council, past president of Seabrook

Rotary and the Seabrook Association. Currently serving on Seabrook Planning & Zoning commission. Member of Lakewood Yacht Club. Enjoys fishing, hunting, traveling and diving. Been a "Man Who Cooks" for seven years.



Butternut Squash Soup

Rick Ruch

Source: *Lady Sandra of Savannah*

- 4 Tbs Unsalted Butter
- 1 Large Shallot
- 3 Lbs Butternut Squash (about 1 large squash), cut in half lengthwise, seeds and strings scraped out and reserved (about $\frac{1}{4}$ cup)
- 6 C Water
- Salt
- $\frac{1}{2}$ C Heavy Cream
- 1 tsp Dark Brown Sugar
- Pinch freshly grated nutmeg



Melt the butter in a large Dutch oven over medium-low heat until foaming. Add the shallot and cook, stirring frequently, until translucent, about 3 minutes. Add the squash scrapings and seeds, and cook, stirring occasionally, until the butter turns saffron color, about 4 minutes. Add water and 1 teaspoon salt to the pot and bring to a boil over high heat. Reduce the heat to medium-low, place the squash cut-side down in a steamer basket, and lower the basket into the pot. Cover and steam until the squash is completely tender, about 30 minutes. Take the pot off the heat, and use tongs to transfer the squash to a rimmed baking sheet. When cool enough to handle, use a large spoon to scrape the flesh from the skin. Reserve the squash flesh in a bowl and discard the skins. Strain the steaming liquid through a mesh strainer into a second bowl, discard the solids in the strainer. (You should have 2 $\frac{1}{2}$ to 3 cups of liquid.) Rinse and dry the pot. Puree the squash in batches in the blender, pulsing on low and adding enough reserved steaming liquid to obtain a smooth consistency. Transfer the puree to the pot and stir in the remaining steaming liquid, cream and brown sugar. Warm the soup over medium-low heat until hot, about 3 minutes. Stir in the nutmeg and adjust the seasonings, adding salt to taste. Serve immediately. (Soup can be refrigerated in an airtight container for several days. Warm over low heat until hot, do not boil.)



Biography

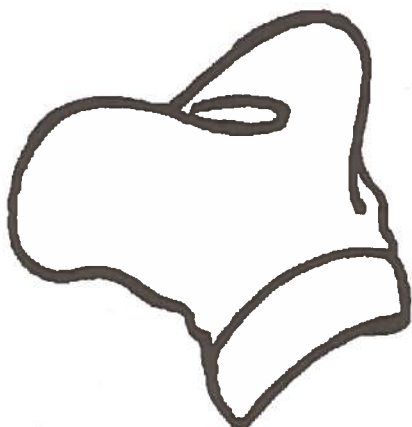
Rick Ruch



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 he survived the Polk Street layoffs at the Hughes Tool Company by claiming to be Howard Hughes' secret heir. Presently Facility Manager at the metalworking plant on

West 12th Street in Houston. Rick enjoys his (cherry) 1969 Chevy Nova, motorcycles, live music, cooking, travel and playing straight man. Go figure. Married to Seabrook Festival Director. They have 5 great kids and 3 grandchildren. Member of the Seabrook Association, founding member of Le Krewe du Lac, Clear Lake Chamber of Commerce and volunteers at the Seabrook Music Festival. This is his 5th year for "Men Who Cook".





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American Acryl*



Seabrook Police Officers Charities

Grilled Tomato Soup with Fresh Basil

Brett Snyder

4 Lbs	Ripe tomatoes	$\frac{1}{4}$ Lb	Sweet unsalted butter
	Olive oil	$\frac{1}{4}$ tsp	Cracked black pepper
4 Tbs	Fresh basil (approximately 12 fresh leaves)	$\frac{1}{2}$ C	Water or chicken broth (as necessary)
1	Garlic clove		
1 C	Heavy cream		

Remove stems from tomatoes, split in half, rub lightly with olive oil, grill on low fire. Grill until tomatoes become darker color or lightly charred on surface. Maximum time on low fire will enhance smoky flavor. Chop tomatoes coarsely, and place in pot with minced garlic. Simmer for 30 minutes. If becoming too thick, add up to $\frac{1}{2}$ cup water or chicken broth. Puree with basil leaves in small batches in blender or food processor. Return to pot and add cream and butter while stirring over low heat. Garnish with basil leaves and serve with your favorite bread. Muy bueno.



Biography



Capital analyst for chemical company by day, President of Seabrook Fire Department by night, and, at all times, unsuccessfully trying to keep pace with wife, Marti. American Red Cross volunteer, LYC member, and polished participant in any and all Chamber of Commerce and Rotary activities...thanks to Marti. Triathlon and sailboat racing buff as time allows. Enjoy strong morning java, offshore sunsets, little latitudes, Cuban jazz, and starry nights. Honored to participate in my first "Men Who Cook" to back my fellow public safety brethren in blue.

Shrimp Bisque

Dave Imbrie

A recipe from Epicurious

2 Tbs	Butter	1 C	Dry White Wine
1 Lb	Uncooked Shrimp, peeled and deveined	$\frac{1}{4}$ C	Brandy
2	Celery Stalks	2	8 oz Bottles Clam Juice
1	Carrot, diced	1 C	Whipping Cream
2 Tbs	Fresh Tarragon or 2 tsp dried	3 Tbs	Long Grain Rice
1 $\frac{1}{2}$ tsp	Grated Lemon Peel	2 Tbs	Tomato Paste

Melt butter in heavy, large Dutch oven over medium heat. Add shrimp and saute' until just cooked through, about 4 minutes. Remove with slotted spoon and transfer to a bowl. Add celery, onion, carrot, tarragon and lemon peel to Dutch oven. Saute' until soft, approximately 8 minutes. Add white wine and brandy and boil two minutes. Add clam juice, whipping cream, rice and tomato paste. Cover pot and simmer until rice is very tender, about 20 minutes, stirring occasionally.

Puree soup in batches in blender. Return to Dutch oven. Place shrimp in blender and add two to three cups of puree'd soup. Blend until shrimp are coarsely chopped. Add all back to Dutch oven and heat through. May be made a day ahead and refrigerated.

Biography



beautiful daughter, Erin. Fourth year with "Men Who Cook".



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One Stop Party Shop



Karen A. Keesler
281-338-9898

Split Pea and Ham Soup

Bob Garrett

Source *Silver Palate Cookbook with a Garrett Twist*

1 Lb.	Dried Green Split Peas	4 Tbs	Unsalted Butter (1/2 stick)
5 C	Canned Chicken Broth	1 C	Chopped Peeled Carrots
5 C	Water	1 C	Chopped Onion
1	Meaty Ham Bone, or Ham Steak (Cut into chunks) or 2 Ham Hocks	1	Leek, Rinsed and Sliced (White Part Only)
2	Ribs Celery (Leaves Included), Chopped	1 C	Slivered Fresh Spinach Leaves
3 Tbs	Chopped Fresh Italian (Flat Leaf) Parsley	2 Tbs	Dry Sherry
1/2 tsp	Crumbled Dried Tarragon Leaves	1/2 tsp	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

ATM



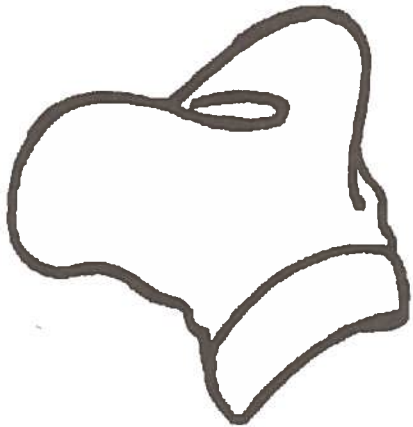
I am a Native Houstonian, dyed in the wool Aggie, and retired IBM'er. My wife Rubye and I live on Clear Lake. We love boating, travel, good books and good friends to share new and old times with. We have been members of the Lakewood Yacht Club for 29 years and are quite active in club activities. This is my 2nd year with "Men Who Cook".



*Thanks to Our Sponsor
Don & Madge Hunt*



Seabrook Police Officers Charities



*Thanks to Our Sponsor
Lakewood Yacht Club*



Terry Chapman, General Manager

281-474-2511

Wild Mushroom and Asparagus Soup

John Grazier



- 1 Stick Butter
 - 1 C Chopped Onions
 - 1 C Chopped Celery
 - 2 Lbs Assorted Mushrooms
 - $\frac{1}{2}$ C Flour
 - 6 C Chicken Stock
 - 2 C Cream
 - 2 Lbs Asparagus
- Salt, pepper, bay leaves, and splash of sherry to taste.



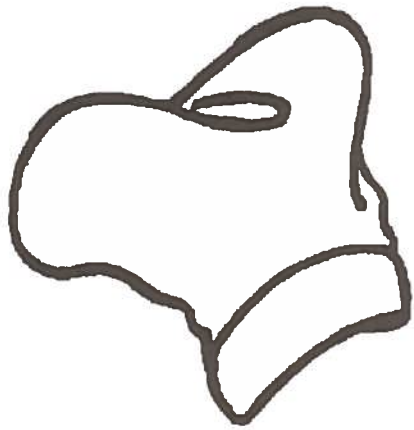
Cut tops off asparagus. Place peeled stems in sauce pot with cream and saute until stems are tender. Puree mixture and strain.

Saute vegetables in butter; add flour and cook to form light roux. Add mushrooms and stock; cook over medium until thickened. Season to taste. Cream with asparagus cream mixture. Finish with asparagus tops and cook until just tender.

Biography

John is a trial attorney practicing out of his office located at 1100 Nasa Road One in Clear Lake. Lives with wife, Rene and 7 year old son, Joseph in Shoreacres. Hobbies include travel, fishing, cooking, and sailing. His newest hobby is skiing. This is his 8th year in "Men Who Cook".





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Wal-Mart



Seabrook Police Officers Charities

Orange Jello Salad

Kenneth Royal

Source: Mother Royal

- 1 Flat Can Crushed Pineapple - drained
- 1 Can Mandarin Oranges - drained and cut
- 12 oz Cool Whip
- 12 oz Cottage Cheese
- 1 Large Box Orange Jello



Mix first 4 ingredients then mix in jello. Let set in refrigerator until set or overnight.

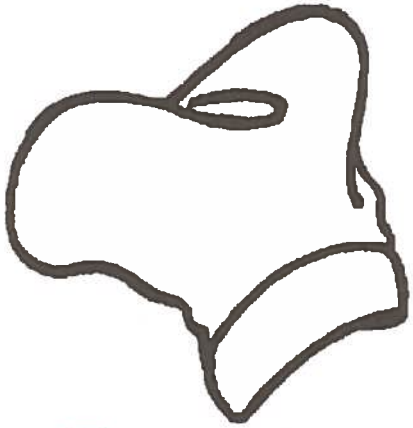
Biography

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 (56 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.

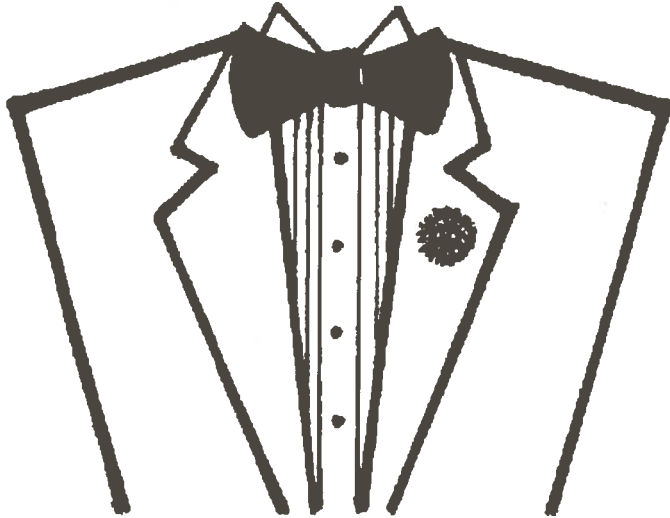


Grandchildren; Kenny's - Mark & Stefan; William's - Krysta, Sarah & Andrew. Great grandson; Mark's - Dalton. Member of Seabrook Volunteer Fire Department. In charge of the ushers and teaches Sunday School at Seabrook Methodist Church. Eighth year with "Men Who Cook".





Thanks to Our Sponsor
Watermark Services



Donna Norris

Brussels Sprouts with Shallot / Orange Sauce

Steve Thomas

- 1 Lb Fresh Brussels Sprouts with outer leaves peeled off
- 4 Medium Shallots, cut in half lengthwise and then sliced very thinly crosswise
- 1 Tbs Olive Oil (or other cooking oil)
- $\frac{1}{2}$ C Orange Juice
- $\frac{1}{4}$ C Chicken Broth (water and chicken-flavored bouillon can be substituted)
- 2 Tbs Sugar
- $\frac{1}{2}$ tsp Black Pepper, coarse ground (or to taste)
- $\frac{1}{2}$ tsp Salt (or to taste)
- Cooking Spray



Cook Brussels sprouts separately in boiling water just until they can be penetrated with a fork. Drain the water off, cool until they can be easily handled and then cut them in half lengthwise with a sharp knife. Set aside.

Heat oil in large skillet over medium heat. Add shallots and saute' until tender (approx 3 minutes). Add orange juice, chicken broth, sugar and pepper. Bring to a boil, stirring occasionally. Reduce heat and simmer uncovered for 2-3 minutes. Add Brussels sprouts and heat for 2-3 minutes, stirring occasionally, until mixture is hot.

Notes:

1. Frozen Brussels sprouts can be substituted, but fresh will have a better texture and flavor.
2. When placing the Brussels sprouts in the shallot / orange sauce, try to make sure the cut edge of the Brussels sprouts are in or under the liquid level. This maximizes the uptake of sauce by the Brussels sprouts.

New Potatoes with Artichoke Hearts & Feta

Steve Thomas



2 Lbs	Small Red New Potatoes, quartered	2 tsp	Dried Thyme (or 2 Tbs chopped fresh thyme)
2	14-oz Cans Artichoke Hearts, drained and quartered lengthwise	$\frac{1}{2}$ tsp	Black Pepper, coarse ground (or to taste)
$\frac{1}{2}$ C	(2 oz) Crumbled Feta Cheese	$\frac{1}{2}$ tsp	Salt (or to taste)
			Cooking spray

1. Preheat oven to 425°F
2. Coat 9x13 baking pan with cooking spray to prevent sticking.
3. Cook potatoes until almost done either in a microwave (approx 10-12 minutes on high power) or in the baking pan in the oven (approx 30 minutes at 425°F). Transfer potatoes to the baking pan if cooked in the microwave. Sprinkle thyme, salt and pepper evenly over the mixture and then add artichoke hearts, stirring carefully to mix but not damage the artichokes. Bake at 425°F until the potatoes are done and the mixture is hot (approx 10-15 minutes). Remove from oven, transfer to a serving dish and toss with the feta cheese.

Notes:

1. Cans of artichoke hearts with a high "count" will have smaller, more tender hearts and are preferable.



Biography

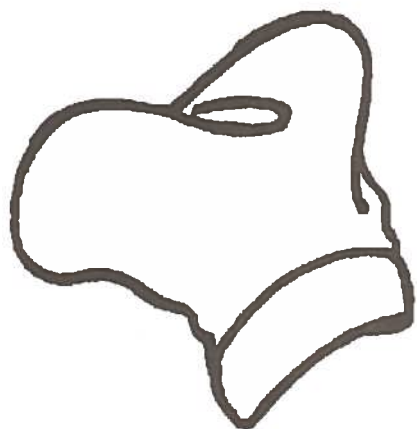
Steve Thomas

Steve and his wife Linda have been Seabrook residents since 1995 and they have loved every minute of it. The only complaint they have is that too many other people have discovered the advantages of living in this part of the Houston metropolitan area and traffic just keeps getting worse. Steve is a Ph.D. organic chemist and is used to being called a "cook" and a "dish washer" by his Chemical Engineer friends (who are known with as much affection by Chemists as "plumbers" or "pipe fitters"). He is the Quality Manager at the Goodyear Chemical plant on 225 where, among other things, he makes sure the rubber that goes into the chewing gum you chew is made to the right recipe. If you don't count his first chemistry set, Steve's interest in cooking dates back to junior high school in Chicago where everyone, boys and girls alike, was required to take a course in cooking. While in college, he was always asked to cook when his apartment mates invited girl friends over



for dinner. While no match for Linda, who makes the world's best pies and cookies (according to Steve and other unbiased judges), he still likes to help out in the kitchen. Besides cooking together, Steve and Linda enjoy taking advantage of the many wonderful cultural opportunities here in Houston, as well as travel, photography, antiques, golf, and spending time with grandbabies. This is Steve's first year with "Men Who Cook".





*Thanks to Our Sponsor
Andrew & Cheri Smith*



*Seabrook Police Officers Charities
Chair "Men Who Cook"*

Favorite Red Beans and Rice

Tim Broadhead

Source: Mrs. E. B. Robinson Jr.



1 Lb	Dried Red Beans	1	Bunch Green Onions, Chopped
1 tsp	Black Pepper	1 Tbs	Worcestershire Sauce
1	Meaty Ham Bone	1 C	Parsley, Chopped
$\frac{1}{2}$ tsp	Sugar	2	Large Garlic Cloves, Crushed
$1\frac{3}{4}$	Quarts Water (or enough to cover ham bone)	$\frac{1}{2}$	Can (8 ounce) Tomato Sauce
Dash	Tabasco	1 Tbs	Salt
$\frac{1}{4}$ tsp	Oregano		Seasoned Salt to Taste
3 C	Chopped Bermuda Onion		Dash Red Pepper
$\frac{1}{4}$ tsp	Thyme Leaves		Cooked Rice

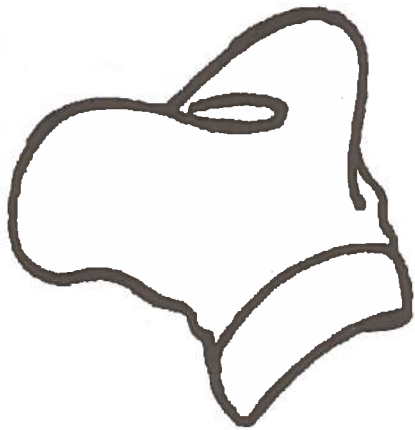
Cooking Instructions:

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

I am a naturalized Texan, having moved to Clear Lake in 1982. I can be found racing sailboats Wednesday evenings on Clear Lake, Friday evenings at HYC and most weekends on Galveston Bay. Along with my wife, we are also avid cruisers along the Texas/Florida coast and the Caribbean. We also fish, birdwatch, dive, kayak or anything else the Texas coast outdoors has to offer. I am a past board member of Seabrook Rotary Club, Galveston Bay Cruising Association, and currently serve on the board of PHRF of Galveston Bay. I own an architectural firm serving Houston and the Clear Lake area. 2nd year with "Men Who Cook".





*Thanks to Our Sponsor
Mike & Georgie Bass*



Seabrook Police Officers Charities

Sweet Potato Surprise

Tom Davies

Source: Grandma Merline

- 2 Medium Sweet Potatoes (6 to 8 oz each)
- 1 Medium Apple
- 2 Tbs Brown Sugar
- $\frac{1}{2}$ tsp Butter Flavored Sprinkles
- 1 Tbs Apple or Orange Juice

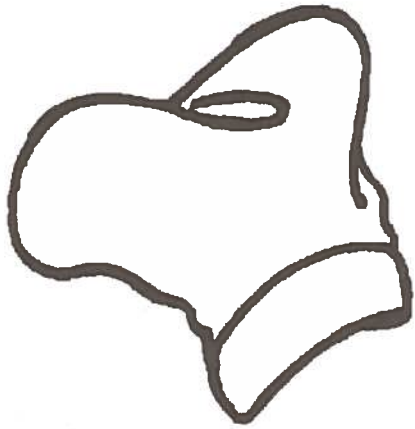


In a medium covered sauce pan, cook the sweet potatoes in enough boiling water to cover the potatoes for 25 to 35 minutes or until tender. Drain and cool slightly. Peel the potatoes and cut into $\frac{1}{2}$ inch thick slices. Set aside. Core the apple and thinly slice into $\frac{1}{8}$ inch thick rings. Cut the apple rings in half crosswise. Place apple slices in a 1 quart casserole dish. Place sweet potato slices on top of the apple slices. Sprinkle with brown sugar and butter flavored sprinkles. Drizzle with the apple or orange juice. Bake covered in a 350° oven for 25 to 30 minutes or until heated through. Stir gently to serve, spooning juices over potato and apple slices. Serves 4.

Biography

Native Texas, extremely happily married to Kimberly 16 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. 5th year with "Men Who Cook".





Thanks to Our Sponsor
Thomas G. Richards, CPA



Seabrook Police Officers Charities

Aki Aki Rumaki with Peanut Sauce

Pat Cunningham

Source: *Stolen*



1 Qt	Peanut Sauce	2 Lbs	Shredded Monterey Jack Cheese
5 Lbs	(10 - 15) Gulf Shrimp	4 Tbs	Seasoning Salt
2 Lbs	Black Pepper Bacon	4 Tbs	Garlic Powder
1 Lb	Salted Butter		

Preheat grill to 450°. 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

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. This is Pat's 3rd year with "Men Who Cook".



Bill's Ole Brisket

Bill Loomer

One 10 -12 Pound Trimmed Brisket
TexJoy Bar-B-Q Seasoning
Black Pepper



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 ° for 6 hours. Remove and take approximately one pint of juice off of brisket. Slice and serve.

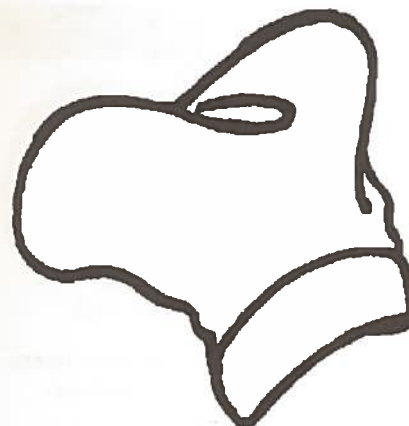
AND MAN IT'S SOOOOOOO GOOD.

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 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 has one of the leading collection agencies, 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 singer, as well as a computer guru (and needs a part-time job). 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. 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 10 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". "First Class 8th Year" "Men Who Cook" with honors.



*Thanks to Our Sponsor
Bay Group*



Rick Clapp
281-474-5875

Chicken Lasagna

Andy Brame

Source: Sandy Pontello and Patti Belcher

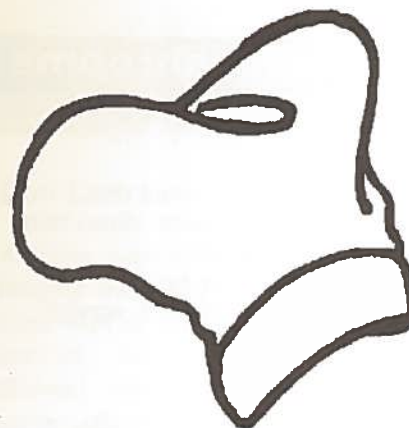


- | | | | |
|-------|------------------------|--------------|------------------------|
| 1 | Box Lasagna noodles | 6 to 7 | Chicken bouillon cubes |
| 4 | Chicken breasts | 1 to 1 1/2 C | Romano cheese |
| 1 | Onion (chopped) | 12 to 16 oz | Monterrey Jack cheese |
| 1/2 | Bell pepper (chopped) | 1/4 C | Grated Parmesan cheese |
| 2 | Sticks butter | | Lawry's seasoned salt |
| 2 | Cloves garlic (minced) | | White pepper |
| 1 Qt | Half-and-half | | Garlic powder |
| 7 Tbs | Flour | | |

Boil 4 large chicken breasts, 2 to 3 chicken bouillon cubes, and seasoning until tender. Cut chicken into pieces. In a microwave bowl, melt 1 stick of butter, approximately 7 tablespoons flour, one-quart half-and-half, 4 crushed chicken bouillon cubes, Lawry's seasoned salt, white pepper and garlic powder. Microwave 60 seconds at a time and whisk, cook for about seven minutes total. Add a small amount of regular milk to thin if the sauce becomes too thick. Sauté 1 chopped onion, 1/2 bell pepper and 2 cloves minced garlic in 1 stick of butter until tender then add to white sauce. Cook lasagna noodles according to package directions, adding 1/2 teaspoon salt; drain. In a well-greased 13 x 9 inch casserole pan, layer lasagna noodles and half of white sauce, chicken breast pieces, Romano Cheese and Monterrey Jack cheese. Repeat layers. Cover and bake at 350° for approximately 40 minutes. Remove cover, and sprinkle with Parmesan cheese. Bake an additional 5 minutes or until bubbly. Let stand 15 minutes before serving. Yield: 8 servings

Biography

I am a Native Texan, living in Pearland. Served in the US Navy and worked for Reliant Energy the last 34 years. Hobbies include fishing, hunting, and snow skiing. I also enjoy entering barbecue, chili, and cooking contests. This is my 1st year with "Men Who Cook".



Thanks to Our Sponsor
Mickey & Peggy Wooten



Seabrook Police Officers Charities

Chicken Marsala With Mushrooms

Don Lem

3	Whole boneless chicken breasts without skin (about 2 1/2 pounds), halved and gristle removed.	1	Onion, sliced thin
1 1/2 Tbs	Olive Oil	3/4 Lb	Mushrooms, sliced thin
3 1/2 Tbs	Unsalted Butter	1/2 C	Marsala Wine
		1 1/2 C	Chicken broth
		2 Tbs	Minced fresh parsley leaves

Pat chicken dry. Tenderize between sheets of clear plastic wrap. Season with salt and pepper.

In a large heavy skillet heat oil and 1 1/2 tablespoons butter over moderately high heat until hot but not smoking and brown chicken in 2 batches, transferring with tongs to a large plate as browned.



Discard all but 1 tablespoon fat from skillet and sauté onion and mushrooms, stirring occasionally. Reduce until the liquid the mushrooms gave off is evaporated.

Add Marsala Wine and cook mixture, stirring, until Marsala Wine is almost evaporated.

Add broth and chicken with any juices that have accumulated on plate, cover and simmer, turning chicken once, until cooked through, about 15 minutes. Transfer chicken with tongs to a platter.

Simmer mushroom sauce until liquid is reduced to about 1/2 cup. Remove skillet from heat and stir in remaining 2 tablespoons butter and salt and pepper to taste, stirring until butter is just incorporated.

Spoon mushroom sauce around chicken and sprinkle with parsley.



Biography

Don Lem

A native Houstonian who grew up in the Heights and whose parents attended the same high school Don did (Reagan), Don married his childhood sweetheart (Bonnie) who lived just around the corner. They have two grown children, three grandchildren and two very spoiled Lhasa Apsos. Don's career included 13-years with Houston Lighting & Power Co. as well as the U.S. Army. After an 18-year stint in Saudi Arabia, Don retired from Saudi Aramco in 1997, moved back to the States, and now divides his time between homes in League City and Huntsville. An avid news junkie, Don loves to fish, hunt ducks and geese, and cook, of course. This is his first year with "Men Who Cook."



Crawfish Etoufee

Jack Fryday

Source: Tony Chachere's
Cajun Country Cookbook



1 Lb	Peeled Crawfish Tails	2	Cloves Garlic
1	Stick Margarine	2 Tbs	Cornstarch
1	Medium Onion, Chopped	1 Tbs	Paprika
$\frac{1}{2}$	Green Bell Pepper, Chopped	2 C	Water
1 Tbs	Worcestershire Sauce		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



Eighth year participating in "Men Who Cook".

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. Currently serving as Mayor of Seabrook.



Fettuccine Boscaiola (Fettuccine Wood Forrest)

Claudio Sereni

1 Pkg	Fresh Fettuccine	$\frac{1}{2}$ C	White Wine
$\frac{1}{2}$ C	Olive Oil		One Fist Full of Wild Mushrooms
$\frac{1}{4}$ C	Chopped Onion	1	Pint Half and Half
1	Pkg Mushrooms	3	Leaves Fresh Basil
4	Slices Ham		Parmigiano Cheese
1	Can Green Peas		

Saute' onions, mushrooms, ham and peas in olive oil. When it turns golden in color, add the wine. Leave for a few minutes, then add half and half cream. Let it cook a few minutes to get its flavor, then add the pasta. Sprinkle with Basil and Parmigiano.

Biography

I just returned in March from the first annual culinary cruise out of Galveston to Mexico where I was featured chef. I prepared this dish at my cooking class, along with *Insalata di Mare* for my friends and guests aboard the ship. Of course, I always look forward to "Men Who Cook" and it has become one of my favorite events to participate in each year. I invite you to come to my restaurant, Claudio's on the Lake and celebrate any occasion by dancing and dining the night away to good music and good food. I will be celebrating the birth of my new daughter there any day now! Big brother, Danny, is now 7 and big sister, Gina is 6! Fifth year with "Men Who Cook".



Greek Style Chicken Saliski with Fetta Dip

Chef Joseph

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

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. This is his 2nd year with "Men Who Cook".



*Thanks to Our Sponsor
John Stone*



Seabrook Police Officers Charities

Herb Infused Beef Tenderloin

Mike Bass

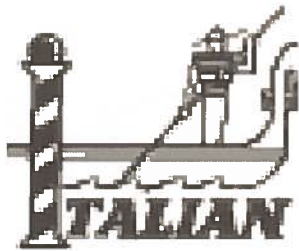
Source Judith Witt, Divina Cucina, Florence, Italy



4 pound trimmed beef tenderloin

Sauce or Dressing: (Infusion)

1 C	Fresh rosemary leaves	1	Fresh chili pepper (use two if you want it spicier)
2 C	Fresh sage leaves		
1 C	Extra virgin olive oil		
	Salt to taste		



Let meat come to room temperature. Roast in a shallow roasting pan, uncovered in oven at 450 ° until done as you like. Medium-rare or rare is best. Finely chop all infusion ingredients (see above), except salt. Place in bowl with olive oil. Sprinkle with salt. Whisk until well blended. Let sit for at least 1 hour. Remove meat from oven. Pour infusion oil over the beef and cover with foil.

Let sit for at least 30 minutes. Slice beef thinly and serve with pan juices.

This is a great buffet dish, as it should be served at room temperature.

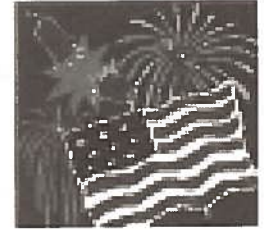
Serves 6 -8



Biography

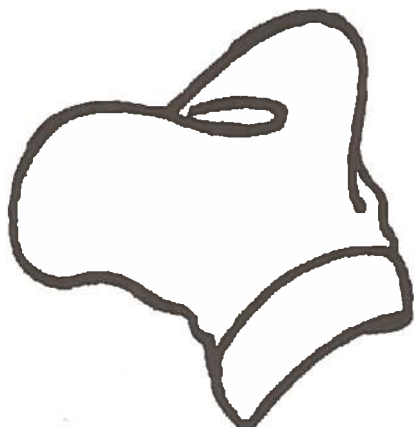
Mike Bass

Mike is married to Georgie, a native Houstonian. He is a Retired Partner from Accenture, one of the major consulting firms. Mike and Georgie have two grown sons, Bill and Chad, both of which live in Austin. At home they have Molly, a spoiled Lab, Cheeto, a very talkative parrot, and Romeo the cat. They live in Clear Lake Shores right on the channel. From their close up vantage point, they enjoy watching all the boats and characters go by. It is especially interesting on the 4th of July and during the Christmas Boat Parade. They enjoy entertaining with friends, traveling, boating and fishing. Mike is a big on gardening. He also loves cooking, doing a lot more of it since he retired. He actually started cooking when



he was ten. They have lived in New York, Singapore, Vancouver and Chicago. They returned to the area in 1995 when they started building their house. This is Mike's 5th year with "Men Who Cook".





Thanks to Our Sponsor
Corrigan Environmental & Consulting



Tony & Gail Wessendorff

Jambalaya

Alan Franks

2 Tbs	Vegetable Oil	1 tsp	Tony's Creole Seasoning
1 Lb	Chicken Meat (thigh)	$\frac{1}{2}$ Lb	Shrimp (medium) shelled and deveined
$\frac{1}{2}$ Lb	Crawfish Tail Meat (cooked)	$\frac{1}{2}$	Medium Green Pepper, cut into strips
$\frac{1}{4}$ Lb	Smoked Sausage	$\frac{1}{2}$	Medium Red Pepper, cut into strips
1	Can (11 oz) Campbell's Condensed Tomato Soup/Sauce	1 tsp	Fresh Garlic
$1 \frac{3}{4}$ C	Water	$\frac{1}{4}$	White Onion, chopped
1 C	Rice		

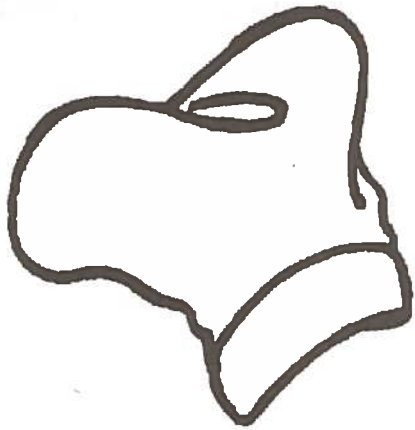
In 10" skillet over medium heat, cook chicken in hot oil, add garlic and sausage until browned on all sides, about 10 minutes. Spoon off fat. Add soup, water, rice and Tony's Seasoning, stirring to loosen browned bits. Heat to boiling. Reduce heat to low. Cover, cook 15 minutes, stirring often. Add shrimp, crawfish, onions and peppers. Cover, cook 15 minutes more or until chicken and rice are tender, stirring often. Makes 6 servings.



Biography

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 8th year with "Men Who Cook".





Thanks to Our Sponsor
Dorsett Brothers Concrete



Pasadena, Texas

Kelly's Meat Loaf Stuffed with Andouille Sausage

Kelly Lavigne

Source: Recipe from my head



4 Lbs	Lean Ground Beef	1 C	Fine Chopped Parsley
1 Lb	Lean Ground Pork		Links Andouille Sausage
	Large Eggs (Brown)		Salt, Pepper, Cayenne to taste
1 tsp	Worcestershire Sauce		
2 C	Chopped Onion		

Sauce for Topping & Basting

2 C	Tomato Sauce	½ tsp	Liquid Smoke
½ C	Dry White Wine	1 Tbs	Worcestershire Sauce

Preheat oven to 350°. Combine beef, pork and eggs in large mixing bowl, blend well. Add Worcestershire, onion, bell pepper, garlic, salt, pepper, cayenne to taste and mix well. Form meat around Andouille Sausage to make a loaf and place in a large roasting pan.

In a medium sauce pan add tomato sauce, wine liquid smoke, Worcestershire sauce and cook over medium heat for 10 minutes, pour over meat loaf, cook for about one hour or until done, baste with sauce every 10 minutes. Slice and serve hot.



Biography

I am a single parent now. My son Andre' is two years old and full of energy and it takes all of my energy to keep up with his. I still work in the chemical industry. Love to go fishing and boating, but have not had the time for either lately. One of my favorite pastimes is to cook for Men Who Cook and hope to do this a for long time!



Pasta e Fagioli

Bill Norris

Source: *Mother-In-Law's Family Recipe*



For Beans

½ Lb	Small Red Beans	Chopped Garlic Cloves
4 C	Cold Water	Salt and Pepper
2 C	Chicken Broth	#3 Pasta Shells

For Sauce

3 Tbs	Olive Oil	1	Chopped Celery Stalk
	Chopped Garlic Cloves	1 oz	Can of Tomatoes
	Pinch of Red Pepper Flakes	1	Link of Hot Italian Sausage
1 tsp	Basil	½ Lb	Ground Beef
1 tsp	Oregano		

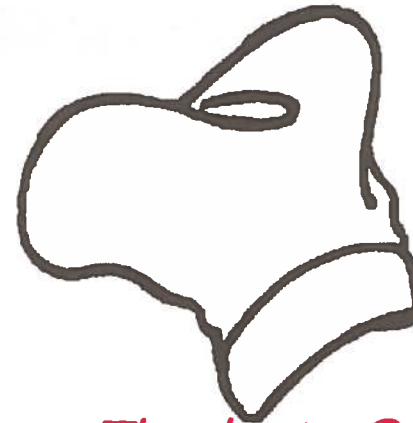


Add bean ingredients together and boil for 1 ½ hours. Saute' meats in olive oil, add pepper flakes, basil, oregano, celery and garlic. When brown, add tomatoes. When beans are tender, add the sauce mixture. Cook ½ pound Pasta, drain and add to soup. Garnish with Parmesan Cheese.

Biography



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



*Thanks to Our Sponsor
Ed & Dorothy Hearon*



Seabrook Police Officers Charities

Pete's Meatloaf

Pete Vega

Source: *Pete's Original Recipe*



½ Lb	Ground Turkey	1	Clove Garlic
½ Lb	Ground Beef	1	Small can Mushrooms
1	Egg	½	Small Bell Pepper
½ C	Oatmeal	1	Small can "Herdez" salsa casera
1	Small Onion, chopped	¼ C	Parmesan Cheese
1 tsp	Salt		

Mix all the above ingredients. Place in a long corning dish or pan. Pour small can of tomato sauce over top of meatloaf and sprinkle with parmesan cheese. Cook uncovered in 350° oven for about 1 ½ hours.

Biography

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; President Elect of Seabrook Rotary and a "Man Who Cooks".



Thanks to Our Sponsor
Horizon Capital Bank



Cindy Kennedy, Manager

281-461-1300

Red Pork

(Cuz blue pork is just too weird....)

Roger Johnson

3 Lbs	Pork Country Ribs, Boneless (do not use pork loin, or pork tenderloin - they get too dry)	2 Tbs	Red Food Coloring
$\frac{1}{2}$ C	(heaping) Sugar	1	Large Navel Orange, peeled and wedged
1 Tbs	Onion Powder	3 Tbs	Star Anise Seed* (or 12 complete Stars)
$1\frac{1}{2}$ tsp	Granulated Garlic		Cheese cloth and wire tie
1 tsp	Cinnamon		Baby Spinach
$\frac{3}{4}$ tsp	Ginger Powder		Steamed Calrose Rice* (Japanese)
2 C	Water		
1 C	Soy Sauce		

- Slice pork into 1" cubes - do not trim fat off - and set aside



- Combine Sugar, Onion Powder, Garlic, Cinnamon, and Ginger in a 6 quart pot, Mix well.
- Add water a little at a time to pot, stirring as you do.
- Add Soy sauce to pot, and stir.
- Add food coloring to pot, and stir.
- Add Orange slices to pot while accidentally eating one or two (I always do...).
- Place Star Anise in center of cheese cloth square, and bring corners together and tie with wire tie to prevent seeds from escaping into the mixture. Add Star Anise packet and pork cubes to pot.
- Boil for at least 1 hour and up to 2 hours, adding water as necessary to prevent from boiling dry.
- Remove pork from pan (reserving liquid to store leftovers in) and serve on a bed of fresh baby spinach. Should be served immediately with sticky steamed Calrose Rice.



* *in Houston, purchase whole Star Anise and Calrose Rice from Hong Kong Market on Beamer and Scarsdale or any other competent Asian market. Even Mattress Mac would go broke if he were to get these at a conventional grocer...*


Biography

Roger (The Real) Johnson



I live in Pearland Texas, and I am a young 47 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 25 years. I moved to the Houston area from Seattle in 1993.

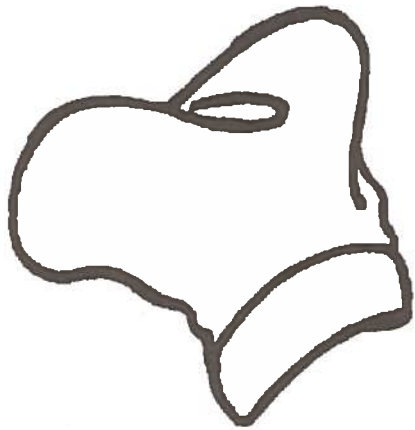
Hobbies:

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, Vegetarian 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, Oldie moldies, and Jazz - 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, usually fielding about 200 cars. I am also a nationally recognized Solo2 course designer (there's that creative "thing" again). 2nd year with Men Who Cook.





Thanks to Our Sponsor
Lance's Turtle Club



Lance Stevens

Rosemary-Roasted Pork Loin

Chris Kuhlman

From Steven Raichlen's *High-Flavor, Low-Fat Italian Cooking*



8	Cloves Garlic	1 Tbs	Extra Virgin Olive Oil
2 Tbs	Fresh Rosemary Leaves	1 C	Dry White Wine
4	Sprigs Fresh Rosemary	1 C	Chicken Broth
4	Fresh Sage Leaves		
	Salt and Pepper to taste		
1 - 3 Lb	Boneless Pork Loin Roast		

Preheat oven to 400°.

Pound the garlic, rosemary, and sage to a smooth paste, add salt and pepper to taste. Make a tunnel through the roast with a long slender object, such as a sharpening steel. Stuff half of the herb paste into the tunnel working from both ends. Rub the roast with the olive oil, salt and pepper and rub the remaining herb paste on top of the roast. Tie the rosemary sprigs on the roast lengthwise with butcher's string.

Place the roast on a rack in a roasting pan in the oven for 20 minutes. Reduce heat to 325° then add the wine and broth to the roasting pan. Continue roasting, baste often with pan juices until the pork is cooked and the internal temperature registers 160°, approx. 1-1/4 to 1-1/2 hours.



Biography

Born in Houston, graduate of Brooks Institute in Santa Barbara, CA. Owner of CK Productions, full-service marketing communications firm. Loves travel, kayaking and training a very frisky Border Collie. A recovering Seabrook City Councilman, Galveston Bay Foundation Boardmember, Southeast Economic Development Boardmember, Eco Tourism Committee Chairman, Sister City/Galapagos Islands Committee Chairman, past president of the Seabrook Association, and coordinator of the Trash Bash event. Recently became certified as a Texas Master Naturalist, BCU (British Canoe Union) 3 Star Paddler and an ACA (American Canoe Association) Coastal Sea Kayak Instructor. "Men Who Cook" lifer, this is his 8th year.



Seafood Lasagna

Hector Montalvo

- 1 Box Pasta Sheets
- 1 Lb Crab (picked)
- 1 Lb Bay Shrimp, cooked
- ½ Lb Bay Scallops, cooked
- 1 C Mozzarella
- ½ C Grated Parmesan Cheese
- 1 Qt Whipping Cream
- Salt & Pepper to taste



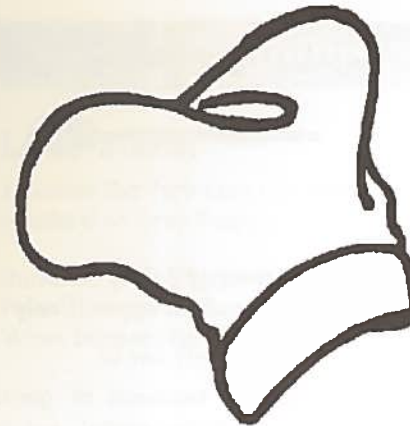
Whip the cream. Mix the seafood together. Add seafood to whipped cream and then add the cheese. Mix thoroughly and then add salt and pepper to taste. Line a pan with baking paper and spray Pam, then lay the pasta sheets on top of the paper and put some of the seafood and cream mixture on top. Then do this two more

times to make three layers of pasta and mixture. Bake in the oven at 350° for an hour. Take out of the oven and invert the pan, let cool. Cut into squares and place in a ramekin with marinara sauce and parmesan cheese and bake again until the cheese is a light golden brown.

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



*Thanks to Our Sponsor
Mann, Frankfort, Stein & Lipp*



Byron Hebert

Shrimp Bimini

Hans Mair-

Source: *The Sundance Grill*



Shrimp Stuffing for 24 Shrimp

1	Yellow Onion, finely chopped	2	Sticks of Celery Stalk
1	Red Pepper, finely chopped	1	Green Bell Pepper, finely chopped

Mix all together and saute' with butter with 1 teaspoon of garlic (granulated) and $\frac{1}{2}$ teaspoon of white pepper. After saute', put in container and chill. Clean 1 pound of crab claw meat, cook $\frac{1}{2}$ pound of crab claw meat then chill. Mix $\frac{1}{2}$ pound of vegetables and crab claw meat. Add 1 egg. Mix also 2 ounces of grated parmesan. Salt to taste. You can add bread crumbs to keep held together. Mix all together.

Clean shrimp, butterfly and put stuffing on top of shrimp tail side up. Bake at 375 - 400° for 12 to 15 minutes. (*Hint: put water in bottom of pan to keep shrimp from sticking*).

Shrimp Bimini Sauce



1	Quart Heavy Cream (boil)
1	oz Fresh Chopped garlic
1	oz Fresh Chopped shallot

Lobster base to taste, start with 1 tablespoon.

Let boil. Slowly add to boiling mixture, 1 teaspoon corn starch little by little. After thick, then add 1 ounce of white wine. Chop basil finely, then mix it in.

Biography

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 7th year with "Men Who Cook".



Smoked Pork Loin

Larry Bonnin

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



Rub the Pork Loin(s) with mustard
Place charcoal in the pit and light
When temperature reaches 250 °, add a log
to the fire



Place Pork Loin(s) on grill at the far end from the fire box

After FOUR hours, I like to wrap them in foil and return to the pit for another couple of hours

Take off. Slice. Eat

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

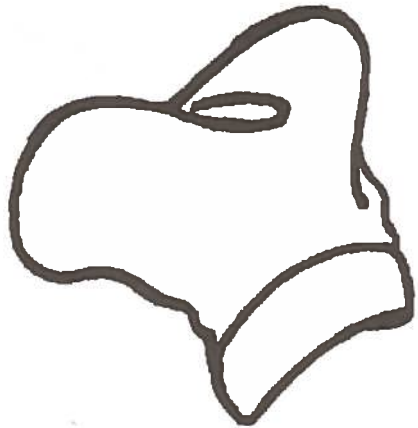
Biography



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. This is his 5th year with "Men Who Cook".





Thanks to Our Sponsor
Pappas Restaurants



Pete Pappas

Stifatho - Beef with Onions (Greek Style)

Lou Marinou



Source: Family Recipe

2 Lbs	Beef Chuck, Top Round or Sirloin - Cubed	$\frac{1}{4}$ tsp	Sugar
1 C	Water	4 Lbs	Small Onions, Peeled & Whole
1	Bay Leaf	$\frac{1}{4}$ C	Olive Oil
1 tsp	Whole Pickling Spice or	1	Can (15 oz) Tomato Sauce
$\frac{1}{4}$ tsp	Each Allspice, Ground Cloves & Cinnamon	3	Cloves Garlic
1 tsp	Salt	$\frac{1}{8}$ C	Red Wine Vinegar
$\frac{1}{4}$ tsp	Pepper	1 C	Wine, Red or White* (Save $\frac{1}{4}$ Cup until 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, $\frac{3}{4}$ 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 $\frac{1}{3}$ cup water -- and simmer meat and onions for approximately $\frac{1}{2}$ hour. During last 10 minutes of simmering, add remaining $\frac{1}{4}$ 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

Serves on two public and two private company boards and works with start-up companies. 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 3rd year as a "Man Who Cooks".



Teriyaki Roast Beef

Trey Hafley

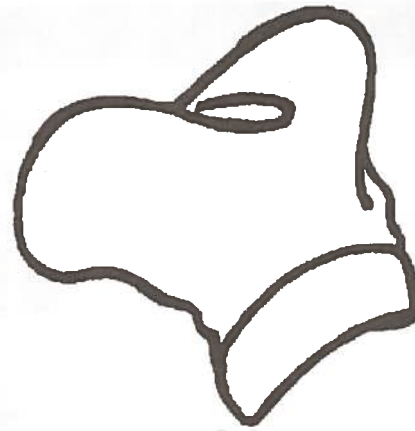
6-7 Lb	Boneless Beef Rib Roast	$\frac{1}{4}$ C	Pineapple Juice
1 C	Soy Sauce	1 Tbs	Ground Ginger
$\frac{1}{2}$ C	Cooking Oil	1 Tbs	Dry Mustard
$\frac{1}{4}$ C	Light Molasses	4	Cloves Garlic (minced)
$\frac{1}{4}$ C	Cooking Sherry		

Trim excess fat off of meat. Combine ingredients in a bowl and mix. Place meat in a metal pan with sides high enough to hold the marinade. Pour the marinade over the meat. Using two large forks, tenderize the meat by puncturing several times on each side with one fork while holding the meat steady with the other. Repeat this process on all sides and continue till satisfied that sufficient marinade has made it's way into the meat. Remove meat from pan and place in a large plastic bag. Pour marinade into the bag and seal. Place plastic bag in a large plastic bowl so it doesn't leak (don't ask) and place in the refrigerator overnight. The next day, take meat out and place on a rack in oven set to 325°. Cook till desired meat preference is met. Baste several times with remaining marinade. When done, carve thinly across the grain. If desired, when done, can warm leftover marinade and use as a dipping sauce for meat.



Biography

Trey is a native Houstonian who moved to Seabrook about 5 years ago with his wife Laurie (they celebrated their 15th year anniversary this last February) and their two children Hannah (5 years) and Haleigh (4 years). They recently learned that Laurie is now pregnant with their 3rd child due sometime late in the Summer of 2002. An avid sailor with a passion for cooking inspired by parents that owned a chain of bar-b-que restaurants. Recently moved to the other side of the lake to a new waterfront home in Waterford Harbor. This is Trey's first year with "Men Who Cook".



Thanks to Our Sponsor
SouthTrust Bank



Jeanie Martin

Thunder Thighs!!

Byron Hebert, CPA, CPEC

Boneless, Skinless chicken thighs
Peeled Shrimp
Virgin Olive Oil
Jar of Pickled Jalapeno
Fresh Jalapeno cut in quarters
Bacon
Lemon Pepper



Marinate chicken thighs in a mixture of olive oil, pickled Jalapeno juice and lemon pepper (with a few Jalapenos) over night. Wrap peeled shrimp and Jalapeno in the chicken thighs and wrap with bacon strip (use toothpicks to hold it all together). Season with your favorite spice or sauce and grill on the pit for about 1 hour at 350° until the chicken is done. Slice and serve.



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 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 5th year with "Men Who Cook".



Vermicelli, Chicken and Broccoli

John Szydlik

1 pod Garlic (if you want to keep vampires away, use 2 pods)
30 oz Chicken broth
16 oz Uncooked vermicelli
16 oz Fresh uncooked broccoli florets
16 oz Uncooked chicken breast cut into 1 inch pieces
Olive oil
Seasoned bread crumbs



Peel garlic and mash with fork or garlic press. Lightly batter chicken pieces with seasoned bread crumbs. Break broccoli into pieces. Lightly brown chicken in large skillet, set aside. Brown mashed garlic pods in olive oil. As garlic is browning, break uncooked vermicelli into pieces and brown in olive oil. Cook vermicelli and garlic until most of the vermicelli is browned. Place cooked chicken pieces on top of browned vermicelli and add chicken broth. Place broccoli florets on top of mixture and cover with lid. Cook on low/medium heat until vermicelli is done (about 35 to 40 minutes). Stir occasionally to keep from sticking.

Biography

Born in Houston, Texas recently moved to Tiki Island with the "catch of his life", wife Nanci. Power Systems Engineer with Lyondell Chemical in the Bayport area. Graduate of the University of Houston in 1972 with Bachelor of Science degree. Enjoys golf, fishing, jet skiing, and evening "cocktail cruises" with Nanci and dog "Sailor". Chairman of Tiki Island Bar B Q and Seafood cook offs. This is John's rookie year with "Men Who Cook".



Wagon Wheel Roast

Hank Knippa

3-4 Lb Eye of Round Roast
1 C Marsalla Cooking Wine
1 Env. Lipton Onion Soup Mix
2 Bay Leaves
1 Whole Allspice Crushed
Fresh Ground Black Pepper
Garlic Powder



Generously coat the roast with garlic powder and black pepper and sear in a pre-heated 6 qt pot. Remove from heat and carefully add wine and then all remaining ingredients. Use a pot with a very good fitting lid or seal by placing a piece of foil over the top of the pot and then pushing the lid down tight. Bake in a 325 degree until well done and tender, approximately 45 minutes per pound. Cook at least 2/3 of cooking time before checking. Be sure pot does not cook dry; add small amount of water if necessary. When meat is done it will be a dark chocolate color and a fork can be inserted very easily. When ready, place the roast on a plate and let stand for 15-20 minutes, and then slice across the grain into "wagon wheels". An electric knife works best for slicing. Add water to the gravy in the pan and reheat. There should be about 1 cup of liquid to serve on the meat. I like to arrange the meat in a dish and pour all the gravy over it before serving (remember to save some for the mashed potatoes). This also makes good sandwiches the next day.

Biography



I was born in Port Arthur, Texas, and have spent my whole on the Texas coast. After college I settled in Houston in 1965 and moved to Clear Lake in the 70's. Real estate and mortgage lending have been my career for 30 years, the last 11 of which my wife, Sue, and I have worked together in our own real estate brokerage. Sue and I spend as much time as possible on our vintage Chris Craft cruiser, Granola II, cruising with the Texas Mariners Cruising Association. I have also been hooked on snow skiing for as long as I can remember. This is my rookie year for "Men Who Cook".

Bacardi Rum Chocolate Candy

Jack P. Thomas

- 3 Pkgs German Chocolate
- 1 Lb Marshmallows
- 1 Tbs Cream
- 1 Tbs Rum
- 3 C Lightly Toasted Pecans, lightly salted



Melt chocolate and marshmallows in a double boiler. Add cream and stir well. Add rum. Add pecans and drop by teaspoonful on waxed paper.

Biography

Native born Texas. Resident of Clear Lake since 1981. I love my family and America.

God Bless Us All.



Bread Pudding

Bill Kerber

6 Lbs	Bread (White or Wheat)	9 C	Pecans, Chopped
21 C	Milk	7 Tbs	Vanilla Extract
21 C	Heavy Cream	19½ C	Sugar
4 C	Melted Butter	3 Tbs	Cinnamon
42	Eggs (8 Cups)	1½ Tbs	Nutmeg
9 C	Raisins		

Cube bread, put to the side. Mix milk, cream, eggs, vanilla, sugar, cinnamon & nutmeg. Add bread, raisins, and pecans to mixture. Let bread soak. Add melted butter. Mix well.



Put mixture into 8 quart baking pans. Bake at 350° for 50 to 60 minutes. Should be firm.

Note : If using sandwich bread, soak for ten minutes. When using French Bread, soak for 30 minutes.

Yield: 4 - 8 quart pans

Biography



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 Quanico, 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 enjoys cooking for the 8th year with "Men Who Cook".



*Thanks to Our Sponsor
Gulf Coast Limestone*



Bob Robinson

281-474-4124

Bread Pudding with Rum Sauce

Mickey Wooten

BREAD PUDDING MIX

3	Quarts Milk	2	Quarts Heavy Cream
1 oz.	Pure Vanilla		Cinnamon
24	Eggs (use $\frac{1}{2}$ yolk $\frac{1}{2}$ whole)		Hamburger Buns
6 C	Sugar		



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 12 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° oven for approximately 1 hour.



RUM SAUCE

1 Qt	Heavy Cream	$\frac{1}{4}$ C	Corn Starch
2 tsp	Rum	$\frac{1}{2}$ tsp	Vanilla
2 C	Sugar	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

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 3rd year.....a "Man Who Cooks".



Chocolate Nut Crunch Slice

J. Price Blalock



6 $\frac{1}{2}$ oz	Plain Chocolate Cookies, finely crushed	$\frac{1}{4}$ C	Walnuts, chopped
3 $\frac{1}{2}$ oz	Butter, melted	$\frac{1}{4}$ C	Hazelnuts, chopped
$\frac{1}{2}$ C	Condensed Milk	$\frac{1}{4}$ C	Slivered Almonds
3 oz	Butter, extra	$\frac{1}{4}$ C	Pecans, chopped
5 oz	Dark Chocolate, chopped	$\frac{1}{4}$ C	Brazil Nuts, chopped

Brush a shallow 12 by 8 inch oblong cake pan with melted butter (or oil), line base and sides with aluminum foil, grease foil. Combine cookie crumbs and butter, mix well. Press mixture evenly into prepared pan. Refrigerate covered, until firm. Combine condensed milk, butter and chocolate in a large pan. Stir over low heat until mixture is smooth. Add nuts, stir until combined. Pour nut mixture over base, spread evenly. Refrigerate until set, about 20 minutes. Cut into bars to serve.

Note: Any combination of nuts or dried fruits to a quantity of 1 $\frac{1}{4}$ cups can be used.

Preparation time 20 minutes + refrigeration time. Makes one 12 by 8 inch slice.

Biography



Clear Lake Area native with strong family roots in Northeast Texas and Alabama. Married 23 years to Lynn Mayfield Blalock with 3 children: Price, 17 years old, Lauren, 12 years old, and William, 7 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 has participated in "Men Who Cook" for eight years.

Heinz-57 Cookies



Trey Hafley

Great around the holidays and for the little ones to help with as there can be a whole host of varieties to suit your palette.

5 C	All Purpose Flour	3 tsp	Vanilla
2 tsp	Baking Soda	1 tsp	Cinnamon
1 tsp	Salt	1-2 C	Crushed Walnuts
1 C	Real Butter	1 12 oz	Pack of semi-sweet chocolate chips
1 C	Shortening	1 12 oz	Pack of butterscotch chips
2 C	Packed Brown Sugar	1 C	Coconut
1 C	Granulated Sugar		
4	Eggs		

Stir flour, salt, and baking soda in a large mixing bowl. Soften butter by microwaving it till soft or semi melted. Add to mix along with shortening and mix for 30-45 seconds. Add sugars and cinnamon and beat till all mixed. Now add eggs and vanilla and continue to beat it. Mix crushed walnuts and chips in another bowl then gradually add to main mix and mixing till well combined. Let cool in refrigerator for 1-2 hours. Set oven to 375°. Use a tablespoon to place about a 1-2 inch drop of the batter on a cookie sheet coated with a non-sticking ingredient (like Pam). Cook for about 7-9 minutes or until done.

Biography

Trey is a native Houstonian who moved to Seabrook about 5 years ago with his wife Laurie (they celebrated their 15th year anniversary this last February) and their two children Hannah (5 years) and Haleigh (4 years). They recently learned that Laurie is now pregnant with their 3rd child due sometime late in the Summer of 2002. An avid sailor with a passion for cooking inspired by parents that owned a chain of bar-b-que restaurants. Recently moved to the other side of the lake to a new waterfront home in Waterford Harbor. First year with "Men Who Cook".



Painted Pelican Pie

Rick Clapp

- 1 Graham Cracker Pie Crust
- 1 (8 oz) Hershey bar with almonds
- 1 (12 oz) Cool Whip dessert topping



Break candy into small pieces in microwave-safe container. Microwave until candy melts to a creamy consistency, do not over cook. Stir in heaping spoon of Cool Whip to cool mixture. Add remaining Cool Whip and stir until smooth. Pour into piecrust and refrigerate until set.

Biography



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, Matthey, Shabby, Mabrouka & cats Baxter and Kali. Enjoy cooking, traveling, fishing & water sports and "Men Who Cook".



Pina Colada Cake

Charlie Clemmons



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

2	Boxes of Yellow Cake Mixes (the cheaper mixes work the best)	4	Eggs
1	8 oz can of Crushed Pineapple	1	The amount of oil called for on the cake mix box
1	Small Bag of Coconut		Can of Vanilla Frosting

Place one box of mix, plus $\frac{1}{2}$ cup from the second box in a mixing bowl. Measure $\frac{1}{2}$ cup of coconut and chop in a blender to a fine consistency. Add the coconut to the cake mix. Open the can of crushed pineapple. Mixture it in a measuring cup. Add sufficient water to the pineapple and pineapple juice to equal the amount of water required by the mix instruction. Add the amount of oil required. The mix will call for 3 eggs, add 4 instead. Beat in accordance with the mix instructions. Pour into 9 inch baking pans. Cook per the mix instructions. Check for the cake to spring back when the baking time is complete. It will probably need a few extra minutes. When done, remove from the oven and allow the cake to cool. Frost with vanilla frosting. Sprinkle coconut on the top of the frosted cake.

Biography



Rotary International

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 was Rotary International's Governor for the Houston area in 2000 - 2001. 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. This is his 2nd year with "Men Who Cook".

Quick and Easy Key Lime Pie

Elton Porter



1 Box (0.3 oz) Sugar Free Lime Flavored Gelatin	1 Container (8 oz) Frozen Fat-Free Whipped Topping, thawed
$\frac{1}{4}$ C Boiling Water	
2 Containers (8 oz each) Key Lime Pie Flavor Light Yogurt	1 Prepared 9" Reduced Fat Graham Cracker Pie Crust

In a large heat resistant bowl, dissolve gelatin in boiling water. With wire whisk, stir in yogurt; with wooden spoon, fold in whipped topping.

Transfer mixture to prepared crust, refrigerate overnight, or at least 2 hours.

Makes 8 servings. 148 calories per slice, 3.5 grams fat and 1 gram fiber.

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 8th year with "Men Who Cook".



Scottish Trifle

Mark Lovfald



Sponge Cake (or Pound Cake)
1 Lg Jello (Strawberry)
1 Pkg, Frozen Strawberries
1 Pkg. Fresh Strawberries
1 Lg Pkg. Custard Pudding
1 Lg Carton Whipped Cream
Sherry (Optional)

Crumble cake into bottom of glass dish. Make strawberry Jello and when cool (but not set) pour over cake, adding defrosted strawberries. (Sherry can be added at this time) Make pudding and when Jello is set and pudding cold, pour on top of Jello. Add whipped cream on top and slice fresh strawberries and put on top of cream.

Biography

Mark is a local real estate salesperson with Re/Max Space Center. His interests include real estate investment, scuba diving, traveling, and the Houston Livestock Show and Rodeo. This is his 5th year with "Men Who Cook".



THANK YOU!

YOU ARE VITAL TO OUR SUCCESS

Thank you for joining us this evening for Men Who Cook VIII - Year 2002. It is difficult to believe we are in our 8th year.

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

Telephone: 281-326-4900

Assistant, Mary Hoeffner