



MEN WHO COOK IX



*Benefitting Seabrook
Police Officers Charities*

Men Who Cook - 2003 9th Annual

"A Note from our Chairman"

Welcome to our ninth year for **MEN WHO COOK!!!**

This gala evening is a direct result of the continued support and enthusiasm of all of our cooks and sponsors. Each year we are privileged to add to our current list of dedicated sponsors and cooks, and without them we would not be able to accomplish our goals or successes. THANK YOU SO VERY MUCH!!

The following pages outline the many beneficiaries of those funds we raise for the Seabrook Police Officers' Charities. We are very proud of this ability to make a difference, and especially pleased with the Scholarship Program which was instituted 5 years ago which enables recipients to pursue their education and dreams.

Due to the success and growth of this spectacular event, it takes a number of hours and a great deal of energy to see that the evening is a success. I want to thank all of those people who are so vital to its success!

Linda Bonnin & Ricia Kerber - Art and Decorations

Alice Thomas & Jeff Southard - Invitations

Paul Guthrie - Accounting & Financial Support

Jill Norris - Event Photographer

I would like to give a special thank you and debt of appreciation to Mary Hoeffner Espinosa for her many hours and creativity to see that the Men Who Cook Cookbook is created and designed for your pleasure - MARY, THANK YOU SO VERY MUCH!

One person who must also be recognized is my husband, Andrew Smith. His patience and support are vital to my ability to dedicate my time and energy to this event.

My appreciation to everyone listed above as well as all of our guests who attend the evening and support the Seabrook Police Officers Charities.

Cheri Runbeck Smith

Cheri Runbeck Smith

Chairman

CORRECTION



SEABROOK POLICE OFFICERS

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Chief Nona Holomon
Lt. Alice Taylor
Lt. Mike Nolan

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Randy Barton
Sean Wright
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Bryan Brand - *President - SPOA Charities*

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Marcus McCarroll
Mike Pickell
Jeff Galyean

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James Currie
Jason Smith
James Hill
Gary Konvicka
Adam Cooper
Steve Shedd
Charles Skinner
Glen McLarty

Communications

Sharon Hill
Kim Straight - *Sec/Treas SPOA & Charities*
Randy Ratliff
Shannon Swatman
Deanna Bell - *Administrative*

2002 Financial Information

Gross Income:	\$20,055.00
Total Expenses:	<u>\$10,656.88</u>
Net:	<u>\$ 9,398.12</u>

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
Clear Creek Drama
Houston Safe Boat Council
Seabrook Int. Dance
Lunar Rendezvous
Basketball Trophies
Seabrook Merchants & Tourist Association
Armand Bayou PTA Fall Festival
Donation to Wounded Officer Trussell
Donation to Seabrook Fire Victim Family
Rizzuto Parent Teacher Org.
Bay Area Sharks & Sharkettes
Clear Lake High Baseball
Seabrook Int. School Formal Dance
Yachty Gras
Leukemia & Lymphoma Society - Sponsorship for Houston Police Bike Relay to
Ottawa, Canada
Friends of the Evelyn Meador Library
Theater of Seabrook

ANNUAL SCHOLARSHIP PROGRAM

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

Last year's recipient was:

* Kathleen Grout

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

Our Celebrity Chefs
Lakewood Yacht Club
Christa & Claudio Sereni
The Dance Club
Watermark Services
Sign Quick
Seabrook House of Flowers
MI Printing
One Stop Party Shop
Mary Espinosa

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

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Tom Richards, CPA
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The Dance Club...

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

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



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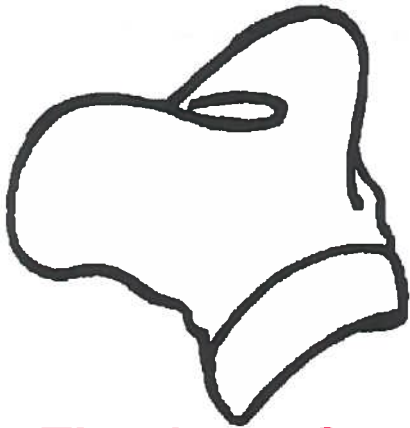
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BAY AREA ELECTRIC



Dan Johnson & Tom Johnson

Black and Blue Ahi Appetizer

Trey Hafely

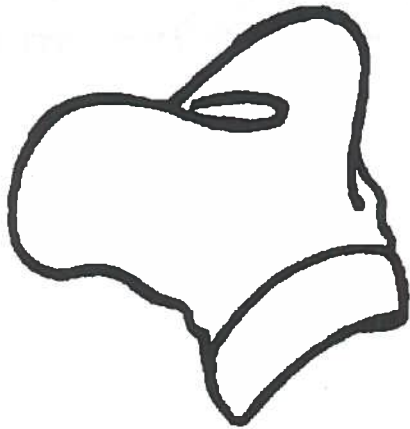


- 1 - 2 1 inch thick Tuna Steaks
- 1 C Extra Virgin Olive Oil
- 1 pinch Salt
- 1 Tbs. Whole Black Peppers
- 1 Tbs. Basil
- 2 Tbs. Sun Dried Tomatoes (finely chopped)
- 3 Tbs. Balsamic Vinegar
- 1 - 2 pinches of Garlic
- 1 Bottle Vegetable Hoisin Sauce

Using a very deep pot, fill with about $\frac{1}{4}$ inch of olive oil (or a favorite oil based dipping oil), add ingredients above or adjust and mix to suite your pallet. Now place on stove top and set on high. Once oil is just about to boil, place tuna steaks in (carefully) and let sit on each side for approximately 30 - 45 seconds. Once you have seared both sides, remove, thinly slice and drizzle with the vegetable hoisin sauce and serve.

Biography

Trey is a native Houstonian who moved to the Clear Lake area in 1997 along with his wife Laurie (they celebrated their 16th year anniversary in February) and their two daughters Hannah Scout (6 years) and Haleigh Savannah (4 years). Trey has decided to retire very early in life to dabble with their real estate and financial interests and help school their two kids. With a passion for developing software, day trading and sailing, there never seems to be enough hours in the day to just relax completely. Cooking and experimenting with food was a passion instilled very early in life for Trey, with parents that owned a number of successful restaurants. This is Trey's 2nd year with "Men Who Cook".



**Thanks to Our Sponsor
Mayan Management**



**Andrew and Cheri Smith
Chair, "Men Who Cook"**

Caldo de Res (Beef and Vegetable Soup)

Tony Espinosa

Source Tony's version of a family recipe

1	Soup Bone	3	Ears of Corn
2 Lbs.	Beef Tips	3	Large Carrots, chopped
5	Stalks of Celery, chopped	3 Lbs.	Potatoes, diced
3	Cloves Garlic, minced		Freshly Ground Black Pepper
1	White Onion, sliced		Salt to Taste
1	Head of Cabbage		

Fill a large pot with water. Add the soup bone and the beef. Add the chopped celery and the garlic. Boil for two hours. (Hint: when you boil this soup, do not boil real high, just a good roll.) Spoon off the foam and fat and add salt and pepper to taste. Add the onion. Chop and add the cabbage. Clean and break the corn and add to pot. Boil for 1 ½ hours. Add the carrots and potatoes. Boil another hour. Add pepper and salt to taste.



Serve with hot corn tortillas

Biography



Tony and his new bride, Mary live in Sante Fe now, but both have been active in Seabrook volunteering with community projects for several years. Tony is active with the Houston area SCCA, racing his 1986 GT Mustang in Autocross events whenever he can get a free weekend.

Besides racing, Tony loves to strum on his guitars and cook. He works at Dow Chemical in Freeport. This is Tony's 1st year with "Men Who Cook".



Ceviche de Veracruz

Chris Kuhlman

From Coastal Living Magazine

1 Lb	Snapper cut into $\frac{1}{2}$ inch cubes	$\frac{1}{2}$ C	Olives
$\frac{1}{2}$ C	Fresh Lime Juice	$\frac{1}{2}$ C	Orange Juice
1	Small Red Onion, diced	$\frac{1}{2}$ C	Tomato Juice
2	Tomatoes, seeded and diced	$\frac{1}{4}$ C	Olive Oil
2	Jalapenos, seeded and diced	1 Tbs.	Lime Juice
$\frac{1}{2}$ C	Fresh Oregano	1 tsp.	Salt
		$\frac{1}{2}$ tsp.	Pepper



Combine fish and $\frac{1}{2}$ cup lime juice in glass bowl. Cover and refrigerate for 30 minutes. Discard and drain juice. Stir in onion and next 10 ingredients. Cover and refrigerate overnight.

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, EcoTourism Committee, Sister City/Galapagos Islands Committee Chairman, past president of the Seabrook Association, and co-coordinator of the Trash Bash event. Recently became certified as a Texas



Master Naturalist, BCU (British Canoe Union) 4 Star Paddler and an ACA (American Canoe Association) open water Coastal Sea Kayak Instructor. "Men Who Cook" lifer, this is his 9th year.



Crab Cakes

Chef Joseph

Source: W. Virginia Recipe

Combine in a bowl:

1 Lb. Lump Crab - Cleaned
1 $\frac{1}{2}$ C Panko Bread Crumbs
2 Tbs. Minced Fresh Parsley
2 Tbs. Scallions, Minced

Whisk together:

4 eggs
1 Tbs. Lemon Juice
1 Tbs. Dry Mustard
 $\frac{1}{2}$ Tbs. Cayenne
 $\frac{1}{2}$ Tbs. Salt
1 tsp. Worcestershire Sauce

Gently combine all ingredients together. Form cakes with a $\frac{1}{4}$ cup measure. Transfer to a parchment lined baking sheet covered with 1 cup Panko Crumbs. Press cakes into crumbs and sprinkle tops with more crumbs. Chill 1 hour. Fry cakes in 4 tablespoons oil over medium-high heat in a non-stick pan. Cook cakes in batches so the pan isn't crowded. Fry until golden brown (about 3 - 4 minutes on each side). Drain on paper towels. Serve with tartar or remoulade sauce.

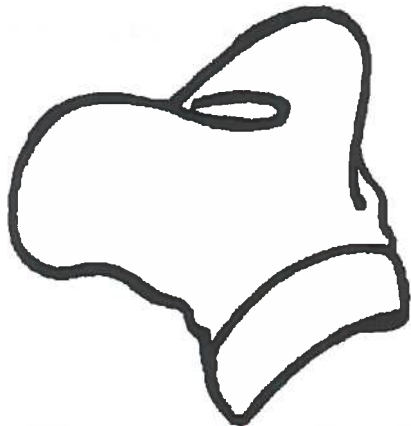
Makes 10 cakes



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 Texas Chef's Association. This is his 3rd year with "Men Who Cook".





Thanks to Our Sponsor
Ed & Dorothy Hearon



Deviled Crab Ramekins

Terry Chapman

10 Oz Crab Meat, canned
2 Hard Boiled Eggs
3 Tbs Margarine, Melted
2 Eggs, Separated
 $\frac{1}{4}$ tsp. Salt
 $\frac{1}{8}$ tsp Mustard
2 Tbs. Vinegar
1 Dash Cayenne Pepper, to
taste
Soft Bread Crumbs



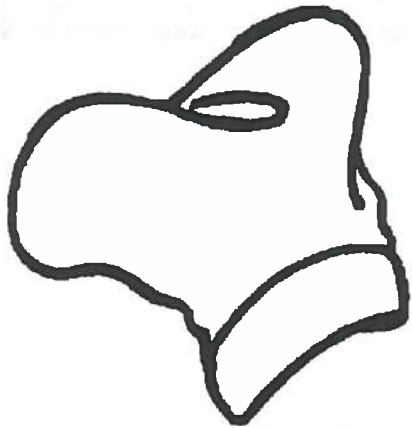
Drain crab; remove any cartilage. Chop hard-cooked egg whites, mash egg yolks.

Combine mashed yolks with margarine, $\frac{1}{4}$ cup boiling water, salt, mustard, vinegar and cayenne pepper. Mix well. Stir in crab and chopped egg whites. Beat egg whites until soft peaks form; fold into crab mixture. Place in greased shells or ramekins; cover with bread crumbs. Bake in preheated 350 degree oven until firm and crumbs are brown.

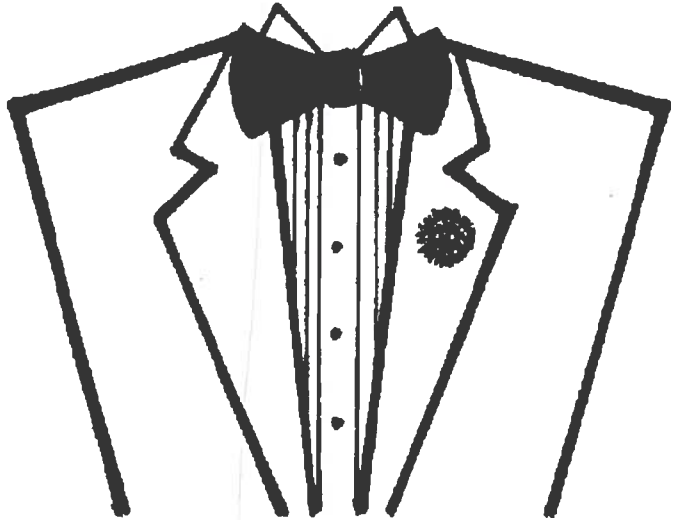
Biography



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 8th year with "Men Who Cook."



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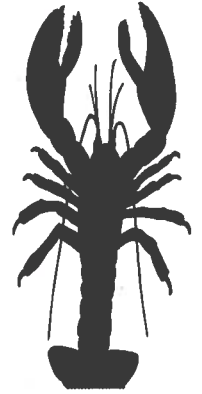
Tony & Gail Wessendorff

Lobster Stew

Dave Imbrie

A Wicked Good Downeaster Recipe!

2 1½ Lb. Lobsters
5 C Half and Half
1 C Heavy Cream
2 Tbs Butter
Salt and White Pepper
Paprika



Put lobsters in boiling water for ten minutes and then place in cold ice water to cool. Remove lobster meat from shells and claws and cut into cubes. Slightly sauté lobster meat in butter on low heat for five minutes. Scald half and half with empty lobster shells in it, then discard the shells. Reduce heat and simmer on low heat adding lobster meat and cream. Stir and cook ten minutes before removing from heat and letting cool. Add salt and white pepper to taste and a little paprika. Refrigerate overnight as lobster stew becomes flavorful. Reheat and serve.

Makes four to five servings.

Biography



Born in Butler, Pennsylvania and moved to Seabrook in 1988. Have been in law enforcement for the past twenty-two years, with the last thirteen 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, who is attending the University of Texas and is on the UT POM Squad. Fifth year with "Men Who Cook".

Oysters Rockefeller Soup

Bob Garrett

Source *Louisiana Real & Rustic Cookbook*



Oysters and Fresh Spinach make a good marriage, especially when teamed with onions, garlic and parsley and thickened with potatoes and cream. A good winter meal when oysters are at their peak. This Aggie sho nuff loves them oysters!

4	Dozen Oysters	2 Qt.	Chicken Broth
$\frac{1}{2}$	Stick Butter	4 C	Stemmed and Shredded Spinach
1 $\frac{1}{2}$ C	Chopped Onion	$\frac{1}{2}$ C	Heavy Cream
1 C	Chopped Celery	$\frac{1}{4}$ C	Chopped Green Onions
2 tsp.	Salt (or to taste)	$\frac{1}{4}$ C	Chopped Parsely
$\frac{1}{2}$ tsp.	Cayenne	4 Tbs.	Cornstarch
$\frac{1}{2}$ tsp.	Ground Pepper	1 tsp.	Worcestershire Sauce
4	Bay Leaves	$\frac{1}{2}$ tsp.	Tabasco Sauce
$\frac{1}{2}$ C	Pernod	1 Tbs.	Fresh Lemon Juice
1 Tbs.	Chopped Garlic	$\frac{1}{4}$ C	Freshly Ground Parmesan Cheese
1 Large	Baking Potato, peeled and chopped (2 cups)		

Fresh shucked oysters, reserving the liquid (about 1 $\frac{1}{2}$ cups liquid). Heat butter in large Dutch oven over medium heat. Saute' the onions, celery, salt, cayenne, black pepper and bay leaves until vegetables are wilted (4 to 5 minutes). Add $\frac{1}{4}$ cup of the Pernod and the garlic and cook, stirring for 2 minutes. Add the broth and potatoes and bring to a boil. Cook about 20 minutes uncovered or until potatoes are done. Mash the potatoes against the side of the pot and stir into mixture until thickened. Add spinach, cream, green onions, parsley and oyster liquid. Continue to boil for six minutes.

Dissolve cornstarch in remaining $\frac{1}{4}$ cup Pernod. Add slowly, stirring until mixture thickens slightly, about 8 to 10 minutes. Add Worcestershire, Tabasco, lemon juice, oysters and cheese. Cook for 4 to 5 minutes, until oysters curl. Remove bay leaves.

Serve with fresh toasted French bread.

Makes 12 servings

Biography

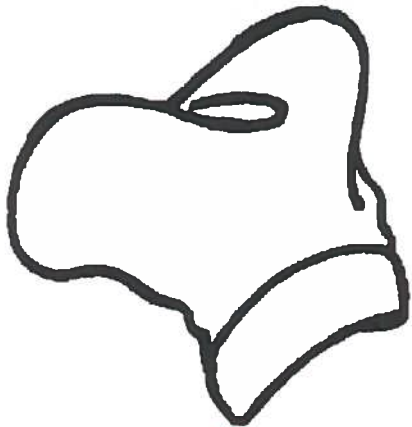
Bob Garrett

I am a Native Houstonian, dyed in the wool Aggie, and retired IBM'er. My wife Ruby 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

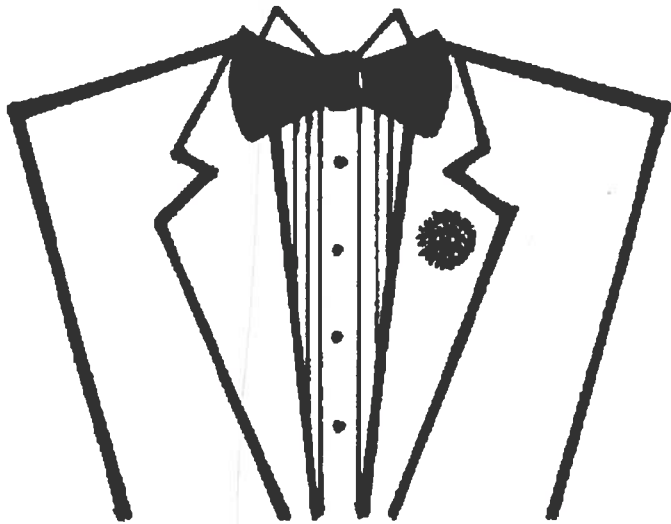


for 30 years and are quite active in club activities. This is my 3rd year with "Men Who Cook".





Thanks to Our Sponsor
Thomas G. Richards, CPA



Pickled Lemon Shrimp

Jeff Southard

Source: Modified, Borrowed



3 Lbs.	Shelled and cooked Shrimp	$\frac{1}{2}$ Tbs.	Salt
2 - 3	Onions, Sliced very thin	$2 \frac{1}{2}$ tsp.	Celery Seeds
7	Bay Leaves	2 Tbs.	Un-drained Capers
$1 \frac{1}{2}$ C	Olive Oil		Substantial Dash of Tabasco Sauce
	Juice from 3 Home Grown Lemons	1	Garlic Clove, Crushed
$1 \frac{1}{4}$ C	Red Wine Vinegar		



Alternate layers of shrimp and onion slices in a shallow glass dish. Combine the remaining ingredients and pour over shrimp. Cover and refrigerate for 24 hours. Drain off marinade and serve cold.

Biography



My wife Janet and I have been retired for a couple of years and split our time between Seabrook, Galveston and traveling with our daughter Michele, pooch Summer and our many great friends. I may seem an unlikely candidate for Men Who Cook given that my strict adherence to Mother Nature's food rules precludes the use of many cooking ingredients. But, a promise is a promise, and here I am for my first "Men Who Cook". (In case anyone is worried, no rules were broken in my Pickled Lemon Shrimp dish).



Poblano Soup

Robert Kidd

Source: Another recipe from hands on my father's ranch in West Texas. This one is due a renegade Italian cowboy (Gaetano Leone) from Napoli, Italy via Zacatecas, Mexico. Gaetano couldn't rope a fence post, but he surely could cook.

1 C	Dry Sherry	6	Seeded, Roasted, Peeled Diced Poblano Peppers
3 Tbs	Olive Oil	4 C	Chicken Stock
3 Tbs	Flour	2 C	Half & Half or Cream
1 C	Chopped Onions	1 Lb	Chorizo
1 C	Chopped Carrots	1 ½ C	Shredded Chihuzhuz or Monterey Jack Cheese
1 C	Chopped Cilantro		
Salt			

Brown and crumble the chorizo in an iron skillet and place the chorizo on a paper towel to absorb some of the grease. (This may make the soup healthier if you are into that.) Do not wash the skillet; if you must, wipe the grease from the skillet with another paper towel. Make a roux with the olive oil and flour (yes - in this same skillet). Add the carrots and onions to the roux and saute' for about 20 minutes; add the peppers and saute' for another 10 minutes. Now add the chicken stock and simmer for at least 30 minutes (transfer to a sauce pan as required). Add ½ cup of the cilantro and puree the vegetables with an in-pot blender. Lastly, add the cream, salt to taste and bring to a high temperature. Ladle the liquid into 6 bowls and top with the cheese, cilantro and chorizo.

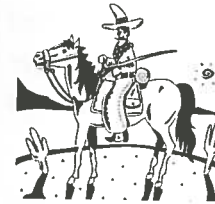


BUEN APPETITE

Do what you want with the sherry...Gaetano always drank it!

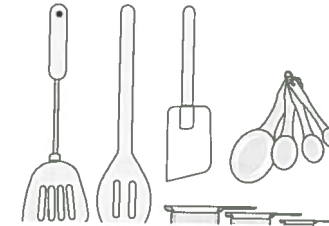
Biography

Robert Kidd



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. Eighth year with "Men Who Cook",



Pork-Shrimp Spring Rolls

Hector Montalvo

$\frac{1}{2}$ Lb. Pork, minced
 $\frac{1}{2}$ Lb. Shrimp, minced
8 Green Onions, Minced
1 Tbs. Vegetable Oil
1 C Bean Sprouts, chopped
 $\frac{1}{2}$ C Chinese Waterchestnuts, chopped
1 Tbs. Fresh Ginger Root, grated
 $1 \frac{1}{2}$ Tbs. Soy Sauce
1 Lb. Rice Paper, (If frying, use egg roll paper; If moist only, use rice paper and warm water)

Sweet-Sour Sauce

$\frac{1}{2}$ C Brown Sugar
2 Tbs. Cornstarch
 $\frac{1}{2}$ C Cider Vinegar
2 Tbs. Soy Sauce
 $1 \frac{1}{2}$ C Pineapple Juice



Saute' pork, shrimp and onion in hot oil. Stir fry for 3 minutes. Add bean sprouts, waterchestnuts, ginger root and soy sauce. (Use low-sodium soy sauce if you wish). To make the rolls, spread 1 tablespoon filling along one side of each eggroll skin. Fold over ends of skin and roll up like a jelly roll, folding in the ends. Seal with a little water. Fry in hot fat (about 375 degrees) for about 6 minutes or until skin is crisp, bubbly and browned. Cut each roll in half or leave whole. Serve as an appetizer with sweet-sour sauce (optional) with egg roll skins.

Sweet-sour sauce: Combine all ingredients in small saucepan. Cook over medium heat for about 10 minutes or until sauce is thick and clear.

Yield: about 20 rolls



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. This is my 6th year with Men Who Cook.

Seabrook Beach Club's Signature Stuffed Jalapenos

Alan Franks



1 Medium Size Uncooked Peeled Shrimp

Half a Jalapeno

Three Cheese Blend (Monterrey Jack, Sharp Cheddar and Jalapeno Cheese, premixed)

Premix cheese mixture. Fill Jalapeno half with cheese, press shrimp onto top. Dip in buttermilk and roll in flour. Dip in buttermilk once more and then roll in light bread crumbs. Fry at 350 degrees to a golden brown. Serve with blue cheese or ranch dressing and orange and lettuce garnish.

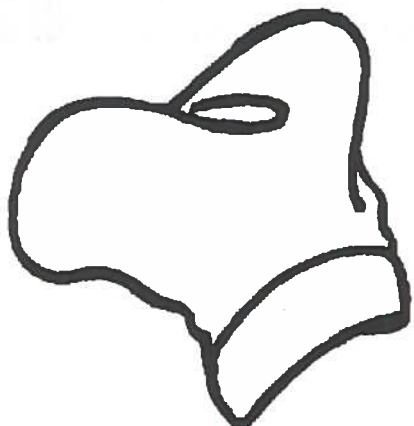
Biography



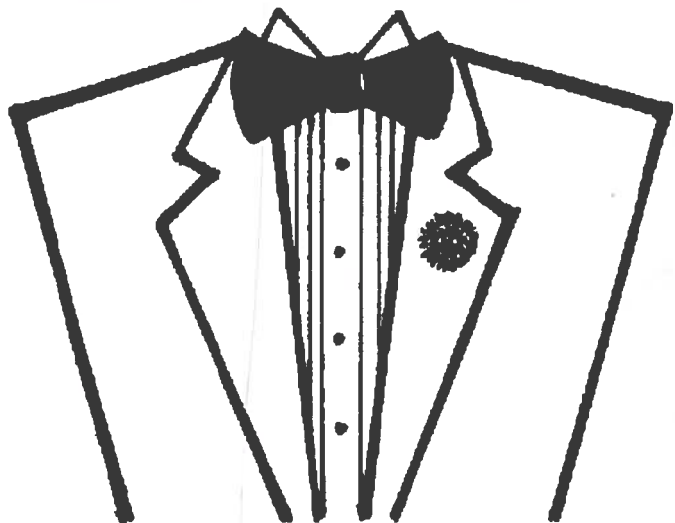
Born in Lubbock, Texas. Moved to Texas City at age 4. Attended school in Texas City. Served as a member of the U.S. Navy Submarine Fleet from 1978 to 1982. Settled in the Clear Lake area in 1982. Working in the Restaurant and Club business from 1982 to the present. I enjoy spending time with

my two sons, Blake, 7 years old and Jacob, 3 years old. Hobbies are golf, boating and working out. Member Clear Lake Chamber of Commerce, Seabrook Association, Topps Club, T.R.A. This is my 9th year with "Men Who Cook".





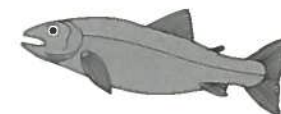
Thanks to Our Sponsor
South Trust Bank



Smoked Salmon Salad

Larry Taylor

Source: *Emily's Restaurant*



- 1 Lb. Smoked Salmon
- 2 Oz. Dried Cranberries
- 12 Oz. Spring/Mesculin Mix
- 8 Oz. Romaine Prem Lettuce, Chopped
- 8 Oz. Gorgonzola Cheese, Crumbled
- 2 Fl. Oz. Walnut Oil
- 2 Fl. Oz. Cider Vinegar
- 1 Oz. Walnut Pieces
- 1 Oz. Jicama Shredded

Combine ingredients in mixing bowl, toss and serve.

Serves 4

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 16 year old daughter), Larry enjoys golfing, sailing, playing guitar and composing music. This is Larry's 2nd year with "Men Who Cook".

Taco Soup

Kenneth Royal

$\frac{3}{4}$ to 1 Lb. Ground Beef, Browned
1 to 2 Chopped Onions

Add:
2 Cans Mexican Style, Stewed Tomatoes
1 Small Can Tomato Sauce
1 Small Can Green Chilies
2 Cans Ranch Style Beans
1 Can Bean Water
1 Can Hominy, Drained
1 Can Yellow Corn, Drained
1 Pkg. Taco Seasoning
1 Packet Hidden Valley Ranch Dressing



Simmer for 30 minutes to an hour, then enjoy!!!

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 takes care of Dad. 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 at Seabrook Methodist Church. 9th year with "Men Who Cook".

Tomas' Italian Wedding Soup

Tom Davies

Meatballs:

1 Lb. Ground Turkey
 $\frac{3}{4}$ Lb. Lean Ground Beef
2 Eggs, Beaten
 $\frac{1}{2}$ C Dry Bread Crumbs
4 Tbs. Parmesan Grated Cheese
 $\frac{1}{2}$ tsp. Garlic Salt
 $\frac{1}{2}$ tsp. Salt
 $\frac{1}{2}$ tsp. Black Pepper
2 tsp. Dried Oregano, crumbled
1 Tbs. Olive Oil

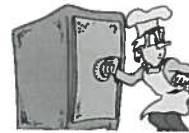
Soup:

10 C Chicken Broth
1 $\frac{1}{2}$ C Carrots, Thinly sliced
1 C Celery, Thinly sliced
1 C Chopped Red Onion
1 tsp. Dried Basil, crumbled
1 C Broken Spaghetti, uncooked
1 Lb. Fresh Spinach, chopped

Combine all ingredients for the meatballs and form 60 small meatballs; place them out on an oven pan. Bake in a 350 degree F oven for about 15 minutes, turning once. In a soup pot, combine the broth, carrots, celery, onion and basil. Bring to a boil and lower the heat. Simmer until the carrots are fork tender, then add the dry spaghetti, spinach and meatballs and simmer another 10 minutes. Best served hot with Italian Bread.

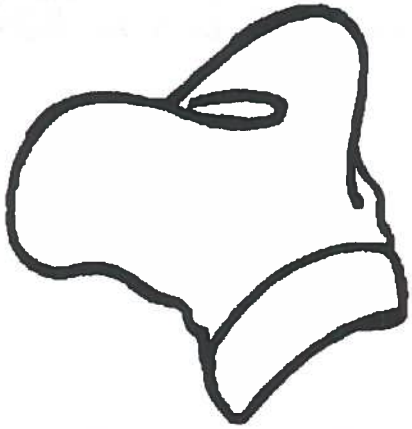


Biography

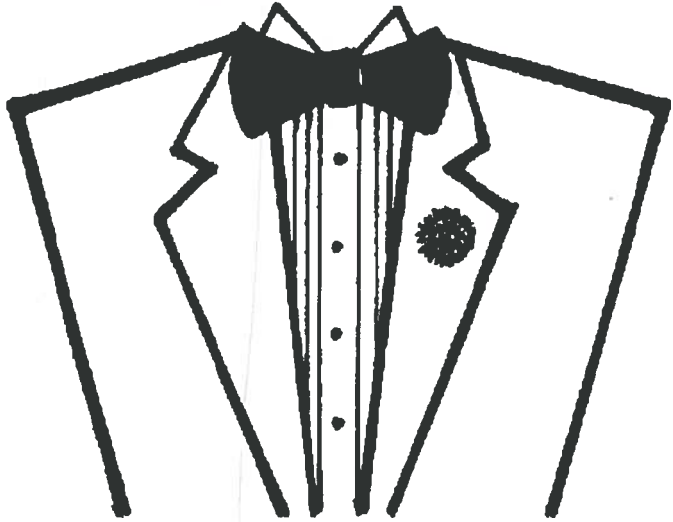


Native Texas, happily married to Kimberly 18 years. Three kids, Damon (University of Texas), Denton (Collin County Community College- Master in Fine Arts on the Deans list!) and Victoria (Freshman at Clear Lake, first car, first job and many more firsts to come!). One cat, Roxy. Project Manager for Paradigm Engineering. Specializing in EPA & TRNCC

permitting and Storm Water Pollution Prevention Plans. Original Mullet member (still has the hair cut). 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. 6th year with "Men Who Cook".



Thanks to Our Sponsor
Lance's Turtle Club



Lance Stevens



Artichoke-Prosciutto Gratin

Jack Fryday

Source: *Bon appetit*, October 2002 issue

- 2 14 Oz. Cans Artichoke Hearts, Drained and Quartered
- 6 Oz. Thinly Sliced Prosciutto
- 1 C Whipping Cream
- 1 ½ C Crumbled Gorgonzola Cheese
- ½ C Pine Nuts, Toasted
- ¼ C Grated Parmesan Cheese
- 1 tsp. Chopped Fresh Sage



Pat quartered artichoke hearts dry with paper towels. Cut each prosciutto slice crosswise in half. Wrap each artichoke heart quarter in halved prosciutto slice. Place wrapped artichoke hearts in single layer in baking dish. Pour cream over. Sprinkle with Gorgonzola, pine nuts, Parmesan and sage. Bake until gratin is bubbling and sauce thickens, about 25 minutes. Serve warm.

Biography

Now former Mayor of Seabrook and have much more free time and much lower blood pressure. Spending more time at home and in my new outdoor kitchen. Ninth year participating in "Men Who Cook".

BEFORE.....



AFTER.....



'1015' Casserole

Bob Norris

Source: Probably created by a hungry "Aggie" with a limited pantry....passed on by Sue and Joe Higgins



1/2 C Butter
2 Tbs. Butter (Separate from the Rest)
3 Medium Sized '1015' onions, peeled and chopped
2 C Grated Swiss Cheese
1 C Crushed Saltine Crackers

2 Eggs
3/4 C Half and Half Cream
1 tsp. Salt
1/8 tsp. Pepper

Melt 1/2 cup butter in large skillet over medium heat. Add onions and saute' until tender. Place one half of the onions in a 1 1/2 quart deep dish pie pan or casserole dish. Sprinkle one cup of grated Swiss cheese and 1/2 cup of cracker crumbs over onions. Repeat layers of onions and cheese. In a medium sized bowl: beat eggs, cream, salt and pepper and pour evenly over your prepared onion mixture. Melt 2 tablespoons of butter over medium heat. Stir in remaining cracker crumbs until lightly browned, then sprinkle them over casserole. Bake in oven at 350 degrees for 25 minutes. Makes 6 to 8 servings.

Take advantage of this tasty dish during the springtime, the only time when "1015" onions are available.

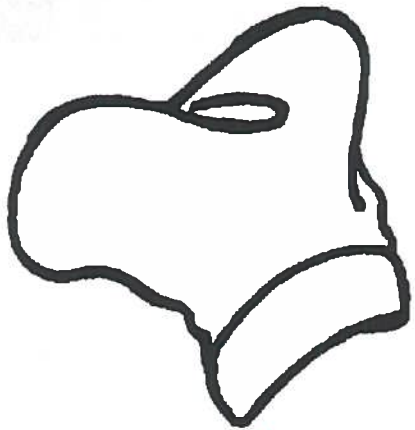
Biography

Bob Norris



Bob was born and grew up in Virginia. He completed a tour in the Navy before he became a transplanted Texas in the early '60's; is a graduate of the University of Houston with a degree in Business Administration. Bob worked in most fields of the elevator industry, from construction to management, retiring after 37 years of service. Then he bought a tractor, blade and brush hogs; built a workshop and started his own business, CBS Contractors. Bob is active in civic endeavors and enjoys time with his friends and family. He has a calling to fish, to play in his workshop and try to find time for golf. In 1998, he married his love and best friend, Jodi, and they live happily in the home they designed and built in El Jardin. This year initiates him to "Men Who Cook".





Thanks to Our Sponsor
Marburger's Sporting Goods



David Marburger



Ann T Chicken

Hank Knippa

Source: *My good friend and outstanding cook, Ann Thomson*

$\frac{1}{4}$ C Brown Sugar
 $\frac{1}{4}$ C Soy Sauce
1 Tbs. Lime Juice
 $\frac{1}{2}$ tsp. Garlic Powder
 $\frac{3}{4}$ tsp. Red Pepper
 $\frac{1}{2}$ tsp. Curry Powder
4 Chicken Breasts



Mix all ingredients and marinate meat 2 to 24 hours depending on your taste. The longer the time, the more pronounced the flavor.

The great part about this recipe is variations that can be made by changing some of the ingredients. Instead of lime juice, try one of the many vinegars available...my favorite is Balsamic. Also try substituting cloves, ginger, allspice or other spice for the curry powder. I have also used the marinade for vegetables, stir fry and other types of meat. Enjoy!

Biography

I was born in Port Arthur, Texas, and have spent my whole life 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 12 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 2nd year in "Men Who Cook".

Broiled Salmon with Mustard and Potato Chip Dilled Crust

Eric Smith

This is a variation on a Chef's Illustrated recipe found in the Sept/Oct 2000 issue)



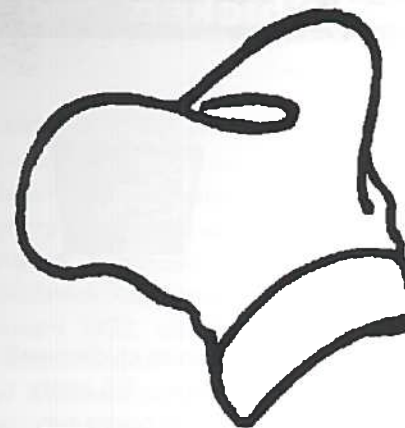
- 3 Slices Sandwich Bread
- 4 Oz. Yukon Gold plain potato chips, crushed into rough 1/8 inch pieces (about 1 cup)
- 3 or 4 Tbs. Dried Dill
- 1 Whole Side of Salmon Fillet, about 3 1/2 pounds
- 1 Tbs Olive Oil
- 3 Tbs. Whole Grain Mustard
- Salt and Pepper to taste

Heat oven to 400 degrees. Pulse bread in food processor until crumbs are about the size of Grape Nuts cereal (there should be about 1 cup). Spread crumbs evenly on rimmed baking sheet; toast on middle to high rack in oven, shaking pan once or twice, until bread crumbs are golden brown and crisp (4 to 5 minutes). Toss together bread crumbs, crushed potato chips and dill in small bowl; set aside. Increase oven setting to broil. Line baking sheet with foil; folding up edges to catch liquid run-off. Rub fillet evenly with oil; sprinkle with salt and pepper. Broil salmon on upper rack until surface is spotty brown and outer 1/2 inch of the thick end is opaque (about 9 to 11 minutes). Remove fish from oven, spread evenly with mustard, and press bread crumb mixture onto fish. Return to lower rack and continue broiling until crust is deep golden brown (about 1 minute). Serves 8 to 10.

Biography



Eric is a native Houstonian, recently transplanted to Seabrook, where he lives with his lovely wife, Angela, their two children and one fat lab. He is the co-founder and chief technology officer for DataCert, Inc. This is Eric's first year with Men Who Cook.



Thanks to Our Sponsor
Horizon Capital Bank



Cindy Kennedy

Bubba's Baked Chicken

Bill Loomer

6 - 7 Lb chicken
1 C Melted Butter
1 C Stuffing (Pepperidge Farm is good)
1 C Uncooked Popcorn (Orville Redenbacher's Low Fat)

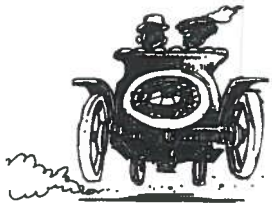
Salt and pepper to taste



Preheat oven to 350 degrees. Brush chicken well with melted butter, salt and pepper. Fill cavity with stuffing and popcorn. Place in baking pan with the neck end towards the back of the oven.

Listen for the popping sounds. When the chicken's ass blow the oven door open and the chicken flies across the room, it is done.

Biography



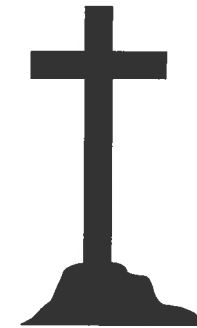
Born in Beaumont, Texas back in the early 30's. After graduating from Beaumont High School, I attended Lamar University and graduated with a B.S. in Mechanical Engineering. In the early 50's, Miss Daisy and I got married (some 48 years ago) and we have 2 great daughters, Lacy Anne

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.....now they are broke.

Bill Loomer

Although I live in Taylor Lake Village, I consider Seabrook my home (even though I cannot vote there). My hobbies are golf, boating, motor-homing "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 9th Year" "Men Who Cook" with honors. After a close brush with death, in August 2001, I am happy to be with the elite crew of the Men Who Cook. Thanks to a staff of excellent doctors "called my angel's" and the head doctor "Doctor God" and prayers from all my friends.

Praise the Lord!



Caribbean Chicken Curry

Mark Lovfald

Whole Chicken
 $\frac{1}{4}$ C Chicken Broth
 Tony Chachere's Seasoning
 Cayenne Pepper
 2 - 3 tsp. Mild Curry - *Season to your liking
 Black Pepper
 $\frac{1}{2}$ Tbs. Butter
 1 Chopped Yellow Onion
 1 Head Chopped Broccoli
 2 Cups Diced Carrots

1 Diced Golden Apple
 1 C Diced Celery
 2 C Diced Mushrooms
 $\frac{1}{2}$ C Chopped Waterchestnuts
 1 Can Sweet Green Peas, Drained
 1 Can Cream of Mushroom Soup
 1 tsp. Grated Fresh Ginger
 $\frac{1}{2}$ C Fresh Diced Pineapple
 2 Tbs. Chutney
 1 C Water
 $\frac{3}{4}$ C Milk



Season whole chicken with Tony Chachere's Seasoning, Cayenne Pepper and Black Pepper. Roast chicken for 75 minutes. When done, let cool for 30 minutes. Next, debone and skin the chicken. Use all the chicken meat

for the dish. Shred and chop the chicken into small edible portions. Set aside.

On medium heat, sauté the onion, carrots, celery, broccoli in $\frac{1}{2}$ tablespoon butter and $\frac{1}{4}$ cup milk, black pepper and $\frac{1}{2}$ teaspoon curry. Add 1 tablespoon of cream of mushroom soup. Continue to sauté. Add mushrooms, apple, waterchestnuts and 1 teaspoon of ginger. Add $\frac{1}{4}$ cup of chicken broth, $\frac{1}{2}$ cup milk, the rest of cream of mushroom soup, green peas, diced pineapple. Add more curry to your liking - simmer 10 minutes. Add chicken and 1 cup pf water. Simmer 10 minutes. Now add 2 teaspoons chutney and simmer for 10 more minutes - Now you're done!

Biography

Mark is a local real estate salesperson with Re/Max Space Center. His interests include buying and selling real estate, scuba diving, traveling, and volunteering for local organizations. This is his 6th year with "Men Who Cook".



Coconut Crusted Shrimp

Hans Mair

Source: *The Sundance Grill*



$1 \frac{1}{2}$ C Shredded Coconut
 $1 \frac{1}{2}$ C Japanese Bread Crumbs
 1 C Pancake Batter Mix
 $\frac{3}{4}$ C Water
 $\frac{1}{4}$ C Cream of Coconut

$1 \frac{1}{2}$ Lbs. Fresh Butterflied Shrimp
 (16/ 20 count)
 Salt, Pepper, Lemon Juice and
 Lea & Perrin Sauce

Combine coconut and bread crumbs in shallow pan and mix thoroughly. Combine pancake mix, water and cream of coconut in bowl and mix thoroughly to make a thin batter. Marinate shrimp in lemon juice and Lea & Perrin Sauce. Season lightly with salt and pepper. Dredge each shrimp in coconut mixture and shake off excess. Deep fry at 350 degrees F for 3 to 4 minutes or until golden brown.

Best served with Pineapple Honey Mustard Sauce.

Pineapple Honey Mustard Sauce

1 C Pineapple Preserves
 $\frac{1}{2}$ C Honey Mustard
 1 Tbs. Prepared Horseradish
 1 Tbs. Cayenne Pepper Sauce
 Salt, Pepper to taste



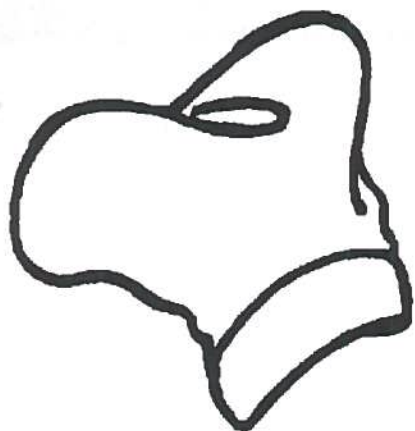
Combine in bowl and mix thoroughly

Serves 4.

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 8th year with "Men Who Cook".



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Watermark Services



Donna Norris

Herb Encrusted Tenderloin

Tim Broadhead

Source: Lois Smith



Full Tenderloin - Coat entire Tenderloin with generous amounts of Garlic, Salt, Pepper and Herbs of Provence

Preheat oven to 425 degrees. Cook 10 minutes and reduce heat to 350 degrees for an internal temperature of 155 degrees for rare (Approximately one hour) Stand for 10 minutes prior to slicing.

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 PHRF of Galveston Bay. I own an architectural firm serving Houston and the Clear Lake area. 3rd year with "Men Who Cook".



Kelly's Crawfish Loaf

Kelly Lavigne

Source: Cajun Cooking



1	Loaf of French Bread (16 inches)	1/3 C	Black Olives, Chopped
5 Tbs.	Margarine	1/3 C	Mayonnaise
1/2 C	Celery	1/2 tsp.	Dry Mustard
1/2 C	Chopped Onion	1/2 C	Grated Mozzarella Cheese
1	Clove Garlic, Chopped	1/2 C	Grated Cheddar Cheese
1/2 tsp.	Cayenne	2 caps	of Liquid Crab Boil
1 Lb	Crawfish Tails, Peeled		

Preheat oven to 400°. Carefully slice off the top third of the fresh bread and set the top aside. Hollow out the bottom portion. Set aside. In a saucepan, melt two tablespoons of margarine on low heat and add the celery, onion, garlic, liquid crab boil, salt and cayenne. Simmer, stirring occasionally, for about 5 minutes, or until the vegetables are tender. Add the crawfish tails and the black olives and mix well. Add the mayonnaise and mustard and mix well. Remove from heat and cool slightly. Add the cheeses and toss to mix well. Fill the hollowed out loaf with the mixture. Put the top back on bread. Melt the remaining 3 tablespoons of margarine and brush the top of the bread. Wrap the loaf in foil and bake for 25 minutes. Slice to serve. Makes 6 servings.

Biography

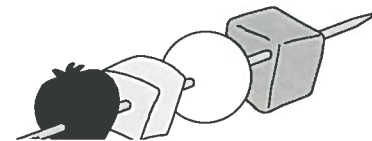
I have a new family this year. Two boys, a three year old and a teenager, keep me busy and entertained. My hobbies are still fishing and boating (we'll see how much time I have for that??) This event continues to be a priority for myself and my family. This is my 6th year with "Men Who Cook".



NEW ORLEANS SAINTS WILL WIN THE SUPERBOWL!

Mike's Venison Kabobs

Mike DeHart



About 2 pounds of bite sized (about 1 x 1 x 1) cubed deer venison (any lean cut will do, but remove any fat and viscera).

Red Onion cut into 1 1/2 inch squares
Bell Peppers cut into 1 inch squares
Cherry Tomatoes - four to six per serving

Marinade:

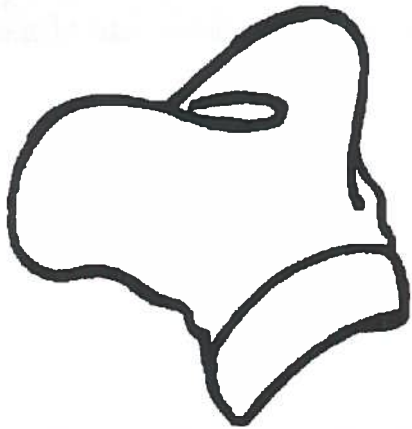
1 Tbs.	Minced Garlic	1 C	Red Wine
1 tsp.	Seasoned Salt	1/2 C	Soy Sauce
1/2 C	Cilantro Leaves	1 Tbs.	Worcestershire Sauce
2	Bay Leaves	1/2 C	Fresh Minced Jalapenos (remove seeds)
1/2 C	Lemon Juice	10	Peppercorns
1 C	Olive Oil		

After cubing venison and preparing onion, marinate both in same container for at least one day (two or three days is better). If venison is frozen, thaw in red wine to keep meat moist (reserve wine to use as part of marinade). Alternately skewer venison cubes with two onion squares; skewer cherry tomatoes and bell pepper on separate skewers. While cooking kabobs, over coals (hardwood or charcoal) generously baste with marinade. About ten minutes will yield medium done kabobs. Start cooking cherry tomatoes and bell peppers when venison is about half done (also basting while cooking).

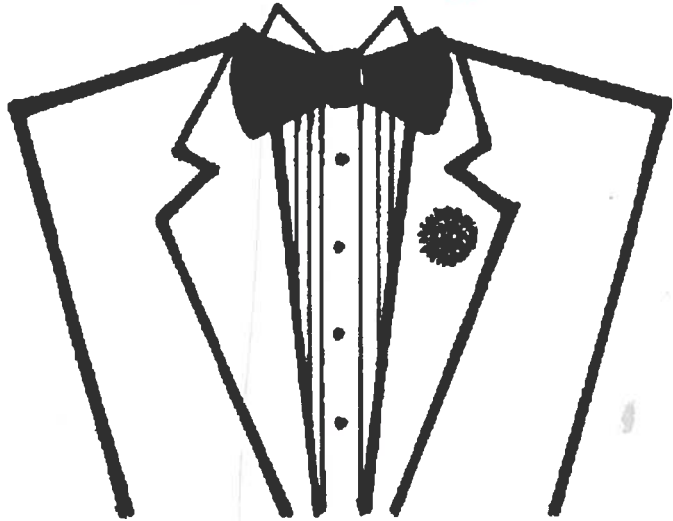
Biography

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 eight years.





**Thanks to Our Sponsor
Maxeva Advisors**



Byron Hebert

Penne Milano

Angelo Viscariello

Source: Mother' Recipe, Naples, Italy

Penne Paste
Sundried Tomatoes
Feta Cheese
Olive Oil
Fresh Basil
White Wine
Garlic
Fresh Tomatoes



Cook Paste in salted olive oil water until el dente (firm). Saute' garlic, olive oil in saucepan. Add fresh basil and both tomatoes. Add white wine and cooked pasta. Remove from heat. Add crumbled feta cheese, toss and serve immediately.

Biography



Angelo loves anything outdoors, fishing, water skiing, golfing, taking family vacations. He is involved in community service by raising money for schools, public libraries and local churches through spaghetti dinners. Nominated for Rotarian of the Year in 2002. This is Angelo's 1st year with "Men Who Cook".

Penne Pasta with Italian Sausage

Don Lem

5	Links Italian Sausage	$\frac{1}{2}$	Green Bell Pepper, seeded and cut into $\frac{1}{8}$ inch strips
2	Cloves Fresh Garlic, peeled and minced	2 Tbs	Flour
$\frac{1}{2}$ tsp.	Hot Red Pepper Flakes (optional)	10	Basil Leaves, chopped
2 Tbs.	Olive Oil	$1 \frac{1}{2}$ C	Chicken Broth
$\frac{1}{2}$	White Onion, peeled and minced	1 Lb.	Dried Penne Paste
$\frac{1}{2}$	Red Bell Pepper, seeded and cut into $\frac{1}{8}$ inch strips	4 to 6 Tbs.	Grated Pecorino Romano or Parmigiano Cheese
$\frac{1}{2}$	Yellow Bell Pepper, seeded and cut into $\frac{1}{8}$ inch strips		Salt and Ground Black Pepper to taste

Remove sausage from casings. Cut diagonally into $\frac{3}{4}$ inch pieces. In a large skillet, heat olive oil and cook sausage over medium heat until golden brown. Add bell peppers and saute' until tender crisp, for 8 to 10 minutes. Add minced onion and cook until translucent. Add garlic and red pepper flakes and cook 1 minute. Sprinkle flour over mixture. Add chicken broth. Add salt and pepper to taste.

Bring liquid to boil, then reduce heat and simmer partially covered for 10 minutes or until slightly thickened, stirring frequently. Add the chopped Basil for the last 2 minutes of cooking time.

Meanwhile, bring 5 quarts of water to a boil. Add salt to taste, then add the Penne Pasta and cool until al dente - approximately 8 - 10 minutes. Drain and add the sauce and mix well. Serve with sprinkled Pecorino Romano or Parmigiano cheese.



Biography

Don Lem

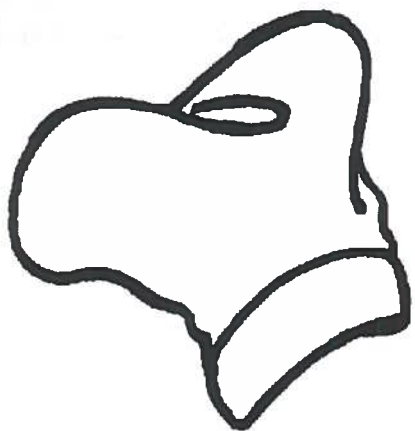
A native Houstonian who grew up in the Heights and whose parents attended the same high school Don did (Reagan), Don married his childhood sweetheart (Bonnie) who lived just around the corner. They



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 2nd year with "Men Who Cook."





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The Bay Group

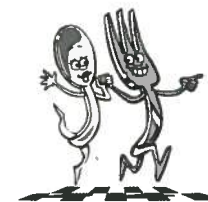


Rick Clapp

Pete's Meatloaf

Pete Vega

Source: Pete's Original Recipe



- $\frac{1}{2}$ Lb Ground Turkey
- $\frac{1}{2}$ Lb Ground Beef
- 1 Egg
- $\frac{1}{2}$ C Oatmeal
- 1 Small Onion, chopped
- 1 tsp Salt
- 1 Clove Garlic
- 1 Small can Mushrooms
- $\frac{1}{2}$ Small Bell Pepper
- 1 Small can "Herdez" salsa casera
- $\frac{1}{4}$ C Parmesan Cheese

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 $\frac{1}{2}$ 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 Space Center Rockets, Special Olympics Team; President of Seabrook Rotary and a "Man Who Cooks" for the 9th year.

Porked-out Smoky Chicken

Roger Johnson

Smoker type BBQ*
Hickory smoking wood Chunks*
Newspaper*
8 thick slices smoked bacon
1 C Coarsely Chopped Onion
1 C Cored and seeded coarsely
chopped jalapeno (fresh
not pickled) -

1 Big-Ass Butterball[®] whole
chicken
6 skewers - 4" minimum -
Bamboo or steel
Garbage bag wire ties



**Smoking is optional*

Chop hickory chunks up into finger sized pieces, placing all but a large handful into a clean bucket filled with water. Start fire in smoker with dry pieces and newspaper (no lighter fluid!). Once fire is turning into coals, add more wet wood for ample hickory smoke. Restrict air flow to cool; open up to heat.

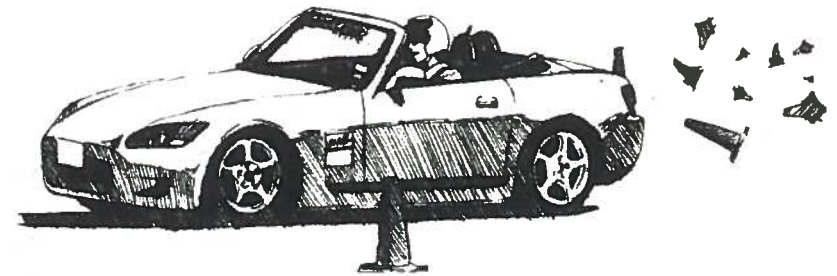
Cut bacon crosswise into 1" wide slices. Combine onion, jalapenos, bacon, and mix in a small mixing bowl. Stuff both ends of the chicken with mixture in bowl. Close the fleshy ends surrounding the opening and skewer through both sides. Tie off around skewer ends with trash bag twisty wire ties instead of string (much easier)

Place Chicken, with legs and wings spread, breast down, in smoker for 2 hours. Replenish the fire as required, being careful no to get it too hot. The idea is to smoke it - not cook it yet. Optimum temperature in smoker should be 175° to 275°. When done smoking, remove chicken from smoker and preheat oven to 350°. Chicken should be a golden brown. Place chicken breast down in a roasting pan, inserting a thermometer deep into the body cavity to be sure and get the stuffing, and place uncovered into oven. Chicken will "self baste" the breast meat with the bacon, pepper and onion juices. Cook until thermometer reads 175°. Chicken will be then be BLACK! (weird... but tasty!) Remove bird to cutting board. Slice and arrange meat on a platter. Serve chicken with rice or baked potato. Do not serve the stuffing. The drippings make really great gravy: Be sure to scrape bottom of roasting pan with spatula and pour scrapings and juices into a medium sauce pan. Add flour and water as needed while stirring over medium heat. You can add some of the stuffing in the gravy for interest.

Biography

Roger Johnson

I live in Clear Lake Texas, and I am 48 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. 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. 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). 3rd year with Men Who Cook.

Shepherd's Pie

Jeff Hicks

Source: Cooks.Com



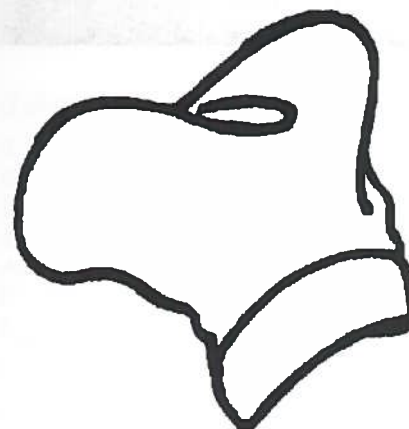
- 2 Tbs. Vegetable Oil
- 1 Large Onion, Finely Chopped
- 2 C Leftover Roast Beef, diced (or 2 Cups Ground Meat)
- 1 C Gravy
- 2 tsp. Worcestershire Sauce
- $\frac{1}{4}$ tsp. Each (or a pinch) Thyme, Oregano and Rosemary
- 2 Lb. Potatoes, peeled, cooked and mashed
- 3 Tbs. Butter
- 6 Tbs. Cream or milk
- 2 Eggs, lightly beaten

Saute' the onion in oil until tender. Stir in the beef, gravy, Worcestershire Sauce, parsley and herbs. Add salt and pepper to taste. Set aside.

Into the mashed potatoes, heat the butter, cream and eggs; season to taste. Butter a 1 $\frac{1}{2}$ quart baking dish and turn meat into it. Top with the mashed potatoes and brush with a bit of butter if you like. Bake for 20 - 25 minutes at 400 degrees until the potatoes are puffed and golden.

Biography

I was born in Houston and raised in the Clear Lake area since 1978. I have been in the restaurant business for the past 20 years. I am currently the General Manager of Boondoggles Pub and Pizzeria. I enjoy fishing along the shores of Kemah and Seabrook in my vintage 1966, 18 foot Thunderbird fishing boat. I also enjoy playing tennis and disc golf. Last year I "assisted" John Devereux in "Men Who Cook" and this will be my first year going solo.



Thanks to Our Sponsor
Lakewood Yacht Club



Terry Chapman, General Manager

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
Mamoet, and wife, Linda, reside in Seabrook.
They constructed 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 6th^h year
with "Men Who Cook".



Smothered Steak and Gravy

John Szydlik

3 - 4 Lbs. Boneless Round Steak
Garlic Powder and Pepper
1 Large Onion, coarsely chopped
 $\frac{3}{4}$ C Water
All Purpose Flour
2 - 10 Oz. Cans Cream of Mushroom Soup
2 Packages Dried Onion Soup



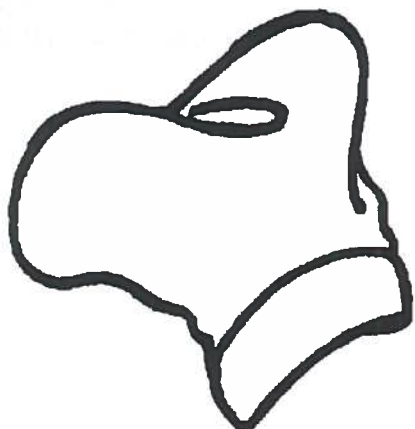
Cut steak into 2 inch pieces and season with garlic powder and pepper.
Lightly coat each piece of steak with flour and brown in skillet with a
small amount of cooking oil. Layer the steak in slow cooker. Sprinkle
dried onion soup mix, chopped onion and cream of mushroom soup over
each layer of steak. Make about one cup of gravy with the flour and
dregs remaining in the skillet. Pour over the smothered steak. Cook on
low heat for 6 to 8 hours. Serve over rice or potatoes.

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 a 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. Also serves on the Board of Directors for
the Galveston chapter of the Coastal Conservation Association.
This is John's 2nd year with "Men Who Cook".



Thanks to Our Sponsor

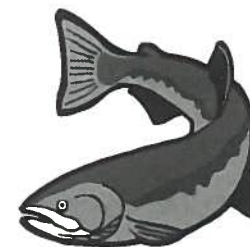
Ann & Jerry Larsen



Speck-Tacular Tacos

Mike Doss

- 8 Speckled Trout Fillets
- 1 Large Onion, Diced
- 2 Cloves Garlic, Minced
- 4 Tbs. Butter
- 1 Sliced Lemon
- Salt and Pepper to taste
- Tortillas
- Diced Tomatoes
- Shredded Lettuce
- Shredded Cheese
- Sour Cream
- Salsa



Preheat cast iron skillet over open fire. Combine onions and garlic in skillet and simmer for 3 to 4 minutes. Brush fillets with butter, then season with salt and pepper. Add fillets to skillet; cook until lightly brown or until the center of the fish is flaky. Place pieces of fish in tortillas, add tomatoes, lettuce, cheese and sour cream. Salsa optional. Enjoy poolside or beachfront when possible.

Biography

My wife and I relocated to the Texas Gulf Coast in the early 80's. Once we settled down in the Bay Area, I discovered the Galveston Bay System. My two sons and I enjoy spending as much time as possible fishing the Bay waters and roaming the open beaches from Sabine Pass to South Padre. During the past 20 years, I gained experience fishing which has enabled me to share the Treasures of Bay with friends and family around the dinner table. This is my 1st year with Men Who Cook.



Spicy Chicken Enchiladas

Byron Hebert, CPA, CPEC

- 1 Whole Chicken
- 1 Large Jar of Pace Picante Sauce
- 2 Cups Cheddar Cheese, Shredded
- 24 Flour or Corn Tortillas
- 16 Oz Jar Arriba Mexican Green Salsa
- 1 Small Can Diced Black Olives
- 1 Onion, Diced
- 2 Cups Monterrey Jack Cheese, Shredded
- 16 Oz. 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 Monterrey 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 is a principal at MAXEVA Advisors, Inc. a subsidiary of Mann Frankfort Stein & Lipp Advisors, Inc. 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 his 6th year with "Men Who Cook".



Thanks to Our Sponsor
Don & Madge Hunt



Stifatho - Beef with Onions (Greek Style)

Lou Marinos



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

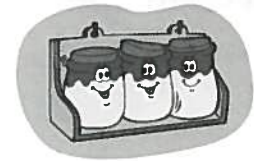
Serves on two public and two private company boards and works with start-up companies. Lou and wife, Alice, and family have lived in Seabrook since 1985. Lou, each May, is the Master of Ceremonies for the annual Clear Lake Greek Festival. Born in Detroit, Michigan, Lou and Alice moved to Houston in 1976. 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 4th year as a "Man Who Cooks".



Sweet & Spicy Meatballs

Bill Norris

Source: Family Recipe



Meatballs

- 1 Lb. Ground Beef
- 1 Hot Italian Sausage
without Skin
- $\frac{1}{4}$ C Onion, Diced
- 2 Slices Bread, Crumbled
- Pinch of Oregano and Pepper
- 2 Tbs. Parmesan Cheese
- 1 Egg

Sauce

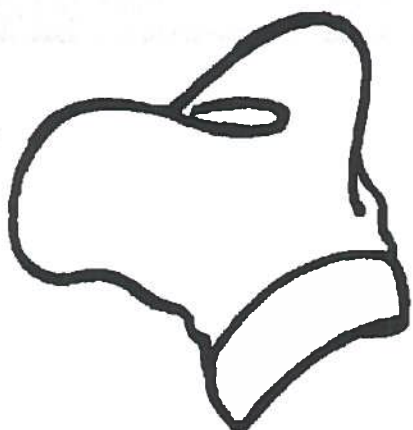
- 1 Bottle Raspberry Chipolte Sauce
- $\frac{1}{4}$ C Soy Sauce
- $\frac{1}{2}$ tsp. Ginger

Combine meatball ingredients and roll into balls - cook in olive oil in frying pan until cooked through. Drain grease off. Combine sauce ingredients and pour over meatballs and serve.

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 3rd year with "Men Who Cook".





Thanks to Our Sponsor
Mickey & Peggy Wooten



Teriyaki Roast Beef

Trey Hafely

6-7 Lb Boneless Beef Rib Roast
1 C Soy Sauce
 $\frac{1}{2}$ C Cooking Oil
 $\frac{1}{4}$ C Light Molasses
 $\frac{1}{4}$ C Cooking Sherry
 $\frac{1}{4}$ C Pineapple Juice



1 Tbs Ground Ginger
1 Tbs Dry Mustard
4 Cloves Garlic (minced)

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 the Clear Lake area in 1997 along with his wife Laurie (they celebrated their 16th year anniversary in February) and their two daughters Hannah Scout (6 years) and Haleigh Savannah (4 years). Trey has decided to retire very early in life to dabble with their real estate and financial interests and help school their two kids. With a passion for developing software, day trading and sailing, there never seems to be enough hours in the day to just relax completely. Cooking and experimenting with food was a passion instilled very early in life for Trey, with parents that owned a number of successful restaurants. This is Trey's 2nd year with "Men Who Cook".

FOR
SALE

Tortellini Della Valle

Claudio Sereni



1 Lb.	Beef Tortellini		
1 Pint	Half and Half		
1	Fist Full of Wild Mushrooms (Dry Porcini)	$\frac{1}{2}$ C	Parmigiano Cheese
8 Oz.	White Truffle	$\frac{1}{2}$	Can Chicken Broth
$\frac{1}{4}$ C	Green Onions, Chopped	8 Oz.	Smoked Fontina Cheese
$\frac{1}{2}$ C	Olive Oil	1	Fist Full of Sundry Tomatoes, Chopped
$\frac{1}{2}$ C	Brandy		

First take the Porcini (wild mushrooms) and let soak in 1 cup of hot water so they become soft. Saute' green onion, sundry tomatoes and Porcini in olive oil then flambe' with the brandy. Add the half and half with a little parmigian cheese and fontina smoked cheese. Add little by little the water from the mushrooms, DON'T OVER COOK - This is just for flavor and color. After you boil the tortellini, put them in the sauce. Mix together. Before you serve the dish, grate a little truffle on top with parmigian cheese and garnish with fresh parsley.

(Beef Tortellini Hill Country Valley -

4 people)

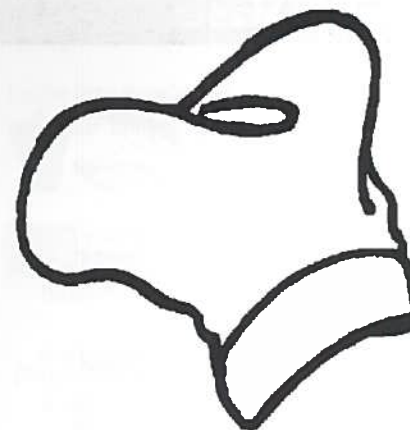
BUON APPETITO!



Biography

I was born and raised in Rome, Italy.

After working in the Vatican for the pope singing in the Sistin Chapel, I came to America for a visit and now proudly call Texas my home. I've been in the restaurant business for 20 years. Alan Franks (another "Man Who Cooks") and I have teamed up to create a one of a kind dining experience called Claudio's Piano Bar and Ristorante right here in Seabrook off of Nasa Road One. I enjoy spending my time at home with my family. My wife, Crista, son Daniel is 8, daughter Gina is 7 and I have a new beautiful, blue eyed baby girl, named Sophia, who is 11 months old. This is my 8th year with "Men Who Cook".



Thanks to Our Sponsor
One Stop Party Shop



Karen Keesler

White Chili Surprise

Andy Brame

Flavorful & tasty, not your typical red chili



3	Limes (Including Zest)	2	4 Oz. Cans of Green Chilis
$\frac{1}{2}$ C	Tequila	1 Tbs + 1 tsp.	Cumin
	Red Pepper Flakes	2 tsp.	Cayenne Pepper, divided
1 Lb	Great Northern Beans	$\frac{1}{4}$ tsp.	Ground Cloves
(3 16 Oz. Cans will work ok if you don't want to use dry beans)		6 C	Defatted Chicken Stock (canned will work all right)
2 Lbs.	Boneless Skinless Chicken Breasts	3 C	Grated Monterrey Jack Cheese
2	Large Onions (chopped)		Sour Cream
5	Cloves Garlic, (chopped)		Chopped Fresh Green Onions
1 Tbs.	Olive Oil		

If using dry beans, pick over the beans and rinse them. Cover beans with water by at least 3 inches and soak the beans for 24 hours. Change the water 1 time about 12 hours after the soaking process starts.

Remove fat and tendons from the chicken and place the chicken breast in a container that can be covered. Zest 1 of the limes and sprinkle the lime zest over the chicken breast. Using a lemon reamer, juice all 3 limes and pour the juice over the chicken breast. Pour tequila over the chicken and add 1 teaspoon cumin and 1 teaspoon cayenne pepper.

Sprinkle red pepper flakes over the chicken and marinate for 3 hours. Heat olive oil in stock pot and add onion and saute' for about 10 minutes until translucent. Add the garlic, green chilis, cumin, cayenne pepper and cloves and sauté for 10 minutes.

Add beans and chicken stock and bring to a boil. Reduce the heat and simmer until the beans are tender, about 2 hours. (If using canned beans, complete step 5 below and then add the cooked chicken and reduce simmering time).

Heat grill after the chili has simmered for about 2 hours. Grill the chicken breast for 5 minutes and pour remaining marinade over the chicken breast on the grill. Turn the chicken breast and grill the second side for 4 minutes. Remove the chicken breast from the grill and cut into small cubes. (continued on page 61)

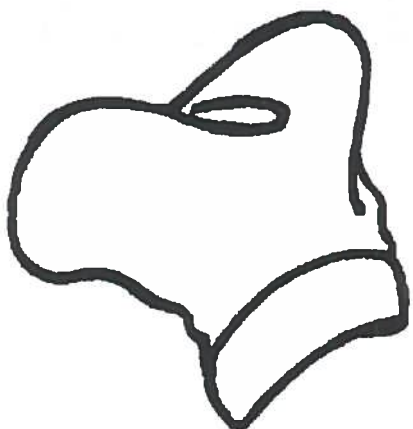
Add the cubed chicken and 1 cup of cheese and stir until the cheese melts.

Ladle into bowls and serve with remaining cheese, chopped green onions, and sour cream. Salt to taste.

Biography



I am a Native Texan, living in Pearland. Served in the US Navy and worked for Reliant Energy the last 35 years. Hobbies include fishing, hunting, and snow skiing. I also enjoy entering barbecue, chili, and cooking contests. This is my 2nd year with "Men Who Cook".



Thanks to Our Sponsor
American Acryl



Ya Ya Shrimp Creole

Brett Snyder

$\frac{1}{4}$ C	Vegetable Oil	$1\frac{1}{2}$ Tbs.	Creole Seafood Seasoning
1 C	Onion, Finely Chopped	$1\frac{1}{2}$ Tbs.	Cornstarch
1 C	Green Bell Pepper, Finely Chopped	$\frac{1}{2}$ C	Cold Water
1 C	Celery, Finely Chopped	$\frac{1}{4}$ C	Green Onion, Thinly Sliced
2	Garlic Cloves, Minced	2 Tbs.	Chopped Fresh Herbs (Basil, Thyme, and/or Oregano)
1	14.5 Oz. Can Stewed Tomatoes	3 Lbs.	(16/20 count) Shrimp, peeled and deveined
$\frac{1}{4}$ C	Tomato Paste	$\frac{1}{4}$ C	Creole Seafood Seasoning
1 C	Shrimp Stock or Water	$\frac{1}{4}$ C	Vegetable Oil
4 tsp.	Worcestershire Sauce		
4 tsp.	Louisiana Hot Pepper Sauce		

Heat $\frac{1}{4}$ cup oil in large saucepan. Add onion, bell pepper, celery and garlic; saute' until onion translucent. Stir in tomatoes and tomato paste; cook 3 minutes. Add stock, Worcestershire, hot sauce and $1\frac{1}{2}$ tablespoons Creole Seafood Seasoning, bring to boil.

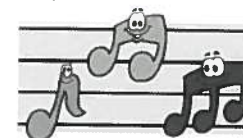
In a small bowl, mix cornstarch and cold water, add to saucepan, stirring while bringing to boil. Remove from heat; add green onion and herbs. Season shrimp with $\frac{1}{4}$ cup Creole Seafood Seasoning.

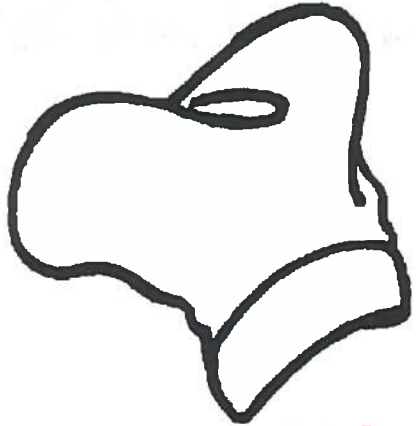
Heat $\frac{1}{4}$ cup oil in large skillet; add shrimp and saute' until cooked through. Stir shrimp into Creole sauce. Voila. Bon appetit.



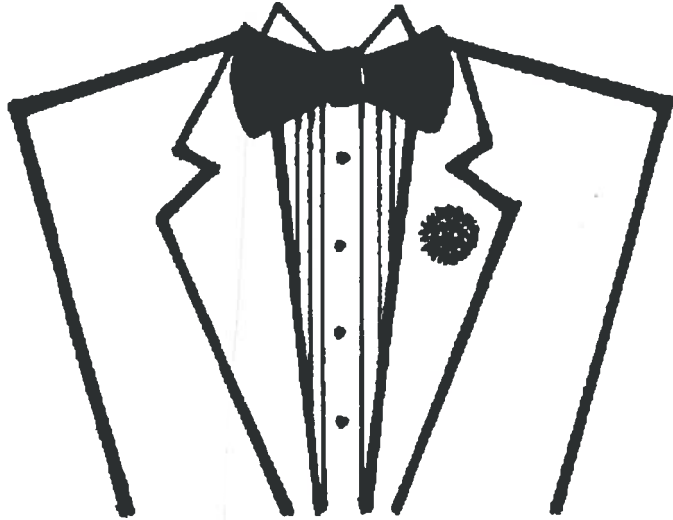
Biography

Rhumb Lines, Alpin Cimps, Rainforest Canopies, Pleadies, Blue Water Dives, Saving Lives, Cuban Jazz, Napa Cabs, Endurance Sports, Fire Trucks, Oil Paints, and Cooking Cajun for my 2nd "Men Who Cook. These are a few of my favorite things.





Thanks to Our Sponsor
Don & Bonnie Lem



Apple Dumplings

Bill Kerber

2 Packages Crescent Rolls
2 Apples - cored and chopped
2 Sticks Oleo
1 $\frac{1}{2}$ C Sugar
1 tsp Cinnamon
1 12-Oz Can Mountain Dew Soft Drink



Roll 2 teaspoons of the chopped apple into each of the crescent rolls and place it in the baking dish. Combine the 2 sticks of oleo, 1 $\frac{1}{2}$ cups of sugar and the cinnamon in a saucepan. Bring to a boil. Pour over the dumplings. Pour the Mountain Dew over the dumplings, then bake uncovered. Cook at 350 degrees for 40 minutes in a 13 x 9 greased baking dish.

Biography

Native Texan raised in LaPorte. Graduated 1973 from Lamar University in Beaumont. Began career in law enforcement in 1969 with the City of Shoreacres while attending school. Following graduation from Lamar University, began work for LaPorte Police Department from October 1973 to February 1979 when I accepted a position with City of Seabrook as Police Chief. Graduated from F.B.I. Academy in Quantico, VA. in December of 1983. Adjunct Professor at University of Houston Criminal Justice Center; instructing cadets in Family Code and Juvenile Law. Following 23 plus years of service to the City of Seabrook, I resigned in August 2002 to accept a job with the City of Kemah as the first city administrator for that community. This is my 9th year with "Men Who Cook".



Chocolate Orange Swirl Cake

Charlie Clemmons

Orange Mix

- 1 Box of Yellow Cake Mix (Preferably generic mix which specify beaten at high speed)
- 1 tsp. Orange Extract
- 1 6 oz. Can Frozen Orange Concentrate
Oil and eggs per the cake mix instructions



Add mix to a bowl. Add the extract. Empty the can of orange concentrate into a measuring cup and add enough water to make the amount of liquid (water) specified by the cake mix and add to the mix. Add the oil and eggs to the mix. Mix and beat in accordance with mix instructions.

Prepare four nine-inch cake pans for the mix. Do not add the mix yet.

Chocolate Mix

- 1 Box of Chocolate Cake Mix (Preferably generic mix which specify beaten at high speed)
Water, oil and eggs per the cake mix instructions

Add mix, water, oil and eggs. Beat per instructions. Add $\frac{1}{4}$ of the batter to each cake pan. From the orange batter, drop $\frac{1}{4}$ of the batter in four separate locations in each pan. With a knife, swirl the batters together. Experiment with design which pleases you. Bake in accordance with the mix instructions. Cool and frost. I prefer a chocolate fudge frosting but vanilla or orange is also good.



Biography

Charlie Clemmons

Charlie moved to Seabrook in 1976. He is the 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, Barbara, are Rotarians, members of the Seabrook Rotary Club and co-founders of Pro-Tem, Inc. They spend most of their time in Rotary humanitarian work. This last year's efforts have taken them to Nicaragua, Estonia, Kenya, South Africa and Panama. This is his 3rd year with "Men Who Cook".



Friskey Whiskey Brownies

Jack P. Thomas

Source: Jack Daniels, The Spirit of Tennessee Cookbook



- 1 Lb Dark Brown Sugar (2 ½ C)
- 1 ½ Sticks Unsalted Butter (¾ C)
- 2 Tbs. Strong Instant Coffee Powder
- 1 Tbs. Hot Water
- 2 Eggs
- 1 Tbs. Jack Daniels
- 2 C Unbleached or All Purpose Flour
- 2 tsp. Baking Powder
- ½ tsp Salt
- 1 C Chopped Pecans
- 1 C Semisweet Chocolate Bits*

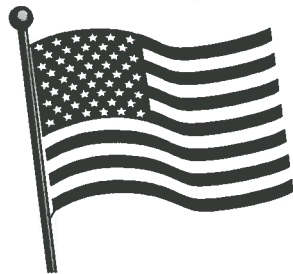
**You can use chocolate chips, but the square chocolate bits available at most stores are better.*

Preheat oven to 350 degrees. In a medium microwave-safe bowl or saucepan, heat sugar and butter until butter melts. In a small separate bowl, dissolve coffee in hot water. Stir in sugar mixture. Cool to room temperature. Beat in eggs, and Jack Daniels. In a separate medium bowl, sift together flour, baking powder and salt. Stir in dry ingredients into butter mixture with wooden spoon. Stir in pecans and chocolate bits. Spread evenly into buttered 2-quart baking dish or 9 by 13 inch pan. Bake about 30 minutes or until wooden pick inserted in center comes out clean. Cool and cut into squares. Makes about 20 brownies.

Biography

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

God Bless Us All.



Kemah Lime Pie

Rick Clapp

- 8- 10 Fresh Key Limes
- Low Fat Evaporated Milk
- 1 Tub Low Fat Cool Whip
- Gelatin
- Low Fat Graham Cracker Crust
- 1 Ripe Banana
- 6 Grated Walnuts or Pistachios
- Whipped Cream
- Green Food Coloring



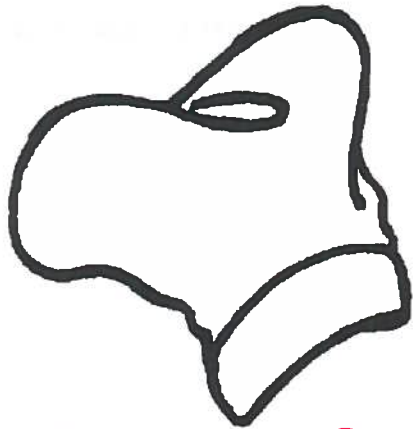
No cooking necessary. Squeeze 8 - 10 fresh key limes, add to evaporated milk, food coloring and gelatin in a bowl. Mix. Then slice banana and place on top of the graham cracker crust. Pour mix over the crust and freeze or refrigerate. When ready to serve, top pie with whipped cream and sprinkle pistachios or walnuts on top.

Viola!

Biography

Born in Ft Lauderdale, Florida. Graduate of the University of Alabama with a B.S. in Management Science. 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 & Pasadena Lifestyles Magazines. Served on the following boards: Clear Creek Independent Educational Foundation, Space Center Rotary, Armand Bayou Nature Center, Clear Lake Metropolitan Ballet, Seabrook Economic Development Foundation and Friends of Seabrook. Favorite pastime is sharing time with my better half, Hazel and animals, dogs Echo, Matthey, Shabby, Mabrouka & cats Baxter and Sheba. Enjoys golf, cooking, traveling, fishing & water sports and "Men Who Cook".





Thanks to Our Sponsor

MI Printing



Boyd Fickessen

Louisiana Style Bread Pudding

Mickey Wooten

Source: Clifton By the Sea



BREAD PUDDING MIX

1 1/2 Quarts Milk
1/4 Oz. Pure Vanilla
6 Eggs
3 C Sugar

1 Quart Heavy Cream
Cinnamon (sprinkle lightly)
12 Hamburger Buns

Mix eggs first. Whip well the heavy cream, then add milk, vanilla, sugar.

Cooking Procedure: Use a 2 inch deep 1/2 hotel size baking pan. Place 12 hamburger buns, broken into 5 or 6 pieces, into pan then pour mix over bread. Let stand a few minutes. Then sprinkle a little cinnamon on top, cover with foil. Bake in 350° oven for approximately 1 - 2 hours.

RUM SAUCE

1 Qt Heavy Cream
7 Oz. Bacardi Rum
2 C Sugar

1/4 C Corn Starch
1/2 tsp 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. Lace over pudding before serving

Biography

Is -- Seabrook waterfront junkie / restaurateur.

Has -- Son, Ryan (Longhorn); wife, Peggy (she cooks);



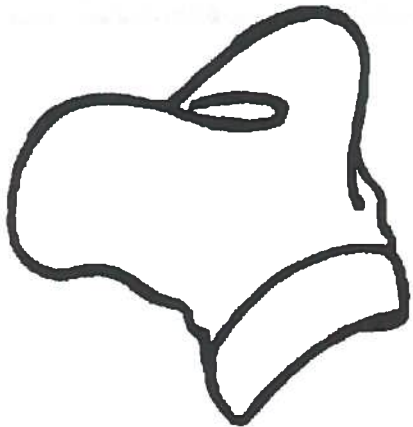
Lost his dog, "Sixpack" this year.

Wants - More jeeps.

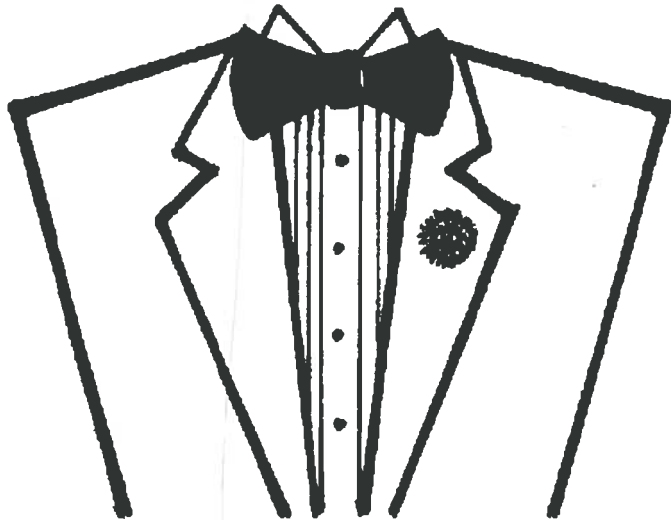


Will be -- Seabrook waterfront junkie / restaurateur

and for the 4th year.....a "Man Who Cooks".



Thanks to Our Sponsor
John N. Stone



Peter's Pirate Booty

Peter Kinser

This treasure chest of tasty goodies is a pirate bounty acquired in the true tradition of Clear Lake Pirates of old. Boasting of chocolates, caramels, taffies and nuts, these goodies can satisfy the most gluttonous scourge of the bay and pillage any sweet tooth.



Ingredients:

- 1 A good attitude and patience.
- 2 A supportive mother.
- 3 Imagination
- 4 Rum

Instructions:

- 1 Start of community theatre in your town.
- 2 Work in tandem with other community activities.
- 3 Hold a silent auction.
- 4 Acquire community support in creating the auction items.
- 5 Be amazed when all the treasures are discovered.
- 6 Share your good fortune.
- 7 Serve in a cool environment like "Men Who Cook".

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 3rd year with "Men Who Cook".

Pistachio Brittle

J. Price Blalock



2 C Sugar
1 C Light Corn Syrup
 $\frac{1}{2}$ C Water
1 C Butter
 $2\frac{1}{4}$ C Shelled Pistachios
1 tsp. Baking Soda

In a 3-quart saucepan, combine sugar, corn syrup and water. Cook over low heat, stirring occasionally, until mixture comes to a full boil. Add butter and continue cooking, stirring occasionally, until candy thermometer inserted in mixture reaches 280 degrees F. Stir in pistachios. Continue cooking, stirring constantly, until candy thermometer reaches 300 degrees F.

Remove from heat. Stir in baking soda. Pour candy onto 2 buttered cookie sheets and spread about $\frac{1}{4}$ inch thick. Cool completely and break into pieces.

Makes about 2 pounds.

Biography



Clear Lake Area native with strong family roots in Northeast Texas and Alabama. Married 24 years to Lynn Mayfield Blalock with 3 children: Price, 18 years old, Lauren, 13 years old, and William, 8 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 nine years.



Thanks to Our Sponsor

Marker 1



Snickers Cake

Elton Porter

Source: Houston Chronicle

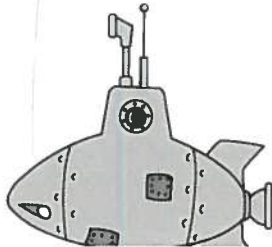
- 1 German Chocolate Cake Mix
- 1 Jar Carmel Ice Cream Topping
- 1 C Chocolate Chips
- $\frac{3}{4}$ C Chopped Nuts



Bake cake as directed on box in a 9 by 13 inch pan. While still hot, pour caramel ice cream topping over cake. Sprinkle caramel layer with chocolate chips and chopped nuts. Served cooled or while still warm.

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 9th year with "Men Who Cook".



Tranquilizer Cake a.k.a Very Popular Cake

Chip Boteler

Source: My Sister, Claudia Aguilar who says it was handed down to her by relatives years ago

- 1 Box of Duncan Hines Yellow Butter Cake Mix
- 1 Pkg. (3 $\frac{3}{4}$ Oz.) Vanilla Instant Jello Pudding
- $\frac{1}{2}$ C Wesson Oil (or Crisco)
- $\frac{1}{2}$ C Water
- $\frac{1}{2}$ C Rum
- 4 Eggs

Preheat oven to 300 - 350 degrees. Grease and flour Bundt pan. Pour $\frac{1}{2}$ cup chopped pecans in bottom of pan. Combine above ingredients. Bake for 1 hour.... Turn out.

Glaze: (Enough for 2 cakes)

- 1 stick Oleo
- 1 C Sugar
- $\frac{1}{4}$ C Rum
- $\frac{1}{4}$ C Water

Bring to a boil. Let boil for 3 minutes. Dribble slowly over cake while still hot.



Biography

Chip Boteler

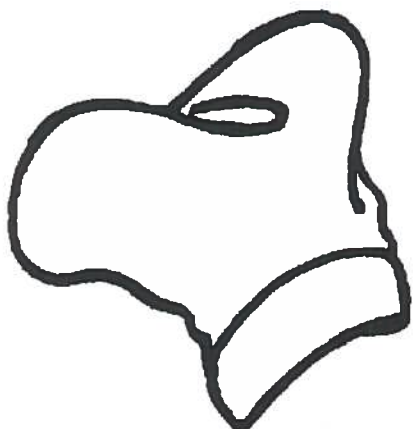
A Yankee by birth (born in D-D-D-Dallas), Chip found his way to Seabrook when he was five years old. After being pulled away by the call of military service in '68, his return was further delayed by the



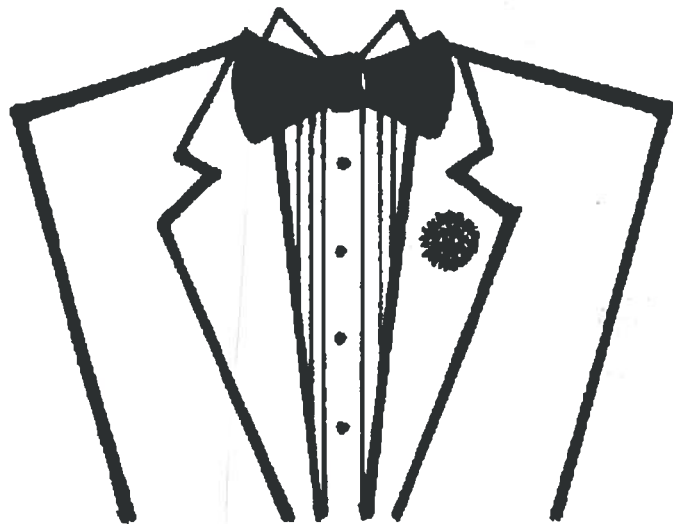
demands of a professional career path. By '92 he just couldn't stand it anymore—Seabrook beckoned and back he came, determined never to leave again. A sudden sense of duty (combined with the persuasive coercion of friends) compelled him to seek a position on Seabrook's City Council, where today he enjoys the peaceful tranquility of government service. Chip is the father of six, one daughter by birth and five more children by love. He is also blessed with

three grandchildren, who, through a deep sense of duty and obligation he delights in spoiling. The adventures of travel, the experiences of fine dining, as well as an appreciation for premium cigars, single malt scotch and fine wines, all in the company of family and friends, top his chart for life's greatest enjoyments. This is Chip's 1st year with Men Who Cook.





**Thanks to Our Sponsor
Dorsett Brothers Concrete**



THANK YOU!

YOU ARE VITAL TO OUR SUCCESS

Thank you for joining us this evening for Men Who Cook IX - Year 2003. It is difficult to believe we are in our 9th 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:

SEABROOK POLICE

Police Chief Nona Holomon

Sergeant Brian Brand

Telephone: 281-291-5610

EVENT COMMITTEE CHAIRMAN

Cheri R. Smith

Telephone: 281-326-4900

Assistant, Mary Espinosa