



MEN WHO COOK X



*Benefitting Seabrook
Police Officers Charities*

2004 - 10th Annual Men Who Cook

"A Note from our Chairpersons"

We would first like to welcome you to the *TENTH ANNIVERSARY of our "MEN WHO COOK"* event, and express our extreme appreciation to all of you who attend, participate, and sponsor this wonderful evening! Please notice that a large number of our Gourmet Chefs have participated from the first year, and each year we are thrilled to add new Chefs to our illustrious group!

The main thrust of this event is to make a difference in our community, which is accomplished through the Seabrook Police Officers Charities. This charitable organization, created by our Seabrook Police Department, uses the funds from this event to sponsor key organizations and individuals during a time of need. The Scholarship Program was created six years ago and enables recipients to pursue their educational dreams. It was recently learned that such a charitable organization created and administered by a community Police Department is rather rare. This is just one more affirmation of our police department's devotion and care in the community they serve.

As many of you know, Cheri's mentor in this event was Barbara Lane, and she took the reins over from Barbara after the third year. Now Cheri is excited to announce that Bonnie Lem has come onboard as co-chairman and she will be taking the reins over as Chairman next year. We are so fortunate! Bonnie is the Publisher of the Bay Area Houston Magazine, and her experience in creating and hosting events is phenomenal. Her energy and creativity are amazing! Now behind every AMAZING LADY there seems to be an AMAZING GENTLEMAN, and Bonnie's husband, Don, is just that!

Every event of this magnitude takes a great number of hours and a great deal of support, and we would like to thank those listed below for their contributions:

Mary Espinosa - Cookbook Layout & Display and Display Recipe Design
Linda Bonnin and Ricia Kerber - Artistic Design
Paul Guthrie - Accounting and Financial Support

We would also like to thank two special men, our husbands. Because of their wonderful support, we were able to devote our energies to this grand event!

Again, let us thank everyone listed above, all of our special guests, our incredible chefs, and our unbelievable sponsors. Without each of you, the Seabrook Police Officers Charities would not be available to lend a hand where it is so needed.

Bonnie Lem and Cheri Smith
Co-Chairs

Cheri Runbeck Smith
Men Who Cook, Chairperson
1998-2004

The 10th MEN WHO COOK cookbook is dedicated to an incredible woman.

For the last seven years Cheri Runbeck Smith has chaired this worthy event but will be stepping down this year. If any of you have worked on events as committee chairs or have been the chairperson, you are aware of how much of your time is involved to make it successful. Men Who Cook is not a project that starts a couple of months before the event, but starts about a week after the previous one ends. Because of the time and effort it takes to produce a successful event, it is usually a cause that is very near and dear to that individual. WE ALL KNOW HOW MUCH CHERI CARES.

Cheri has taken "Men Who Cook" to a level that is overwhelmingly successful with its full support to the Seabrook Police Officers' Charities and the Annual Scholarship Program. Cheri is quoted as saying, " We are very proud of the ability to make a difference, and especially pleased with the Scholarship Program which was instituted 6 years ago and enables recipients to pursue their education and dreams." Cheri has a legacy of which she can be very proud.

The cooks have supported Cheri and her endeavors and this is evident in the number of years they have been participating in the event. She asks and they help. Sometimes she has to take FIRM measures to get recipes and bios in on time. But she makes all of the cooks feel special, even if you gentlemen are sometimes late.

The devotion of the sponsors from year to year had been wonderful. Cheri believes in this project and she conveys this to the sponsors whose generous contributions have impacted the Charities ability to do so well.

So, Cheri, we want to wish you the best in all your future endeavors and know that even if not chairing this event you will be one of its greatest supporters. The Seabrook Police Officers' Charities, our MEN WHO COOK, our sponsors, our volunteers, and our loyal supporters want to say,

THANK YOU FOR A WONDERFUL JOB
YOU WILL BE MISSED

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SEABROOK POLICE OFFICERS

Administration

Chief Nona Holomon
Lt. Alice Billiott

Sergeants

Randy Barton
Sean Wright
Marc Hatton - *VP SPOA Charities*
Bryan Brand - *President - SPOA Charities*
Craig Barton

Detectives

Clinton Morris
Marcus McCarroll
Mike Pickell
David Imbrie

Patrol Division

Jeff Galyean and K-9 "Ricco"
Ken Mayes
Berna McMahan
Larry Moore
Leon Waltman
Don Hough
James Currie
Jason Smith
James Hill
Gary Konvicka
Steve Shedd
Charles Skinner
Glen McLarty
Bob Warner
Hulan Bryant

Communications

Sharon Hill
Kim Straight - *Sec/Treas SPOA & Charities*
Shannon Swatman
Lenora Mays
Rodney Stinson
Deanna Bell - *Administrative*

2003 Financial Information

| | |
|-----------------|-------------|
| Gross Income: | \$21,970.00 |
| Total Expenses: | \$ 9,963.65 |
| Net: | \$12,006.35 |

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 Stingray Sponsorship
Seabrook Blue Marlin Swim Team
Clear Creek Drama
Seabrook Int. Dance
Armand Bayou PTA Fall Festival
Donation to Seabrook Fire Damaged Family
Bay Area Sharks & Sharkettes
Clear Lake High School
Yachty Gras
Cub Scout Pack 95
Shriners Circus
Jerry's Kids
Pasadena Police Officer Assoc.
La Porte Elementary
Highlands Methodist Church
Donation for Deer Park Officer
Bay Area Turning Point
Boys & Girls Harbor
Seabrook Intermediate School 8th Grade End of Year Party
Jerry & Cynthia Zinder - donation to restart building home
Juvenile Diabetes Research
La Porte High School

ANNUAL SCHOLARSHIP PROGRAM

Our first year to award scholarships was 1998. Following this year, we will have awarded fifteen scholarships since the inception of this program. Last year's recipient was:

• Abby Thisler

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
Pee Wee Bowen Band
Identity Essentials, LLC
Sign Quick
Seabrook House of Flowers
MI Printing
One Stop Party Shop
Mary Espinosa
Bay Area Houston Magazine

Our Other Volunteers:

Lillie Harmon
Michael Harmon
Kristal Quinn
Marta Rudy
Dot Shaw
Nanci Szydlak
Debbie Tramel

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

American Acryl
Bay Group
Corinthian Custom Builders, Inc.
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Don & Madge Hunt
Lance's Turtle Club
Don & Bonnie Lem
Thomas G. Richards, CPA

Bay Area Electric
Corrigan Environmental
& Consulting
Edmonson Realtors
Horizon Capital Bank
Identity Essentials, LLC
Jerry & Ann Larsen
Mayan Management
SouthTrust Bank

Years of Participation in "Men Who Cook"

Ten Years

Price Blalock
Alan Franks
Bill Kerber
Bill Loomer
Kenneth Royal

Rick Clapp
Jack Fryday
Chris Kuhlman
Elton Porter
Jack Thomas

Nine Years

Terry Chapman
Robert Kidd

Mike DeHart
Claudio Sereni
Hans Mair

Seven Years

Larry Bonnin
Byron Hebert

Tom Davies
Kelly Lavigne
Mark Lovfald

Six Years

David Imbrie

Five Years

Lou Marinos

Four Years

| | |
|----------------|------------------|
| Tim Broadhead | Charlie Clemmons |
| Pat Cunningham | Bob Garrett |
| Roger Johnson | Peter Kinser |
| Bill Norris | Mickey Wooten |

Chef Joseph

Three Years

| | |
|--------------|----------------|
| Jeff Hicks | Hank Knippa |
| Don Lem | Darold Maxwell |
| Brett Snyder | John Szydlik |

Two Years

| | |
|---------------|--------------------|
| Chip Boteler | Andy Brame |
| Tony Espinosa | David Halbert |
| Bob Norris | Eric Smith |
| Jeff Southard | Angelo Viscariello |

One Year

| | |
|----------------|---------------|
| Patrick Henson | Mike Jurlando |
| Don Lindsay | Joel Powers |

Johnny Tramel

Pee Wee Bowen Band...

*.....Music for all occasions
"with class"*

Milton Hopkins - Guitar

Jeff Warner - Bass

Frank Perez - Drums

Mike Stone - Keyboard

Herb Richter - Trombone

Clem Saha - Sax

Pee Wee Bowen - Vocals



www.peeweebowenband.com

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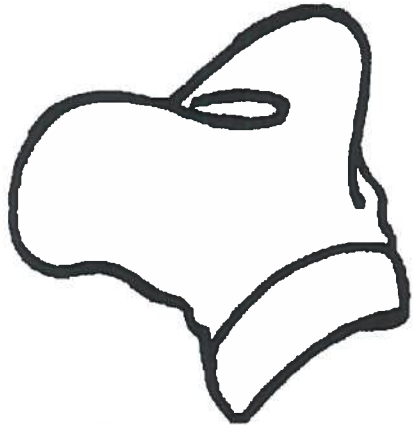


**With Special Thanks
to our Event Photographer**

Christina Johnston

**Personal Abstraction Art and
Photography**

832-643-0723



Thanks to Our Sponsor
Bay Area Electric

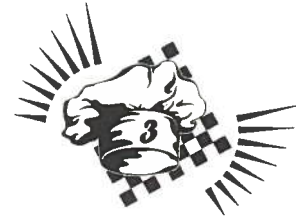


Dan Johnson & Tom Johnson

Big Game Oysters

Jeff Hicks

Source: 8 super bowls worth of practice



Oysters by the gallons
Bacon
Jalapeños
Monterrey Jack Cheese
Seasonings

Start by placing a few oysters on crackers with a little cocktail sauce and gobble them down. This will get you in the oyster mood. Next, slice the cheese and jalapeños into $\frac{1}{4}$ to 1 inch pieces. Then slice the bacon pieces in halves or thirds depending on how much you like bacon. Now you are ready to begin. Pull up a bar stool and an ice-cold beer, this is going to take a little while. Wrap the oyster, cheese and jalapeño with bacon and place 6 - 8 on a skewer. Season and grill on an open flame. Eating with your fingers is okay. Enjoy.

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. This will be my 3rd year with "Men Who Cook".

Claudio's Seafood Bisque

Claudio Sereni

½ Medium Onion, finely chopped
8 Oz. Celery, finely chopped
2 Oz. Shallots, minced and chopped
2 Oz. Ground Paprika Spice
4 Oz. Green Onion (for garnish)
1 tsp. White Pepper
1 Tbs. Salt
4 Tbs. All Purpose Flour
4 Tbs. Quality Extra Virgin Olive Oil
1 Tbs. Fresh Parsley, chopped
3 Tbs. Butter
2 Pints Half & Half
8 Oz. Sea Scallops



8 Oz. Fresh White Lump Crabmeat
16 Oz. Filet of Snapper
½ Lb. Baby Shrimp, peeled,
deveined and chopped
8 Oz. Lobster Tail, chopped
1 Tbs. Lobster Bouillon Base
2 Tbs. Shrimp Bouillon Base
½ C Dry Sherry
Add Milk, if needed

Combine olive oil, onion, celery and shallots in a 3-quart saucepan. Add one cup of water and the lobster and shrimp bouillon base; bring to a boil and set aside making sure bouillon base is dissolved. Melt butter in a skillet and (with a fork) blend in flour until smooth and free of lumps. Add the dry sherry and water (no more than 2 quarts) cover and slowly simmer for 10 - 15 minutes. Uncover and add 2 pints of half & half cream, turning up the flame to high, bringing the mixture to just the boiling point, adding the seafood in this exact order: lobster, scallops, shrimp, snapper and crab meat. Let mixture come to a boil, and boil for 3 or 4 minutes, then lower the flame back to a slow simmer. Add paprika (a little at a time) while gently stirring to desired color and taste, add salt & pepper to taste, again gently stirring, being very careful not to break the seafood pieces. Ladle into serving bowls and garnish with chopped green onion and a dash of paprika for color.
Buon Appetito!

Biography

Men Who Cook is my favorite benefit that I look forward to participating in each year. I'm from Rome, Italy. I'm a singer/entertainer, and I'm most definitely a Man Who Cooks. I keep busy these days working on getting "The Original Claudio's in Kemah" open by May. We will be serving steak, seafood and pasta dishes at our original location on Kipp Street. I'll be performing there nightly with my wife Christa. Come back to Claudio's, Kemah's best-kept secret! This is my ninth year with "Men Who Cook".

Crab Cakes

Chef Joseph

Source: *W. Virginia Recipe*

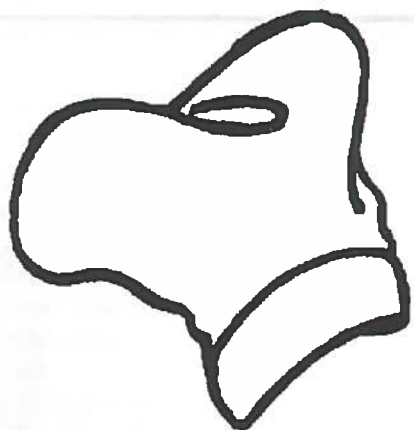
Combine in a bowl:
1 Lb. Lump Crab - Cleaned
1 ½ C Panko Bread Crumbs
2 Tbs. Minced Fresh Parsley
2 Tbs. Scallions, Minced

Whisk together:
4 eggs
1 Tbs. Lemon Juice
1 Tbs. Dry Mustard
½ tsp. Cayenne
½ tsp. Salt
1 tsp. Worcestershire Sauce

Gently combine all ingredients together. Form cakes with a ¼ 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 4th year with "Men Who Cook".



Thanks to Our Sponsor
Don & Bonnie Lem



Co-Chair "Men Who Cook"

Crawfish Quesadillas

Kelly Lavigne



- 1/2 C Peanut Oil
- 1/2 C Flour
- 4 Slices Chopped Bacon
- 3/4 C Chopped Onions
- 1/4 C Chopped Bell Peppers
- 1/4 C Chopped Celery
- 3 Cloves Chopped Garlic
- 1 Tbs. Salt
- 3/4 tsp. Cayenne Pepper
- 1/4 tsp. Freshly Ground Black Pepper
- 1/2 tsp. Liquid Crab Boil
- 1 C Chicken Stock
- 2 C Grated Sharp Cheddar Cheese
- 2 C Grated Mozzarella

Roux:

Heat the oil. Add flour slowly to make dark roux (this will take approximately 2-1/2 to 3 hours) and set aside.

Filling:

Render bacon until almost crisp then add onion, bell pepper, celery and cook until tender. Add garlic cook for 1 minute then add salt, pepper, cayenne, liquid crab boil, and crawfish and cook for 3 minutes. Combine 2 tablespoons of roux mix and add enough chicken stock to make thick paste. Cook this mixture for 3 minutes then set aside.

Quesadillas:

Place a flour tortilla in a black iron skillet. Sprinkle cheddar cheese on top of the tortilla, then coat with crawfish paste, then sprinkle mozzarella cheese. Place another tortilla on top of combination. Brown on both sides. Cut into wedges and bon appetit!

Biography

We have started a new business of selling spices (Lavigne's Cajun Spices). Yes we are still hampered with me working all the time, the kid's going to school, trying to get the business going, and taking care of little Anders' critter farm. But LIFE is goooooood! (Laissez les bon temps rouler!) Let the good times roll! Yes the Saints will go marching into the Super Bowl one day! This is Kelly's 7th year with "Men Who Cook".

Creamy Vidalia Onion Chowder

Tom Davies



- 4 Slices Crisp Bacon
- 2 Tbs. Olive Oil
- 2 Lbs. (about 4 med.) Vidalia or other Sweet Onions
- 1 Pkg. (20 Oz) Refrigerated Mashed Potatoes or 2 $\frac{1}{2}$ or 3 $\frac{1}{2}$ Cups of Leftover Mashed Potatoes.
- 1 Tbs. Bottled Minced Garlic
- 2 Cans (14 $\frac{1}{2}$ oz each) Chicken Broth
- 2 C Frozen Yellow Corn Kernels
- 2 Bay Leaves
- $\frac{1}{4}$ tsp. Dried Thyme
- 1/8 tsp. Ground Black Pepper, or more, to taste
- $\frac{1}{2}$ C Sour Cream

Cook bacon until crisp. Blot with a paper towel to remove any excess grease. Set aside. Heat the oil on medium in a large Dutch oven or soup pot. Meanwhile, peel the onions and coarsely chop, adding the onions to the pot as you chop. When all of the onions have been added, raise the heat to medium-high. Cook stirring frequently, until the onions are tender, about 6 minutes. Add the garlic to the soup pot, stir and cook 1 minute. Add the chicken broth and stir well, scraping the pot bottom to remove any brown bits. Add the mashed potatoes, corn, bay leaf, thyme and black pepper. Cover the pot, raise the heat to high, and bring the soup back to a boil. Meanwhile, coarsely chop the bacon and set aside. When the soup boils, remove the pot from the heat and turn off the stove. Remove the bay leaves, and stir in the sour cream until it is well combined. Serve at once in soup bowls, sprinkling the bacon on top at the table.

Serves 5

Biography

Tom Davies was born in a log cabin, in the wilderness of Alaska. His earliest memories are of rasslin' polar bears and spearin' fish down by the crick. After a youth spent hoppin' freight cars and refining his harmonica skills, he was gainfully employed by "Mother Marm's Traveling Medicine Show and Tent Revival Jamboree." Davies' stint as a "Red Elixir" salesman was cut short by a run-in with the local Sheriff. It seems that the good Sheriff's sister-in-law suffered an untimely death (possibly from a snake-oil overdose). Davies left town in a hurry. Thirty years later, after a diabolical cloning experiment still shrouded in secrecy, he mysteriously re-appeared, as a cynical musician rumored to be married to both Tammy Fay Baker and Pamela Anderson Lee. This is Tom's lucky 7, (7th year in Men Who Cook)!!

Bio respectfully submitted by his ravishing wife, Kimberly.

Duck and Crabmeat Gumbo

Eric Smith

1 (4 to 5-pound) duck, rinsed well and patted dry, excess fat removed
5 C Chopped Onions
3 C Chopped Green Bell Peppers
3 C Chopped Celery
5 Tbs. Bacon Grease
8 C Fresh Okra - heads whacked off, sliced lengthwise into quarters and then sliced
3/4 C Vegetable Oil
3/4 C All-purpose Flour
1 Tbs. Minced Garlic

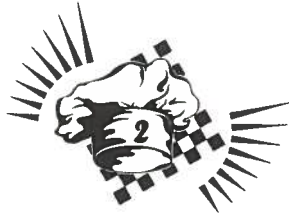
SEASONING MIX:

3 Whole Bay Leaves
2 tsp. Salt
1 tsp. White Pepper
1 tsp. Ground Red Pepper (preferably cayenne)

Combine the onions, bell peppers and celery in a medium-size bowl and set aside. Chop okra and set aside. In a small bowl, combine the seasoning mix ingredients; mix well and set aside. Using a sharp boning or butcher's knife, cut along either side of the backbone, remove and discard. Cut the duck in half through the breastbone. Cut the legs from each half. Remove the first 2 digits of the wings. Set the legs aside and cut the breasts in half horizontally. Season the duck with 1 teaspoon of salt and black pepper. Place a large Dutch oven over medium heat until hot. Place the seasoned duck, skin-side down, in the pan and sear until golden brown, 7 to 8 minutes per side. Remove from the pan.

The Roux

To the fat remaining in the pan, add the vegetable oil. Gradually add the flour, whisking constantly with a long-handled metal whisk. The usual proportion of oil to flour is fifty-fifty. Continue cooking, whisking constantly, until roux is the color of dark chocolate (15 to 20 minutes, more if necessary—take your time!!!) Immediately add half the vegetables (not okra) and stir well (switch to a spoon if necessary). Continue stirring and cooking about 1 minute. Then add the remaining



1 12 oz Bottle Stout Beer
8 C Chicken or Duck Stock
2 Lbs. Peeled Medium Shrimp
3/4 Lb. Crabmeat (picked over) use judgment - claw meat works well
2 1/2 C Hot Cooked Rice

1 tsp. Black Pepper
1 tsp. Dried Thyme Leaves
1 tsp. Dried Oregano Leaves

vegetables and cook and stir about 2 minutes. Stir in the seasoning mix and continue cooking about 2 minutes, stirring frequently. Add the garlic; stir well, then cook and stir about 1 minute more. Remove from heat. In separate pan, heat bacon grease till very hot, add okra and stir for at least 10 minutes - until turning brown. Combine with vegetables and seasonings. Slowly stir in beer to incorporate. Meanwhile, place the stock in a Dutch oven. Bring to a boil. Add roux mixture by spoonfuls to the boiling stock, stirring until dissolved between each addition. Bring mixture to a boil. Reduce heat and add the shrimp, duck meat and crabmeat. Return to a boil over high heat, stirring occasionally. Remove from heat and skim any oil from the surface. Serve immediately.

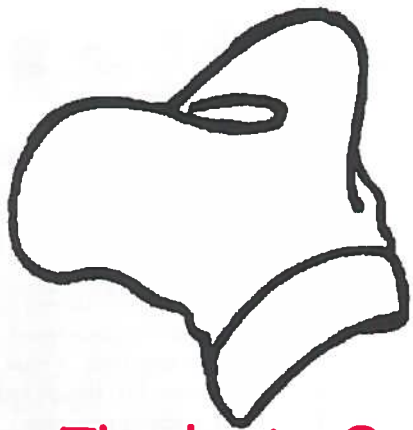
To serve as a main course, mound 1/4 cup rice in the middle of each serving bowl. Spoon 1 cup gumbo over the top, making sure each person gets an assortment of the seafood and duck. Serve half this amount in a cup as an appetizer. A roux is a mixture of flour and oil. Traditionally, the fat used was animal fat, though today various oils are used, and the roux was, and often still is, made by very slow cooking - sometimes for several hours.

Both roux and duck can be made in advance, cooled and then stored in an airtight jar for several days in the refrigerator. This is especially convenient if you wish to make duck stock for the recipe, which can take several hours. If roux is made ahead, pour off excess oil from the surface and reheat (preferred), or let it return to room temperature before using.

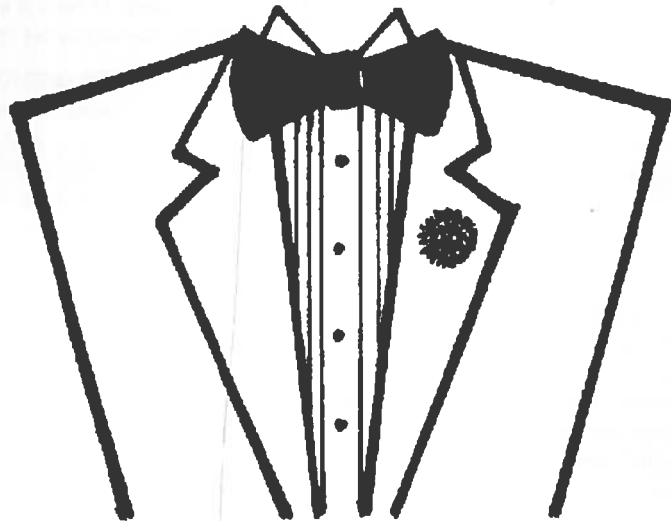
Biography

From early childhood Eric Smith has studied the disciplined art of cooking using each and every utensil in the kitchen and making as big a mess as possible. It was only recently however, with his discovery of the joy of cooking gumbo, that Eric could truly call himself a master of kitchen disaster.

Eric currently lives in Seabrook with his tidy wife and two adoring children who, even at their tender ages, show promise in the kitchen-mess arena. This is Eric's 2nd year with "Men Who Cook".



Thanks to Our Sponsor
Mayan Management



Andrew and Cheri Smith
Co-Chair, "Men Who Cook"

Fresh Mushroom Soup

Hank Knippa



1 Lb. Mushrooms
1 $\frac{1}{4}$ C Water
6 Tbs. Butter
2 C Onion, chopped very fine
 $\frac{1}{2}$ tsp. Sugar
 $\frac{1}{4}$ C Flour

2 C Chicken Broth
 $\frac{1}{2}$ C Dry Vermouth
1 tsp. Salt
 $\frac{1}{4}$ tsp. Pepper

Slice $\frac{1}{3}$ of the mushrooms and finely chop the rest. In a large saucepan melt butter and then add onions and sugar. Sauté over medium heat, stirring frequently, until golden. Next add all the mushrooms and sauté for another 5 minutes; stir in flour. Continue cooking another 2-3 minutes stirring constantly. Slowly add water and stir until smooth, then add remaining ingredients. Reduce heat and simmer uncovered for 15-20 minutes. Remove from heat and cover until ready to serve.

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. For the last 12 years 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 third year in "Men Who Cook".

Hanzee's Bahamian Salmon Croquettes

Hans Mair



- 1 Lb. Fresh Atlantic Salmon
- 1 C White Onion. Finely Chopped
- $\frac{1}{2}$ C Green Peppers, Finely Chopped
- $\frac{1}{2}$ C Red Peppers, Finely Chopped
- $\frac{1}{2}$ C Yellow Pepper, Finely Chopped
- $\frac{1}{2}$ C Small Cubed Cheddar Cheese
- 2 Jalapeno Peppers, Finely Chopped
- $\frac{1}{2}$ C Breadcrumbs

Seasonings to taste: Salt, Pepper, Worcestershire,
Lemon Juice (1 fresh squeezed), Cayenne Pepper

Breeding Ingredients:

- 1 Egg
- $\frac{1}{2}$ C Bread Crumbs
- $\frac{1}{2}$ C Flour

Poach Salmon in a solution of water, salt and lemon juice until cooked. Refrigerate Poached Salmon until cool. Sauté onion, peppers and jalapeno peppers in olive oil. Knead cooled Poached Salmon in large bowl adding sautéed onion and pepper mix adding all seasonings, then add bread crumbs, eggs and cheese. Mix thoroughly.

Roll Salmon mixture into approximately 3-inch croquettes. Dip into breading ingredients and deep fry in oil until golden brown. Serve with Rémoûlade Sauce.

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 9th year with "Men Who Cook".

Oysters Bienville

Terry Chapman



- 2 Tbs. Butter
- $\frac{1}{2}$ C Mushrooms, chopped
- 1 C Shrimp, chopped
- $\frac{1}{4}$ C White Wine
- $\frac{1}{4}$ C Heavy Cream
- 1 each Egg yolk
- $\frac{1}{4}$ tsp. Paprika
- Pinch Cayenne
- Salt, to taste
- Pepper, to taste
- $\frac{1}{2}$ Bunch Green Onions, chopped
- 1 tsp. Lemon Juice
- $\frac{1}{4}$ C Bread Crumbs
- $\frac{1}{4}$ C Parmesan Cheese, grated

Sauté mushrooms and shrimp in butter. Add white wine and reduce. Add heavy cream and bring to a simmer. Temper in egg yolk to heavy cream mixture. Add paprika, cayenne, salt and pepper. Taste. Add green onions and lemon juice. Cool. Mix bread crumbs and parmesan cheese. Shuck 2-dozen oysters. Cook the oysters in the shell. Top each oyster with the cream mixture and then top with breadcrumbs and cheese mixture. Broil until lightly 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 9th 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 Parsley |
| $\frac{1}{2}$ 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 Tbsp. | Chopped Garlic | $\frac{1}{4}$ C | Freshly Ground Parmesan Cheese |
| 1 Large | Baking Potato, peeled and chopped (2 cups) | | |

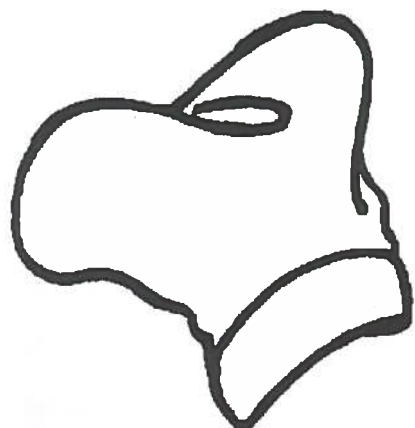
Fresh shucked oysters, reserving the liquid (about $1 \frac{1}{2}$ cups liquid). Heat butter in large Dutch oven over medium heat. Sauté the onions, celery, salt, cayenne, black pepper and bay leaves until vegetables are wilted (4 to 5 minutes). Add $\frac{1}{4}$ cup of the Pernod and the garlic and 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

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 32 years and are quite active in club activities. This is my 4th year with "Men Who Cook".



Thanks to Our Sponsor
Ed & Dorothy Hearon



Peggy Picken's Meatballs

Don Lindsay

Source: Peggy Pickens... This recipe has been a closely guarded Pickens' family secret until now. It took considerable time and persuasion to get the family to release this recipe.



$\frac{1}{2}$ Pkg. Sam's Fully Cooked Meatballs
2 Cans Cream of Mushroom Soup
1 Can Water

Pour frozen meatballs into Dutch oven. Mix soup and water and pour over meatballs. Simmer on medium - low heat for 45 minutes until hot. Serve.

Note: Other sauces such as oriental stir-fry sauce, barbeque sauce or Italian tomato sauce can be used instead of mushroom soup.

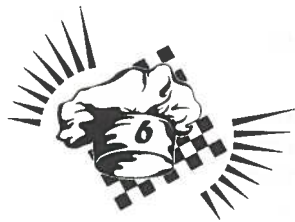
Biography

Don and Joyce Lindsay have been married for 39 years and moved to the Clear Lake area in 1979. Don graduated from Texas A&M in 1965 and, following time in the Navy, has been in the real estate development business for 34 years. Don retired in 2001 and is now doing some consulting and is serving as President of the Developer's Council of the Greater Houston Builder's Association. Don and Joyce have been members of Lakewood Yacht Club since 1998. This is Don's first year with "Men Who Cook".

Seafood Bisque

David Imbrie

1 C Chicken Broth (Heated)
4 Tbs. Butter (unsalted)
4 Tbs. All Purpose Flour
2 Tbs. Onions or Shallots, minced
 $\frac{1}{2}$ tsp. Salt (or to taste)
 $\frac{1}{4}$ tsp. Garlic Powder
 $\frac{1}{4}$ tsp. Old Bay Seasoning
1 Tbs. Tomato Paste
 $\frac{1}{4}$ tsp. Cayenne Pepper
1 C Cream
1 C Milk or Half & Half to make more creamy
 $\frac{1}{2}$ Lb. Medium Shrimp peeled, deveined and well chopped
 $\frac{1}{2}$ Lb. Lump Crabmeat
Parsley chopped



Melt butter in large saucepan and sauté onion, then add flour stirring to make a roux, which should look light brown. Add heated chicken broth whisking to mix. Add tomato paste and all seasonings except parsley. Add shrimp to pan along with crabmeat, milk and cream. Heat to almost boiling, but do not boil. Thin with additional heated chicken stock if needed. Garnish with chopped fresh parsley just before serving.

Biography

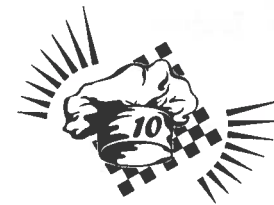
Born in Butler, Pennsylvania and moved to Seabrook in 1988. Have been in law enforcement for the past twenty-four years, with the last fifteen spent right here serving our great community of Seabrook. When not working as a Detective, I enjoy cooking, eating sushi, biking, and a variety of sports. Most of all, I enjoy spending time with my beautiful daughter, Erin, who is attending the University of Texas and is on the UT POM Squad. Sixth year with "Men Who Cook".

Shrimp and Oyster Diablo

Alan Franks

Marinate the shrimp and oysters in Worcestershire Sauce, Fresh Garlic and Liquid Smoke for at least 2 hours or overnight.

Shrimp (21-25 count size) and Oysters
 $\frac{1}{2}$ Fresh Jalapeno
Wrap in strip of bacon and put on a wooden skewer (6 to a skewer).
Deep fry for four⁹ minutes. Salt and pepper to taste.



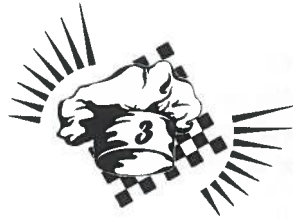
Biography

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, 8 years old and Jacob, 4 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 10th year with "Men Who Cook".

Ya Ya Seafood Gumbo

Brett Snyder

2 Med Onions, coarsely chopped
2 Green Bell Peppers,
coarsely chopped
2 Tbs. Minced Garlic
1 Tbs. Vegetable Oil
2 tsp. Dried Thyme
2 Tbs. Shrimp Base
1 (14.5-oz) Can Diced Tomatoes
6 Tbs. Louisiana Hot
Pepper Sauce
6 Tbs. Worcestershire Sauce
4 Tbs. Creole Seafood
Seasoning
1 Bay Leaf



1 Lb. Frozen Cut Okra
1½ tsp. File' Powder
1 Qt. Seafood Stock or Water
1½ C Raw Oysters, shucked
1 Lb. (36/42 count) Shrimp,
peeled and deveined
1 Lb. Crabmeat or Cubed Fresh
Fish Fillets

In large stockpot, sauté onion, bell pepper and garlic in oil 15-20 min. Add thyme, shrimp base, tomatoes, hot sauce, Worcestershire, Creole Seafood Seasoning, and bay leaf - cook 10 min. Add okra and file' powder - cook 5 min. Add stock, oysters, shrimp and crabmeat - simmer 15-20 min or until seafood cooked through. Bon Appetit.

Biography

"In the profound darkness of certain nights I have seen the sky streaked with so many trailing sparks of shooting stars that it seemed to me a great gale must be blowing through the outer heavens." I am always happy to visit Seabrook where my heart calls home, and am honored to participate in my 3rd Men Who Cook.

Butternut Squash & Red Pepper Casserole

Jack Fryday

Source: Best of Gourmet Cookbook

3 ½ Lbs Butternut Squash
2 Large Garlic Cloves Minced
Fresh Ground Black Pepper
3 Tbs. Fresh Parsley Leaves, Minced
1 ½ tsp. Minced Fresh Rosemary Leaves
1 Large Red Bell Pepper cut into 1" pieces
½ C Fresh Grated Parmesan Cheese
¼ C Olive Oil
Salt



Preheat oven to 400 degrees. Peel, seed and cut squash into 1" cubes. In large bowl stir together squash, bell pepper, oil, garlic, herbs, black pepper and salt. Transfer mixture to a shallow baking dish and sprinkle with parmesan cheese. Bake about 1 hour.

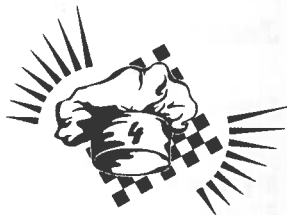
Biography

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. Tenth year participating in "Men Who Cook".

Fried Green Tomatoes with Crab Meat

Bill Norris

Source: Longtime friend and creativity



$\frac{1}{4}$ C Cornmeal
 $\frac{1}{4}$ tsp. Sugar
 $\frac{1}{2}$ tsp. Salt
1 Firm Green Tomato cut into $\frac{1}{2}$ inch slices
Bacon Fat from 4 Slices of Bacon
2 Tbs. Peanut Oil
 $\frac{1}{2}$ Stick, Butter
4 Oz. Crabmeat

Combine cornmeal, sugar and salt. Dip each tomato slice into cornmeal mixture. Fry in hot bacon fat and oil until brown, turning once during cooking. Drain on paper towels. Melt butter and add crabmeat. Spoon warm crabmeat mixture on tomato.

Serving for two people

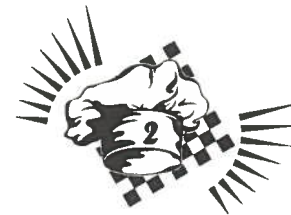
Biography

Moved to Clear Lake in 1984 from Florida. Married to Faith and have two sons, a daughter-in-law and a new grandson. Hobbies include cooking, golf and fishing. This is Bill's 4th year with "Men Who Cook".

Marinated Green Beans

Bob Norris

Source: From the kitchen of my boat partner and good friend, Jean Platzer

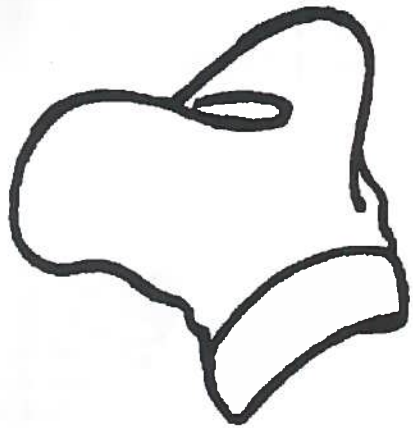


In a container with a lid add:
4 Tbs. Olive Oil
4 Tbs. Salad Oil
4 Tbs. Cider Vinegar
1 Clove of Minced Garlic
2 tsp. Dried Chervil
2 Tbs. Chopped Parsley
1 tsp. Salt
1 tsp. Dijon Mustard

Shake container to thoroughly mix the above marinating ingredients. Drain liquid from 2 cans of Blue Lake variety whole green beans or fancy cut Blue Lake green beans. Place in a strong airtight container. Pour marinade over beans. Refrigerate at least 12 hours or overnight, turning container over 2-3 times. Serve cool. Serves 8. Leftovers store well in the refrigerator.

Biography

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 is Bob's 2nd year with "Men Who Cook".



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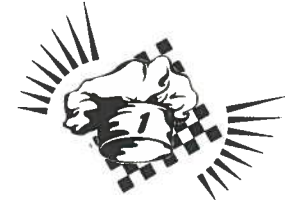


Tony & Gail Wessendorff

Real Cajun Red Beans & Rice

Joel Powers

Source of Recipe: *Cook's Tour of Shreveport - 1964*



1 Lb. dried red beans soaked overnight
 $\frac{1}{2}$ Lb. salt pork
2 quarts water
3 C chopped Bermuda onions
1 bunch green onions, chopped
1 C parsley, chopped
1 C bell pepper, chopped
2 large pods garlic, crushed
1 Tbs. salt

$\frac{1}{4}$ tsp. red pepper
1 tsp. black pepper
3 generous dashes Tabasco
1 Tbs. Worcestershire sauce
1 small can (4 ounces) tomato sauce
 $\frac{1}{4}$ tsp. oregano
 $\frac{1}{4}$ tsp. leaf thyme (dried)
1 pound smoked sausage, cut into 1" pieces

Cook beans and pork in salted water slowly 45 minutes. Add vegetables, seasonings and tomato sauce. Cook slowly another hour, stirring occasionally. Add sausage - for extra body - and cook 45 minutes more. Cool, but do not necessarily refrigerate. Reheat and bring to a boil, then lower heat and simmer gently 30-40 minutes. Serve over boiled rice.

Biography

Joel, an LSU wanabe, did the next best thing by marrying Jackie, a real Louisiana gal. Both had always wanted to live on the water and following their retirements in 1998, they sold their home in the heart of Houston and moved to Clear Lake Shores on the water. Here they celebrate their Louisiana connection by flying the LSU flag at every opportunity (this year in particular - LSU #1) and serving all their friends pounds of boiled crawfish every Easter. Joel retired from Texas Instruments after 26 years. He transferred his business experience to the Seabrook Rotary Club and has held the position of Secretary for the last four years. He enjoys fishing, scuba diving, boating and traveling. This is his first year with "Men Who Cook".

Laissez les bons temps rouler!

Houston Rental Association Hall of Fame Award 1993; Charter Member of Seabrook Rotary 11 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 10th 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!

Aki Aki Rumaki with Peanut Sauce

Pat Cunningham

Source: *Stolen*



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

Preheat grill to 450 degrees. Wrap shrimp with bacon. Place shrimp on skewer. Brush melted butter, sprinkle with seasoning salt and garlic powder. Place shrimp on grill. Cook until bacon is crispy. Baste with butter. Remove shrimp from skewer 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 of 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 my 4th year with "Men Who Cook".

Angelo's Chicken Alfredo

Angelo Viscariello

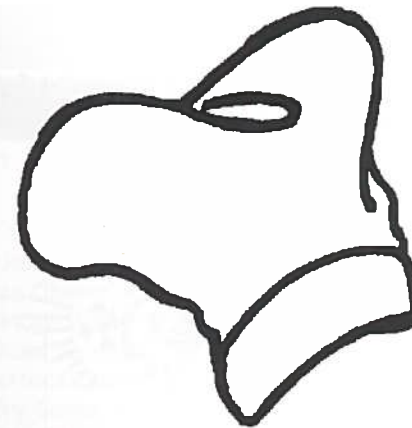
1 Pint Heavy Cream
½ Stick Butter
Parmesan Cheese
Pinch Nutmeg



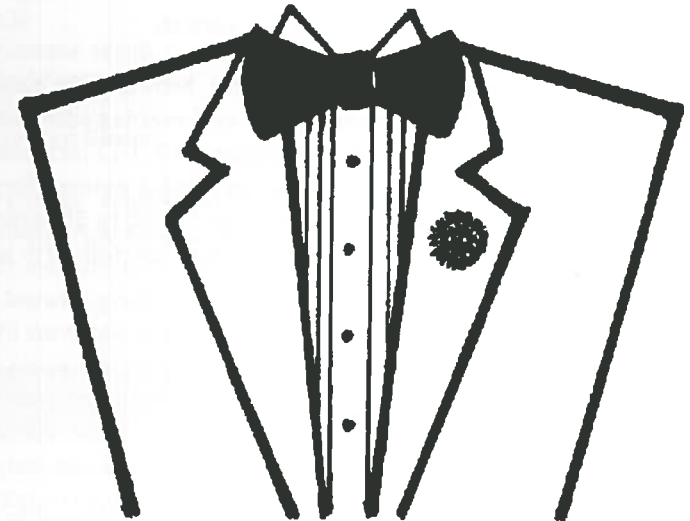
Melt butter in saucepan. Gradually add the cream. Heat slowly for about 5 minutes. The sauce will start to thicken and reduce. Add nutmeg and Parmesan to taste. Pour over Fettuccine Pasta. Enjoy!

Biography

A native of Italy, Angelo got to Texas by way of New Jersey. A restaurateur for over 25 years, he currently owns Angelo's Pizza & Pasta. When he is not working, he enjoys fishing, boating and golf. Married for twenty-three years to Kathy, they have three children. Danielle is a Dean's List sophomore in college. Nick (a senior) and Lauren (a sophomore) attend Clear Lake High School. This is Angelo's 2nd year with "Men Who Cook".



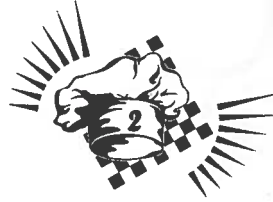
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Thomas G. Richards, CPA



Anniversary Chicken

David Halbert

Source: Internet



- 3 Tbs. and 1 tsp. Vegetable Oil
- 10 Skinless, Boneless Chicken Breast Halves
- $\frac{3}{4}$ C and 1 Tbs. and 1 tsp. Teriyaki Basting Sauce
- $\frac{3}{4}$ C and 1 Tbs. and 1 tsp. Ranch-style Salad Dressing
- 1-2/3 C Shredded Cheddar Cheese
- 5 Green Onions, chopped
- 7/8 (3 oz) Can Bacon Bits
- 1 Tbs. and 2 tsp. Chopped Fresh Parsley, for garnish

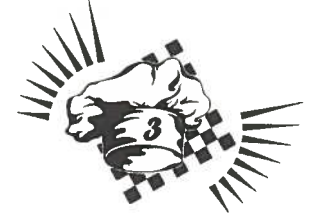
Preheat oven to 350 degrees. In a large skillet, heat oil over medium-high heat. Add chicken breasts and sauté 4 to 5 minutes each side, until lightly browned. Place browned chicken breasts in 9 X 13 inch baking dish, brush with teriyaki sauce, then spoon on salad dressing. Sprinkle with cheese, green onions and bacon bits. Bake for 25 to 35 minutes, or until chicken is no longer pink and juices run clear. Garnish with parsley and serve.

Biography

Born in Waco, Texas grew up in Pasadena and Houston. Moved to the Bay Area in January 1977. Both grown children and granddaughter live in Harris County. Leisure time activities include boating, tennis and RV travel. Many years dining at "Men Who Cook", only second time to be one.

Asian Lettuce Wraps

John Szydlik



- 1 Tbs. Oil
- 4 Chicken Breasts
- 3 Green Onions
- $\frac{1}{4}$ C Minced Water Chestnuts
- $\frac{1}{4}$ C Sliced Almonds
- 4-6 Lettuce Leaves
- Stir-Fry Sauce
- $\frac{1}{4}$ C Water
- 1 tsp. Cornstarch
- 1/3 C Soy Sauce
- $\frac{1}{4}$ C Sugar
- $\frac{1}{4}$ C Vinegar
- 1 Tbs. Oil
- 2 tsp. Sesame seeds
- 1 tsp. Red Pepper Flakes
- 1 tsp. Chili Oil
- $\frac{1}{2}$ tsp. Minced Ginger

- Sesame Ginger Dipping sauce
- $\frac{1}{4}$ C Water
- $\frac{3}{4}$ tsp. Cornstarch
- 1/3 C Sugar
- 1/3 C Vinegar
- $\frac{1}{4}$ C Soy Sauce
- 1 tsp. Minced Ginger
- 1 tsp. Oil
- $\frac{1}{2}$ tsp. Sesame Seeds
- $\frac{1}{4}$ tsp. Minced Garlic
- 1 Dash Red Pepper Flakes
- 1 Dash Parsley

Stir-fry sauce: combine water and cornstarch and stir until cornstarch is dissolved. Add this to the other stir fry sauce ingredients in a small pan over medium heat. Bring to a boil, reduce heat and simmer until thick. Sesame ginger dipping sauce: combine water and cornstarch and mix until cornstarch is dissolved. Combine this solution with the other dipping sauce ingredients in small pan over medium heat. Bring to a boil, reduce heat and simmer for 2 minutes. Heat 1 Tbs. Oil in large skillet over medium heat. Cook chicken breasts until done, turning every couple of minutes. Move to a cutting board and slice into thin strips with sharp knife. Keep the pan hot. Put chicken back in the same pan over medium heat and add water chestnuts. Heat for 1 minute. Add 5 Tbs. of stir fry sauce to the chicken and heat for 2 minutes, stirring often. The sauce should be bubbly. Add the sliced green onions and stir. The chicken is done. Spoon onto the lettuce cups. Serve with dipping sauce on the side.

You can also serve the wraps with fried rice or Chinese noodles.

Biography

Born in Houston, Texas recently moved to Tiki Island with the "catch of his life", wife of 25 years, Nanci. Power Systems Engineer with Lyondell Chemical in the Bayport area. Graduated from 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 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

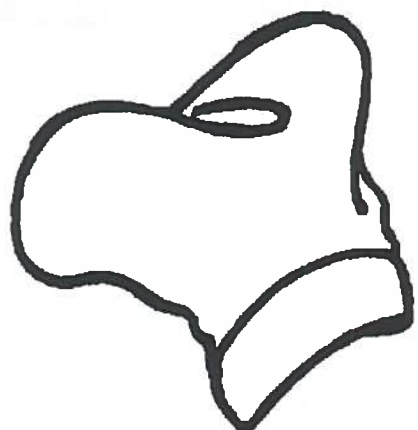


Use a charcoal smoker pit. Light charcoal and place brisket over hot coals for 30 minutes on each side. Remove brisket and wrap in double layer of foil. Light pecan wood filled firebox. When good and hot, place brisket on grill and close the firebox. Bring temperature to 250 - 300 degrees and cook for 6 hours. Remove and take approximately one pint of juice off of the brisket. Slice and serve.

AND MAN IT'S SOOOOOOOO 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 49 years ago) and we have 2 great daughters, Lacy Anne Holcomb, a housewife, 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, I sold the company. In May of 2003, Clear Creek Equipment was reborn by 2 of my ex-employees, Sally and Allen, and they are doing extremely well. 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



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Brisket Joanna

Jeff Southard

Source: *Loaned to me by Joanna*

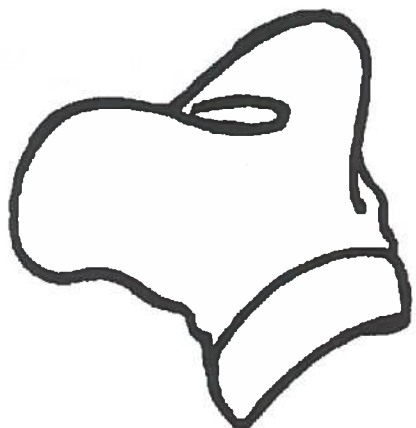
1 large brisket with fat left on
2 whole heads of garlic
3-4 C soy sauce
 $\frac{1}{2}$ C Worcestershire sauce
1 cap of liquid smoke
Garlic powder



Set the brisket in a pan with fat side up. Stuff it with the 2 heads of garlic. (For those of you that don't know what "stuff" means, given there are no natural openings in a brisket, it means to slip the garlic into small cuts you make in the brisket.) Pour the soy sauce, Worcestershire and liquid smoke over the brisket. Liberally cover the brisket with garlic powder. Tightly cover and heat at 200 degrees for 12-15 hours. When finished, pour the juice into a saucepan and place it in the freezer. After a couple of hours take it out, remove the fat and use as au jus. Scrape the fat off the brisket and serve it with the au jus, rice and/or buns of your choice.

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 food groups and cooking ingredients. However, in spite of this handicap I made it through my first Men Who Cook last year with mostly compliments and decided it would be fun to do again. (In case anyone is worried, no rules were broken in my Brisket Joanna.)



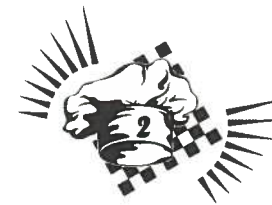
Thanks to Our Sponsor
Lance's Turtle Club



Lance Stephens

Cheese Enchiladas with Chili Sauce

Andy Brame



Chili Sauce:

1½ Lbs Lean Ground Beef
½ C Chopped Onion
2 tsp. Salt
1 tsp. Pepper
8 C Beef Broth or Bouillon
2 cans (14 ½ oz each) Whole Peeled Tomatoes
3 Tbs. Chili Powder

1 Tbs. Plus 1½ tsp. Paprika
1 Tbs. Ground Cumin
1/3 C Cornstarch
1/3 C Water

Enchiladas:

16 Corn Tortillas
Vegetable Oil

6 C (24 oz.) Shredded Cheddar Cheese
1 C Chopped Onion
1 C (4 oz.) Shredded American Cheese

For sauce, in a large saucepan or Dutch oven, brown ground beef with onions, garlic powder, salt and pepper. Drain. Add broth, tomatoes, chili powder, paprika and cumin. Mix well, breaking up tomatoes with large spoon. Bring to a boil. Reduce heat and simmer uncovered 1 hour. In a small bowl, mix cornstarch and water until cornstarch is completely dissolved. Gradually add to chili sauce, stirring constantly. Continue cooking 5 minutes. For enchiladas, heat oven to 350 degrees F. Heat about ½ inch oil in small skillet, until hot but not smoking. Quickly fry each tortilla in oil to soften, about 2 seconds on each side. Drain on paper towels. In a large bowl, combine Cheddar Cheese and onion. Mix well. Spoon 1/3 c. cheese mixture down the center of each tortilla. Roll up and place seam side down in two 11 x 7 inch baking dishes. Top with chili sauce. Cover with foil. Bake 10 minutes or until hot. Remove foil. Top with American Cheese. Continue baking 2 minutes or until cheese melts. 8 Servings.

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 barbeque, chili, and cooking contests. This is my 2nd year with "Men Who Cook".

Crawfish Farfalle

Johnny Tramel

$\frac{1}{2}$ Lb. Farfalle (bowtie pasta)
 $\frac{1}{2}$ Stick of Butter
10 Cloves of Garlic
2 C of Fresh Mushrooms (sliced)
1 Lb. Crawfish Meat (cooked)
1 Squeezed Lemon
2 tsp. Tony Chachere's Seasoning
2 Tbs. Flour
1 Pint Whipping
Cream



Cook pasta in salt water until firm. Sauté butter, garlic, and mushrooms. Add crawfish, lemon, Tony's and flour to butter mixture, stir well. Add cream and cook until thick. Mix pasta with sauce and ENJOY!

Biography

I grew up in Bossier City, La. and attend LSU-Shreveport and graduated with a B.S. in Accounting. I am proud to say that I am still married to my high school sweetheart, Debbie. We have just celebrated our 29th wedding anniversary. We have two wonderful children, Tim and Jennifer. Tim is a manager at Willies Ice House in the Woodlands. Jennifer graduated from Sam Houston State University. This coming year, Debbie's time will be dedicated to Jennifer's wedding in October (my job will be simple, signing my name on all those checks). After working 12 years in the natural gas business in Shreveport, we moved to Houston in 1992. I am still in the natural gas marketing business as Director of the Eastern Region Gas Supply & Trading for Western Gas Resources, Inc., a Denver based company. This will be my first year in the Men Who Cook.

Fajita Enchiladas

Tony Espinosa

1 Lb Beef Fajitas
1 - 19 Oz Can Enchilada Sauce
1 Small White Onion, chopped
1 Lb Sharp Cheddar Cheese, grated
1 Lb Monterrey Jack Cheese, grated
1 Pack of 10 Corn Tortillas
1 C Vegetable Cooking Oil

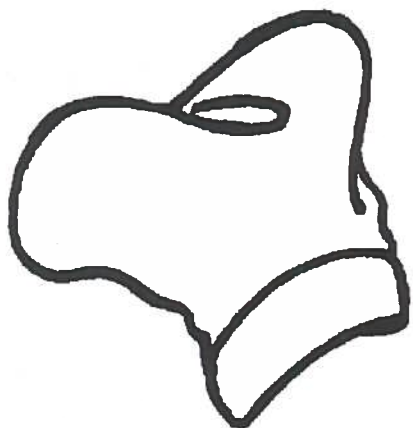


Remove fat and tenderize the fajitas. Season to your liking. Grill the meat on low to medium heat. After cooked, cut the meat into small cubes. Heat the vegetable oil in a skillet. Dip the tortillas in the oil to make them soft and easier to work with. Drain the tortillas on a paper towel. In a 9 x 12 Pyrex dish, layer with the tortillas after rolling each tortilla with cheese, onion, and beef. Pour the enchilada sauce over the layer of rolled tortillas. (I recommend the mild Old El Paso Enchilada Sauce, because eating good Mexican food shouldn't be painful.) Sprinkle the remaining cheese, onions, and beef over the top. Place in a preheated oven (350 - 375 degrees) and bake for about 15 minutes or until the cheese is melted.

Best served with refried beans and Spanish rice, and a big glass of ice water or tequila.

Biography

I'm active with the Houston area SCCA, racing my 1986 Mustang GT in Autocross events whenever I can get a free weekend. Besides racing, I like to ride my motorcycle, play my guitars and cook. This is my 2nd year with "Men Who Cook".



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Horizon Capital Bank



Cindy Kennedy

Herb Encrusted Tenderloin

Tim Broadhead

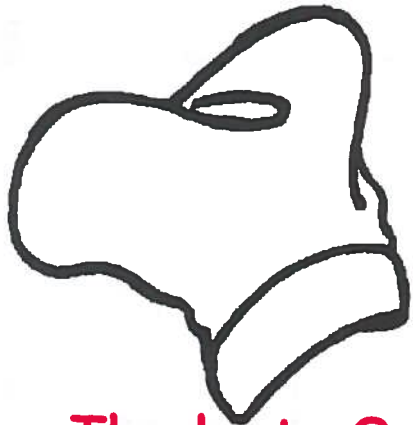


Full Tenderloin - Coat entire Tenderloin with generous amounts of Garlic, Salt, Pepper and Herbs of Provence

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, bird watch, 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. This is my 4th year with "Men Who Cook".



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Joe Watson

Hill Country Venison Stew

Darold Maxwell

Source: *Junior League Cookbook*

1 Venison Roast (about 2 $\frac{1}{2}$ - 3 Lbs.)
 $\frac{1}{2}$ C Flour
 $\frac{1}{4}$ tsp. Ground Cloves
 $\frac{1}{4}$ tsp. Nutmeg
 $\frac{1}{4}$ C Butter
3 Large Onions, sliced
1 Clove Garlic, crushed
2 C Peeled and Quartered
Tomatoes
2 Tbs. Chopped Parsley
1 $\frac{1}{2}$ Tbs. Worcestershire Sauce
4 Drops Tabasco
1 $\frac{1}{2}$ C Dry Red Wine

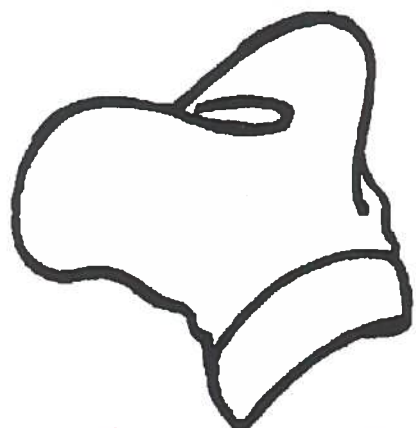


1 C Sliced Mushroom Caps
1 $\frac{1}{2}$ tsp. Salt
1 $\frac{1}{2}$ tsp. Pepper
 $\frac{1}{4}$ tsp. Cayenne
Sour Cream
Currant Jelly

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

Biography

Born January 8, 1947, Vancouver, Washington. Graduate University of California, Santa Barbara, 1969 (B.A. Economics); Graduate Harvard Law School (J.D. 1972, Magna Cum Laude), Director, Coats Rose Yale Ryman & Lee, P.C., a Houston law firm. He is in the Clear Lake office and specialized in tax and business law. Co-owner of South Texas Yacht Services, L.C. operating yacht repair yards at Watergate Yachting Center and Seabrook Shipyard. Admiral in the Texas Navy. Adjunct Professor of Law, University of Houston. Hobbies: Sailing, racquetball, hunting, cooking and woodworking. Community Service/Involvement: Member Lakewood Yacht Club; Member, Bay Area Houston Economic Partnership. This is his 3rd year to cook with "Men Who Cook".



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Identity Essentials, LLC



Donna Norris

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 1½-inch squares
Bell Peppers cut into 1-inch squares
Cherry Tomatoes - four to six per serving

Marinade:

1 Tbs. Minced Garlic
1 tsp. Seasoned Salt
¼ C Cilantro Leaves
2 Bay Leaves
½ C Lemon Juice
1 C Olive Oil

| | |
|--------|--|
| 1 C | Red Wine |
| ½ C | Soy Sauce |
| 1 Tbs. | Worcestershire Sauce |
| ½ C | Fresh Minced Jalapenos (remove seeds) |
| 10 | Peppercorns |

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 nine years.

Oven Shrimp "Jumbalaya"

Byron Hebert



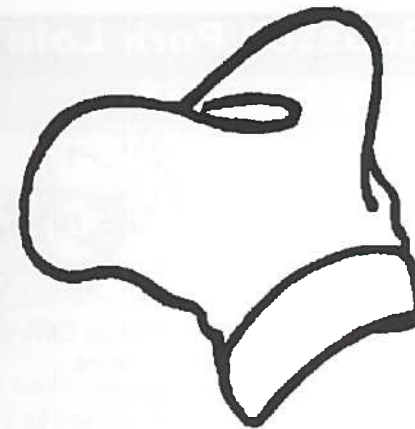
- 1 ½ C Rice, uncooked
- 1 Stick of Margarine or Butter
- 3 Lb.. Shrimp, peeled, cleaned and chopped
- 1 Green Bell Pepper
- 1 Small Can of Whole Tomatoes, sliced
- 1 Small Onion, chopped
- 2/3 C of Mushrooms, chopped
- Salt to taste

- ½ tsp. Garlic Powder
- 1 Pkg Lipton Onion Soup Mix
- 1 Can Cream of Shrimp Soup
- Tony Chachere's Creole Seasoning
- 1 Batch of Green Onions, chopped (chives)

Using a medium size pot, melt the margarine or butter. Now remove from burner. Add the shrimp, green bell pepper, one small can of whole tomatoes, onions, mushrooms, salt pepper, garlic powder, Lipton Onion Soup Mix, cream of shrimp soup and 4 to 5 soup size cans of water. Mix well. Add Tony Chachere's Creole Seasoning, being generous with it. It adds a wonderful flavor. Take some sample tastes as you season and stir. Using a casserole dish with a cover, pour uncooked rice in the bottom of the casserole dish. Spread out evenly. Pour mixture over rice. Spread mixture evenly. Make sure all uncooked rice is covered. Cover and put in a preheated oven at 350 degrees for 1 ½ to 1 ¾ hours. Check the rice. When the rice is ready, you're done. Remove from oven and sprinkled with chives and serve.

Biography

Byron Hebert, CPA, is the Director of Consulting for Pannell Kerr Forster of Texas. He works with middle market firms all over Texas to help them improve their profitability and increase their enterprise value. Pannell Kerr Forster of Texas is Houston's largest independent accounting and professional service firm. However, his greatest accomplishment is becoming the fiancée of Cindy Kennedy, manager of Horizon Capital Bank and the Chairman of the Board of the Clear Lake Chamber of Commerce. Together they enjoy camping, traveling, cooking, entertaining and volunteering their time to the community. Of course, spending time with Nicholas, Madison, Sydney, and Morgan (their grandchildren) is their most enjoyable pastime. This is his 7th year with "Men Who Cook".



Thanks to Our Sponsor
The Bay Group



Rick Clapp

Rosemary Roasted Pork Loin

Chris Kuhlman

From Steven Raichlens' High-Flavor, Low-Fat Italian Cooking

8 Cloves Garlic
2 Tbs. Fresh Rosemary Leaves
4 Springs Fresh Rosemary
4 Fresh Sage Leaves
Salt and Pepper to taste
1 - 3 Lb Boneless Pork Loin
Roast

1 Tbs. Extra Virgin Olive Oil
1 C Dry White Wine
1 C Chicken Broth



Preheat oven to 400 degrees. 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 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 springs 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 degrees 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 degrees approx. 1 $\frac{1}{4}$ to 1 $\frac{1}{2}$ hours.

Biography

Bred and raised locally. After graduation from Brooks Institute in Santa Barbara, CA with a major in Advertising, returned to Houston and opened CK Productions, a full service marketing communications firm specializing in photography, graphic design and website development. I'm grateful to be able to combine my passion for travel and sea kayaking with my profession, often traveling to beautiful locations and spending time exploring the coast. On one of these recent travels I met and fell in love with fiancée, Jessica, who now lives in New England but will be moving to Seabrook within the year. Still recovering from volunteerism, I've served on the Seabrook City Council, chaired the Ecotourism Committee and the Sister City/Galapagos Islands Committee. I currently serve where I'm spiritually fed, on the board of Unity Church of the Bay Area and the executive board of the Galveston Bay Foundation. Master Naturalist, BCU (British Canoe Union) 4 Star sea kayaker, ACA (American Canoe Association) open water instructor and Men Who Cook lifer, this is my 10th year.

Smoked Pork Loin

Larry Bonnin

1 Center Cut Pork Loin (or more)
Mustard or Grey Poupon
Rub the Pork Loin(s) with mustard

If you would like to stuff the pork loin, cut it $\frac{3}{4}$ of the way through the center. Place in the center: onions, garlic or pesto. Close and tie with string. Rub the Pork Loin(s) with mustard. Place charcoal in the pit and light. When temperature reaches 250 degrees, add a log to the fire. Place pork loin(s) on the grill at far end from the firebox. Let sit on grill for 4 hours then wrap in foil and return to the pit for another 2 hours. Remove, slice and eat. Leftovers 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 building them. My family includes a long line of good cooks who enjoy the outdoors while watching friends and relatives feast on food, brew and music. My hobbies are the same.

Larry, employed by Mammoet, and wife, Linda, reside in Seabrook. They have opened their home as a bed and breakfast, Palm Lodge. Larry has been cooking with "Men Who Cook" for 7 years.

Smoked Salmon Tacos

Robert Kidd

One 5 Lb Whole Salmon
10 Medium Roma Tomatoes
1 Bunch Green onions
3 Medium Tomatillos
1 Bunch Cilantro
2 Large Cloves of Garlic
2 Serrano Peppers
1 Large Avocado
2 Key Limes



Split the salmon, leaving the skin intact, and grill with the skin side down out of the flame but in the smoke. After cooking, remove the skin and bones and break into bite size pieces.

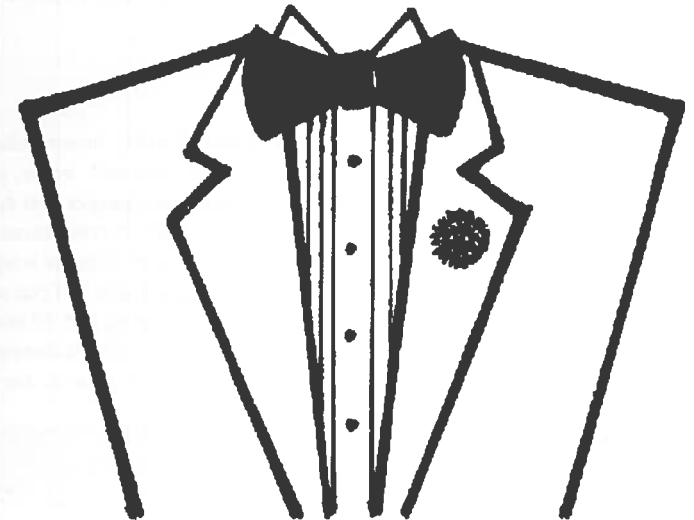
Use the remaining ingredients to make pico de gallo. The juice of the two limes should be added with the avocado. Serve salmon with spoonful of pico de gallo on an open flour tortilla for a great soft taco.

Biography

Born and raised in the ranching/farming community of Mernard, Texas. Awarded degrees from the University of Texas and 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. 9th year with "Men Who Cook",



Thanks to Our Sponsor
Jerry & Ann Larsen



Stifatho – Beef with Onions (Greek Style)

Lou Marinou

Source: Family Recipe

2 Lbs. Beef Chuck, Top Round or
Sirloin - Cubed
1 C Water
1 Bay Leaf
1 tsp. Whole Pickling Spice
or
 $\frac{1}{4}$ tsp. Each Allspice, Ground
Cloves & Cinnamon
1 tsp. Salt
 $\frac{1}{2}$ tsp. Pepper
 $\frac{1}{4}$ tsp. Sugar
4 Lbs. Small Onions, Peeled &
Whole

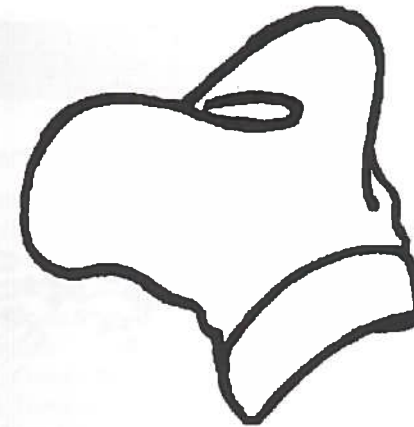
$\frac{1}{4}$ C Olive Oil
1 Can (15 oz) Tomato Sauce
3 Cloves Garlic
 $\frac{1}{8}$ C Red Wine Vinegar
1 C Wine, Red or White* (Save $\frac{1}{4}$
Cup until end)



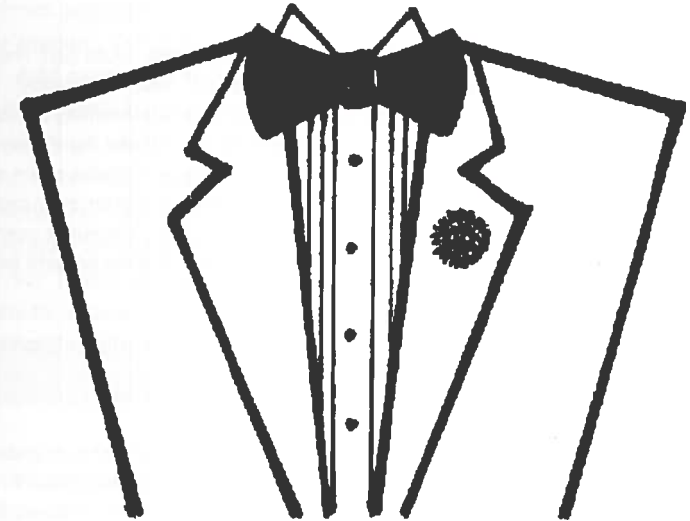
In frying pan or heavy casserole (at least 12 to 14 inches wide), brown cubed meat in olive oil. Add tomato sauce, garlic, vinegar, $\frac{3}{4}$ cup wine*, water, pickling spice (tied in cheesecloth or in metal tea ball), bay leaf, salt, pepper and sugar. Blend well into browned meat, cover and simmer 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 5th year as a "Man Who Cooks".



Thanks to Our Sponsor
Don and Madge Hunt



Stir Fry Shrimp

Don Lem

2-1/2 Tbs. cornstarch
1/2 cup cold water
2-1/2 Tbs. soy sauce
2-1/2 tsp. sugar
1 Tbs. curry powder
1 Tbs. peanut oil
1 Lb. medium shrimp, peeled and deveined
1 Tbs. plus 1 tsp. dry sherry or chicken stock
2 tsp. Oriental sesame oil

6 ounces sliced water chestnuts, drained & rinsed
2 cloves garlic, minced 3 scallions, thinly sliced



Dissolve 1-1/2 Tbs. cornstarch in 3 Tbs. cold water in a bowl. Add half the soy sauce, 1 tsp. sugar, curry powder and half the peanut oil. Mix thoroughly. Stir in shrimp and toss to coat. Marinate 15 minutes. Combine remaining cornstarch with remaining cold water in a jar with a tight fitting lid. Shake vigorously. Add sherry, sesame oil, remaining soy sauce and remaining sugar. Shake again and set aside. Heat remaining peanut oil in a wok or heavy nonstick skillet over high heat. Stir-fry water chestnuts, shrimp, marinade and garlic 3 minutes over high heat. Add soy sauce and cornstarch mixture and sauté 1 minute or until sauce begins to thicken. Remove from heat. Stir in scallions.

Biography

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, four 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 3rd year with "Men Who Cook."

Tres Chile Verde

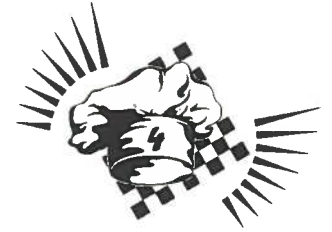
Roger Johnson

1 Fresh Poblano Pepper
2 Fresh Anaheim Peppers
3 Fresh Jalapeno Peppers
2 Tbs. Peanut oil
3 Lb. Boneless Pork Country Ribs
4 C Onions
16 Oz. Canned Diced Tomatoes
1 Plum Tomato, finely diced - reserving liquid
1 Can Diced Green Chilies (optional)
1 tsp. Salt
1 tsp. White Pepper

Roast* Poblano and Anaheim peppers, peel, de-seed and cube, reserving juices from peppers. Core, seed, and dice jalapenos - More for hotter; less for milder. Cut pork roast into 2" x 1" x 1" cubes and chop both onions. Add peanut oil to a 6 - 8 quart pan and turn heat on high. Add pork cubes (leave heat on high) and brown. After the pork begins to sizzle, add ½ of the chopped onions (approx. 2 cups). Once pork is browned, lower heat and add peppers, and pepper juices. Stir mixture until onions are clear and tender. Add canned diced tomatoes with juice and remaining onions along with the salt and white pepper. Cover and simmer for 1 hour, adding water as desired for thickness. Sauce should be greenish in color. If not, stir in a can of diced chilies. Cover and simmer for 1 additional hour, adding water as desired for thickness

Serve over rice, with flour tortillas and Dos XX or Corona

** To roast peppers, burn the hell out of them over an open flame on your stove-top, until a black crust forms. If an electric stove, broil them in the oven instead, as close to the element as the racks allow. Once blackened, wrap them up in a cloth towel for five minutes. Remove from towel and remove skins by rubbing with a paper towel.*



Biography

I live in Clear Lake Texas, and I am 49 years old. I work for the Boeing Company on the International Space Station project, and have been in Graphic Arts and Program Administration for the past 26 years. I moved to the Houston area from Seattle in 1993.

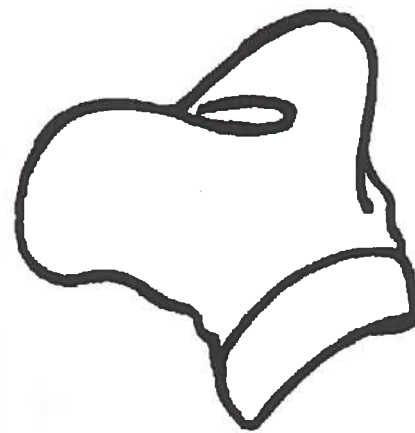
Hobbies:

I tend to like anything creative - including cooking, art and music.

Cooking: I like to create new food dishes and modify existing ones.

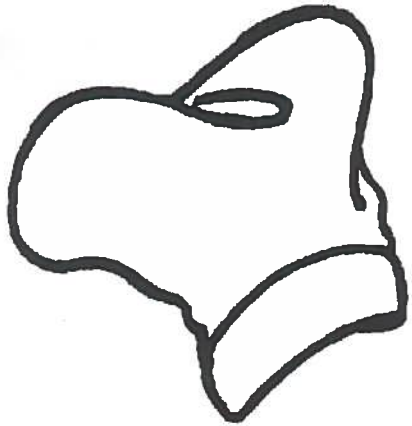
Artwork: I dabble in such mediums as paintings, drawings, silk screened T-shirts, web pages and electronic art.

See <http://home.houston.rr.com/rogerthereal/> for examples of artwork I have completed. I also enjoy SCCA Solo2 (a form of competitive auto sports), which takes up most of my time. 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). 4th year with "Men Who Cook".



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Boyd Fickessen

Butter Pecan Brittle

Price Blalock

1 stick butter (1/4 pound)
1 C sugar (or Splenda®)
1 1/2 C coarsely chopped pecans



Melt the butter in a large nonstick fry pan. Add the sugar (or Splenda® if you want to go low-carb) and heat on medium, stirring until it is blended and golden. The mixture will separate and then blend together again. Give it time for the color to darken but don't overcook. Remove pan from heat and sprinkle nuts on the top. Allow to cool. Cover and let the candy set up. When the brittle is cooled, break into pieces.

Total carbs - 12

24 servings (approximately) = 1/2 carb each.

If you use walnuts instead of pecans you can deduct all the carbs!

Biography

Clear Lake Area native with strong family roots in Northeast Texas and Alabama. Married 25 years to Lynn Mayfield Blalock with 3 children: Price, 19 years old, Lauren, 14 years old, and William, 9 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 ten years.

Chocolate Cherry Cake

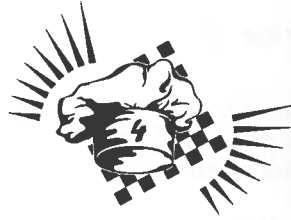
Charlie Clemmons

1 Box of Chocolate Fudge Cake Mix
(preferably mixes which specify beat at
medium speed)

$\frac{1}{4}$ C of Chocolate Cake Mix

1 Can (15 oz) of Bing of Sweet Dark Cherries

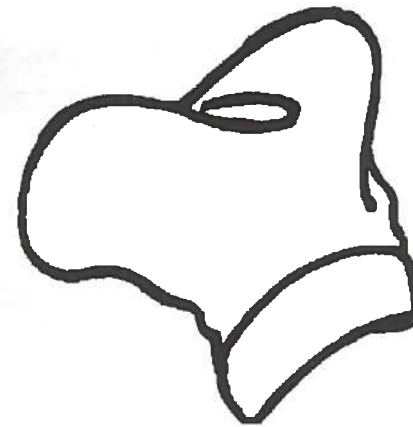
Oil and eggs per cake mix instructions



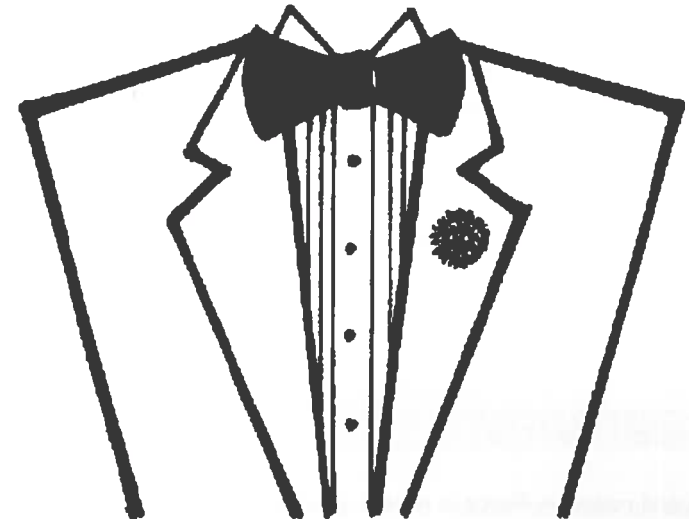
Prepare the cherries by opening the can and draining the liquid into a measuring cup. Chop the cherries in small pieces using a blender, food chopper, or knife. Add mix to the mixer bowl. Add the cherries and liquid in lieu of the water specified by the cake mix to the mix. Add the oil and eggs to the mix. Add one extra egg to the mix as well as one half cup of chocolate cake mix. Mix and beat in accordance with the instructions. Prepare two nine-inch cake pans by spraying with PAM and add the mix in equal amounts to each pan. Bake in accordance with the mix instructions. Cool and frost with chocolate fudge frosting.

Biography

Charlie was transferred to Seabrook in 1976. He and his wife, Barbara, founded Pro-Tem, Inc. in 1979. He is 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 2000-01. He and Barbara are members of the Seabrook Rotary Club. They spend most their time in Rotary humanitarian work in Texas and internationally. This last year's efforts have taken them to Australia, Nicaragua, India, Kenya, South Africa, Russia, Panama and Vietnam. This is Charlie's 4th year with "Men Who Cook".



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Edmonson Realtors



Norman Edmonson, Jr.
Jodi Bobo Norris

Grand Marnier Crème Brulee

Patrick Henson

Source: Patrick Henson's collection currently on the menu at Lakewood Yacht Club



2 Qts of heavy whipping cream
2 C sugar
1 C Grand Marnier
2 Tbs. Vanilla Extract
20 each Egg Yolks

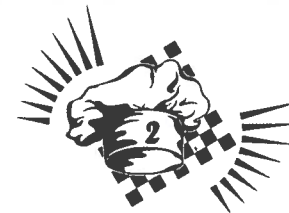
First, separate egg white from egg yolks. Place egg yolks in small mixing bowl with vanilla. Second, put cream and sugar in medium sauce pan. Bring to a simmer and take off heat. Third, very slowly add a little hot cream mixture to the egg yolks mixture until egg yolk mixture is warm, then add egg yolk mixture to hot cream mixture, whisking rapidly. Finally, add Grand Marnier. Strain with fine strainer, skim off foam. Bake in a shallow soup bowl at 350 degrees F until firm. To caramelize-coat evenly with granulated sugar lightly brulee with a torch till golden brown. Serve with fresh berries.

Biography

Born and raised in Texas, a recent graduate of the Culinary Institute of America in Hyde Park, New York. Currently the head Chef at Lakewood Yacht Club. With my free time I enjoy eating, riding my motorcycle with friends, jumping out of airplanes (skydiving) and almost anything dangerous. It's fun! This is my first year with "Men Who Cook".

Guilt Laden Cheesecake

Chip Boteler



CRUST

2 C Graham Cracker Crumbs
½ C Sugar
1 Stick Melted Butter
1 tsp. Cinnamon

Mix together and press into the bottom of a greased spring-form pan.

FILLING

Three 8-oz Packages of Cream Cheese
1 ½ C Sugar
4 Eggs
16 oz Sour Cream
1 C Heavy Whipping Cream
1 Tbs. and 1 tsp. Amaretto
1 tsp. Vanilla
1 tsp. Almond Extract

Beat together cheese and sugar. Beat in one egg at a time. Add remaining ingredients. Bake at 350° for one hour. Turn electric oven off, leaving door shut, and allow cake to bake slowly for one more hour in residual heat. Since gas ovens lose heat rapidly once turned off, simply reduce temperature set point by 15 degrees every 15 minutes to complete the second hour of baking.

IMPORTANT TIPS

- 1) Set a second pie pan full of water on the bottom rack of the oven to produce and maintain humidity.
- 2) Place aluminum foil underneath spring-form cake pan and fold up around the sides of the cake pan. Do NOT cover the cake pan!
- 3) Use "Baker's Joy" to prepare cake pans.
- 4) Decorate with fruit. Recommended with chilled Gewurtztraminer, white desert wine.

Biography

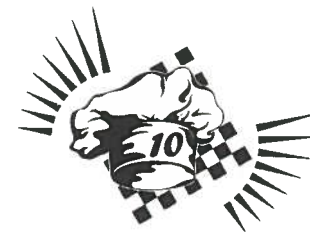
Chip Boteler

Born in Dallas, Chip first found his way to Seabrook at the age of five. After a short absence - 1968 to 1992 - Seabrook beckoned and he came back determined never to leave again. In 2001 he was lead to seek a position on Seabrook's City Council, where today he enjoys the peaceful tranquility of government service. In 2003 he embarked on another life-changing journey when he married Donna after a 30 year stint as a bachelor! The adventures of travel, the experiences of fine dining, as well as an appreciation for premium cigars, single malt scotch and fine wines top his chart for life's greatest enjoyments. Chip is the father of six and grandfather of four. This is Chip's 2nd year with "Men Who Cook".

Jack Daniels' Wet Brownie Pie

Jack Thomas

From: Jack Daniels' Cook Book



1 C Sugar
1 Stick Oleo
2 Eggs
1 tsp. Bourbon
 $\frac{1}{2}$ C Flour
1 oz Baking Chocolate or 3 Tbs. Cocoa
 $\frac{1}{2}$ C Pecans, chopped

Melt oleo, add sugar and beat. Add one egg, beat. Add other egg, beat. Add flour and beat. Add chocolate, bourbon and pecans. Bake in glass pie pan at 350 degrees for 30 minutes. Best served warm with ice cream. Wonderful!!!

CHEF'S NOTE: Always substitute bourbon for vanilla in chocolate recipes.

Biography

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

And God Bless Jack for being a "Man Who Cooks" for the tenth year.

Jean's Mandarin Orange Pie

Kenneth Royal

- 1/ 2 C Lemon Juice
- 1 Large Can Crushed Pineapple-drained
- 1 Large Can Mandarin Oranges - drained
- 1 Can Eagle Brand Milk
- 1 Large Container of Cool Whip



Mix all ingredients together. Put in Graham Cracker Crumb Pie Crust. Refrigerate.

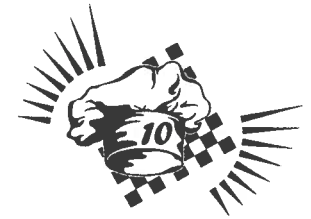
Biography

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 Jeanie. Member of Seabrook Volunteer Fire Department. In charge of the ushers at Seabrook Methodist Church. 10th year with "Men Who Cook".

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 in 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 Bay Area Houston, Pasadena Lifestyles and Southeast 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 Hazel and animals, dogs Echo and Matthey, and cats, Baxter, Shabby, Mabrouka, Tiger and Moto. Enjoys golf, cooking, traveling, fishing & water sports and cooking for the tenth year with "Men Who Cook".

Louisiana Style Bread Pudding

Mickey Wooten

BREAD PUDDING MIX

1 1/2 Qt. 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

1/2 C Cornstarch
1/2 tsp. Vanilla
4 Oz. Water

In a double boiler, heat all ingredients (except cornstarch and water) for approximately 20 minutes. Mix water and cornstarch 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 (Texas Ex) Yeah!

Wife, Peggy (she cooks);

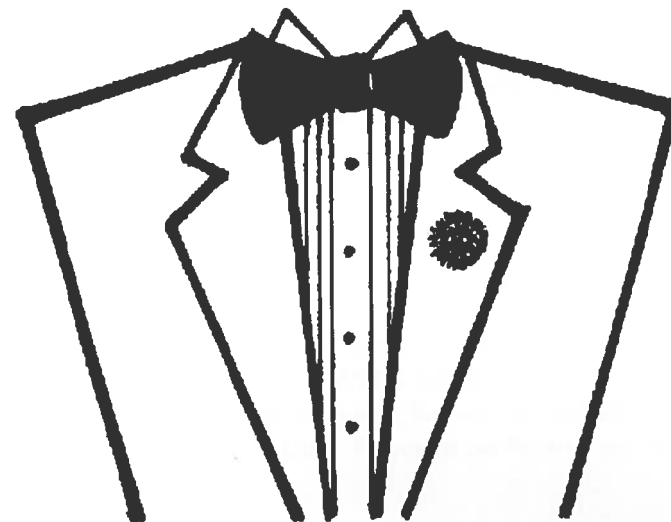
New Dog, "Abbey" black lab

Wants - More jeeps.

Will be -- Seabrook waterfront junkie / restaurateur and for the 4th year.....a "Man Who Cooks."



Thanks to Our Sponsor
Dorsett Brothers Concrete



Mark's Almost World Famous Low Fat Strawberry Supreme

Mark Lovfald

1 Large Strawberry Jell-O
2 Cups of Boiling Water)
2 Cups of Low Fat or Skim Milk
Fresh Strawberries

Boil water add Jell-O stir until dissolved.
Put in refrigerator until cool (not set)
Put into large bowl and add milk beat with
mixer until fluffy. Refrigerate. Top with
Whipped cream and strawberries.



Biography

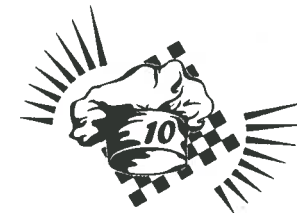
Mark is a local real estate salesperson with Re/Max Space Center. His interests include buying and selling real estate, scuba diving, traveling, and volunteering for local organizations. This is his 7th year with "Men Who Cook".

No-Mix Cherry Pineapple Nut Cake

Elton Porter

1 (20-ounce) Can of crushed pineapple
in heavy syrup
1 (21-ounce) Can of cherry pie filling
1 Package of yellow cake mix
(two-layer size)
1 (3-ounce) Can of pecans (1 cup), chopped
 $\frac{1}{2}$ C (1 stick) Butter or margarine

Preheat oven to 350 degrees. Grease a 9-by-13 inch baking pan and spread pineapple and all of liquid evenly in the pan. Spoon pie filling over pineapple. Sprinkle dry cake mix level over mixture, and then add chopped nuts. Slice chilled butter or margarine into thin strips, then put strips evenly over the mix. The butter must cover cake mix. Bake for 50 minutes or until golden.



Biography

Native Houstonian, Grammar School in Seabrook, Webster High School, BBA, University of Houston; Vet WWII & Korea Submarine Service. Likes fishing. City Council, Library Board, Rotary Club and Vice President of Seabrook Coffee Club. A Commercial Realtor and 10 years with "Men Who Cook."

Peach Cobbler

Bill Kerber

Source: From the kitchen of Granny

1 C Flour
1T Baking Powder
 $\frac{1}{4}$ C Sugar
Pinch of Salt
1 Stick of Butter
1 C Milk
 $\frac{1}{2}$ C Sugar
Sprinkle in Cinnamon
1 Can Rose Dale Peaches (1 Lb 13 Oz)

While oven is heating to 350 degrees, place 1 stick of butter in 9 x 13 cake pan and place in oven to melt. In a mixing bowl, add flour, baking powder, $\frac{1}{4}$ cup sugar, salt and mix. Then pour milk in to the consistency of pancake batter. Add melted butter, mix and pour into pan. In the same mixing bowl, add peaches, $\frac{1}{2}$ cup sugar and cinnamon. Mix and pour over batter. Bake at 350 degrees for 30 minutes or until golden brown. Great topped with your favorite ice cream when hot.

Preparation time 45 minutes.
Serves 6 - 10

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 10th year with "Men Who Cook".

Peter's Pirate Bounty

Peter Kinser

This treasure chest of tasty goodies is the 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. An enduring sense of adventure.
3. Imagination.
4. Rum.

Instructions:

1. Share the dream of quality educational theatre in your town.
2. Work in tandem with other community activities.
3. Share your good fortune.
4. Serve in a cool environment like Men Who Cook.
5. Drink the Rum!

...to uncertain futures.
Biography

Peter will be graduating with his Master's of Fine Arts from University of Houston in May 2004. He calls old Seabrook his home and was the founder and Artistic Director of the Theatre of Seabrook for seven years, boasting of 23 major performances with never a dark night, despite the political mismanagement of the city. He is the International Director of the Seabrook Rotary. Peter was the Fine Arts Department Head at League City Intermediate where he taught theatre and dramatic arts for six years. This is his 4th year with "Men Who Cook."

Rice Pudding

Mike Jurlando



6 C whole milk
8 Egg Yolks
1 C Arborio Pudding Rice
2 tsp. Vanilla
1 C, plus 2 tsp. Granulated White Sugar
1 Pint Heavy Cream
Sprinkling of Cinnamon

Boil milk, add rice, and 1 cup of the sugar. Cook until rice is tender, approximately 1 hour, stirring on low heat. Remove from heat. Beat egg yolks and vanilla. Add to rice and return to heat. Cook 2 minutes. Refrigerate 2 hours. Mix heavy cream with remaining 2 teaspoons sugar. Beat until stiff. Fold into rice pudding. Chill. Sprinkle with cinnamon and serve.

Serves 8

Enjoy!

Biography

Born in Brooklyn and brought up on Long Island, the aroma of my Sicilian grandmother's cooking drew me into the kitchen at a young age. My culinary experiments took on a southern accent during my college days in Kentucky, and a 25-year career in Saudi Arabia brought out my interest in spicy fare. For my first contribution to Men Who Cook, I've returned to my roots and chosen a family favorite.

THANK YOU!

YOU ARE VITAL TO OUR SUCCESS

Please know how much we appreciate you joining us this evening for

Men Who Cook X - 2004.

We are so thrilled to be celebrating our 10th anniversary, and know that this success is totally attributable to your continued support as guests, the constant support of our Celebrity Chefs, and the devotion of our generous sponsors.

All this allows our Seabrook Police Officers Charities to directly impact the lives of our youth and future community decision makers. Together, we have all made a difference tonight!

Each year, we seek the assistance of citizens and businesses who would like to join our efforts as sponsors. If you or your company would like to join our "Men Who Cook" team, please contact any one of the following persons:

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Police Chief Nona Holomon
Detective Brian Brand
Telephone: 281-291-5610

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