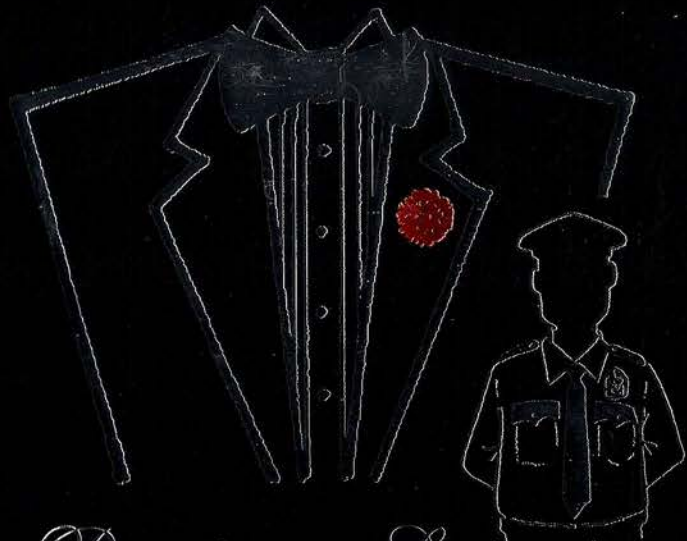




MEN WHO COOK XI



*Benefitting Seabrook
Police Officers Charities*

APPETIZERS,
SOUPS, SALADS

VEGETABLES

ENTREES

2005 – 11th Annual “Men Who Cook”

A Note from our Chairpersons

Welcome to the 11th Annual “Men Who Cook” charity gala. We extend our sincere appreciation to everyone who makes this worthwhile event possible – each one of our special guests, all of our dedicated volunteers – including those who quietly work behind the scenes as well as our Celebrity Chefs who donate their culinary expertise and our generous sponsors, without whose financial support we could not continue this charity event which has become more successful with every passing year.

You will notice that we have many Celebrity Chefs who have participated in this exciting event since the inception of “Men Who Cook” eleven years ago; we continue to be encouraged by the number of men who want to be involved with this charity event – we could not continue without their dedication and participation.

The Seabrook Police Department formed the Seabrook Police Officers’ Charities through which “Men Who Cook” was born. The sole goal of the Seabrook Police Officers’ Charities is to make a difference in our community and to enhance the lives of those who might not have as many opportunities available to them as some of us. The funds from this event are used to sponsor key organizations and individuals during a time of need. The Scholarship Program was established seven years ago and enables recipients to pursue their educational dreams. We are extremely fortunate to live in a community where our Police Department has so visibly and positively demonstrated their concern for its’ citizens.

An event of this magnitude requires many hours to ensure its’ success; we continue to be awed by the number of people in our community who are so willing to devote their most valuable asset, *their time*, to worthy causes. Some of the key individuals who helped make this event possible include:

Monique Saldaña – Cookbook Layout
Lillian Maria Harmon, Artistic Design

We are also indebted to Seabrook Police Chief, Nona Holomon and Lieutenant Sean A. Wright (also President, Seabrook Police Officers’ Charities) for their continued support.

We would be remiss if we did not thank our husbands, Don & Carl, for their love and continuous support, without which we would have never been able to devote our energies to this spectacular gala.

Each and every one of you make this event possible and successful by your continuing support – whether you are one of our special guests, or our group of dedicated, talented Celebrity Chefs, or our extremely generous sponsors – without each and every one of you, the Seabrook Police Officers’ Charities would not be available to lend their support to those in need.

Bonnie Lem & Sandy Drechsel
Co-Chairs

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Seabrook Police Officers

Administration

Chief Nona Holomon

Lt. Alice Billiott

Lt. Sean A. Wright

(President, Seabrook Police Officers' Charities Association)

Sergeants

Randy Barton

Marc Hatton

Bryan Brand

Craig Barton

Detectives

Clinton Morris

Marcus McCarroll

Mike Pickell

David Imbrie

(Vice President, Seabrook Police Officers' Charities Association)

Patrol Division

Jeff Galyean and K-9 "Ricco"

Ken Mayes

Berna McMahan

Larry Moore

(Treasurer, Seabrook Police Officers' Charities Association)

Leon Waltman

Don Hough

James Currie

Jason Smith

James Hill

Gary Konvicka

Steve Shedd

Charles Skinner

Glen McLarty

Bob Warner

Hulan Bryant

Mario Perez

Robert Gonzales

Communications

Sharon Hill

Kim Straight

Shannon Swatman

Lenora Mays

Rodney Stinson

Randy Ratliff

Records

Deanna Bell

2004 Financial Information

Gross Income \$20,620.50 Total Expenses \$7,597.48

Net Profit \$13,023.02

PROJECTS BENEFITTING FROM THE 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

Cub Scout Pack #95
Clear Creek Education Fund (Scholarship Fund)
Clear Lake Baseball Booster Club
Juvenile Diabetes Foundation
Shrine Circus Fund
LaPorte High School Volleyball
Sponsor Fireballs, Fun, Fair, Positive Soccer
Project Graduation, Mont Bellevue Golf Tournament
Pasadena Police Officers' Association, Fishing Tournament Benefit
LaPorte Texans
Seabrook Intermediate School
Mont Bellevue Go Texans Tournament
Victoria Carnahan, Donation to Assist with Lung Transplant
Armand Bayou P.T.A.
Dare To Dine
League City D.A.R.E.
City of Seabrook, Share Your Christmas
Shane Laundry, Employee Scholastic Program
Cub Scout Pack #952, Pancake Breakfast
Shrine Circus
CCISD First Grade Christmas

Annual Scholarship Program

Our annual scholarship awards began in 1988 and 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 Seabrook 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 "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 "thank you" goes to these individuals and businesses who have dedicated their time, services and talents for our enjoyment this evening.

Our Celebrity Chefs
Lakewood Yacht Club
Pee Wee Bowen Band
Sign Quick
Seabrook House of Flowers
MI Printing
One Stop Party Shop
Crista Sereni, The Original Claudio's In Kemah
Bay Area Houston Magazine

Our Other Volunteers

Lillian Maria Harmon
Kristal Quinn
Nanci Szydluk
Debbie Tramel

A very special "thank you" to these Sponsors who made this event possible through their generous financial donations.

American Acryl
Bay Area Electric
The Bay Group, Rick Clapp
Andy Brame
Dorsett Brothers Concrete
Carl & Sandy Drechsel

Don & Madge Hunt
Lance's Turtle Club
Jerry & Ann Larsen
Don & Bonnie Lem
Thomas G. Richards, CPA
Andrew & Cheri Smith

11

Years of Participation in "Men Who Cook"

ELEVEN YEARS

Rick Clapp
Alan Franks
R. W. "Bill" Kerber
Chris Kuhlman
Kenneth Royal

Joel Powers
Mickey Wooten

FOUR YEARS

Jeff Hinks
Don Lem
John Szydlik

TEN YEARS

Mike DeHart
Robert Kidd
Hans Mair
Claudio Sereni

THREE YEARS

Chip Boteler
Andy Brame
Tony Espinosa
Trey Hafely
Jeff Southard
Angelo Viscariello

EIGHT YEARS

Larry Bonnin
Tom Davies
Mark Lovfald

TWO YEARS

Patrick Henson
Johnny Tramel

SIX YEARS

Lou Marinos

ONE YEAR

Mark Baumgartner
Bo Brinkman
John Collins
Carl Drechsel
Stephen Hegyesi
Chris Kurzadkowski
Mayor Robin Riley
Bernard Rojano
Richard Smith

FIVE YEARS

Chef Joseph
Charlie Clemmons
Pat Cunningham
Bob Garrett
Roger Johnson
Bill Norris

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
Rick Valera - Trumpet
Clem Saha – Sax
Pee Wee Bowen – Vocals

www.peeweebowenband.com

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Claudio & Christa

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APPETIZERS,
SOUPS, SALADS

VEGETABLES

ENTRÉES

DESSERTS

Black and Blue Ahi Appetizer

3 Trey Hafely

Years of Participation
in Men Who Cook

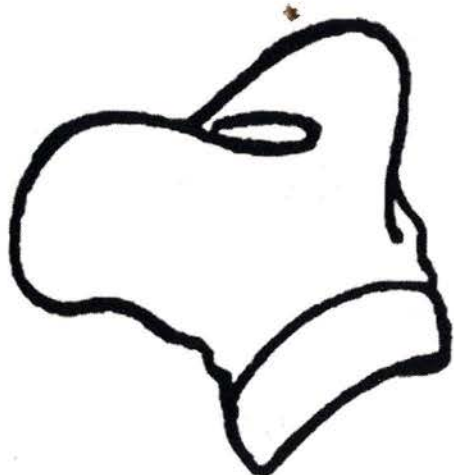
- 1 - 2, 1 Inch Thick Tuna Steaks
- 1 Cup Extra Virgin Olive Oil
- 1 Pinch Salt
- 1 Tablespoon Whole Black Peppercorns
- 1 Tablespoon Basil
- 2 Tablespoons Sun Dried Tomatoes (finely chopped)
- 3 Tablespoons Balsamic Vinegar
- 1 - 2 Pinches Garlic
- 1 Bottle Vegetable Hoisin Sauce

Directions:

1. Using a very deep pot, fill with about 1/4 inch of olive oil (or a favorite oil based dipping oil), add all of the ingredients except the tuna and the vegetable hoisin sauce (or adjust and mix to suit your pallet).
2. Once oil is just about to boil, place tuna steaks in (carefully) and let sit on each side for approximately 30 - 45 seconds.
3. Once you have seared both sides, remove, thinly slice and drizzle with the vegetable hoisin sauce and serve.

Biography

Trey is a native Houstonian who moved to the Clear Lake area in 1997 along with his wife, Laurie, and their two daughters: Hannah Scout (8 years) and Haleigh Savannah (7 years). With a passion for developing software and companies, day trading, and sailing, there never seems to be enough hours in the day to just relax completely. Trey has enjoyed racing on the Bay and offshore since 1988. Laurie and Trey have been sailing and cruising since about that same time. Their last boat was ordered at the Paris boat show. Cooking and experimenting with food was a passion instilled very early in life for Trey, with parents that owned a number of successful restaurants. This is Trey's third year with "Men Who Cook."



Thanks to our Sponsor
Don & Bonnie Lem



Co-Chair "Men Who Cook"

Crab Cakes

5 Chef Joseph

Source: West Virginia Recipe

Combine in bowl:

- 1 Pound Lump Crab, Cleaned
- 1-1/2 Cup Panko Bread Crumbs
- 2 Tablespoons Fresh Parsley, Minced
- 2 Tablespoons Scallions, Minced

Whisk together:

- 4 Eggs
- 1 Tablespoon Lemon Juice
- 1 Tablespoon Dry Mustard
- 1/2 Teaspoon Cayenne
- 1/2 Teaspoon Salt
- 1 Teaspoon Worcestershire Sauce

Directions:

1. Gently combine all ingredients together.
2. Form cakes with a 1/4 cup measure.
3. Transfer to a parchment lined baking sheet covered with 1 cup Panko Bread Crumbs. Press cakes into crumbs and sprinkle tops with more crumbs.
4. Chill 1 hour.
5. 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).
6. Drain on paper towels.
7. Serve with tartar or remoulade sauce
8. 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 fifth year with "Men Who Cook."

Creamy Caesar Salad

5 **Bill Norris**

Years of Participation
to Men Who Cook

Source: *Friend*

Dressing

- 1 Coddled Egg
- 1/3 Cup Olive Oil
- 1/2 Cup Buttermilk
- 1/4 Cup Grated Parmesan Cheese
- 3 Tablespoons Lemon Juice
- 1 Tablespoons Worcestershire Sauce
- 2 Cloves Garlic, Chopped
- Salt & Pepper To Taste
- 1 Head Romaine Lettuce (Torn)
- Croutons
- Grilled Chicken or Shrimp (if desired)

Directions:

Dressing:

1. Blend egg until smooth.
2. Add olive oil, in a slow, steady stream, until combined.
3. Blend remaining ingredients thoroughly.
4. Chill at least six hours.

To Serve:

1. Place torn lettuce in a bowl.
2. Drizzle desired amount of dressing, toss.
3. Add Parmesan Cheese, toss.
4. Add grilled chicken or shrimp (if desired) and croutons

Biography

Bill moved to Clear Lake in 1984 from Florida. He is married to Faith and has two sons, a daughter-in-law and a new grandson. Hobbies include cooking, golf and fishing. This is Bill's fifth year with "Men Who Cook."

Oysters Rockefeller Soup

5 **Bob Garrett**

Years of Participation
to Men Who Cook

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!"

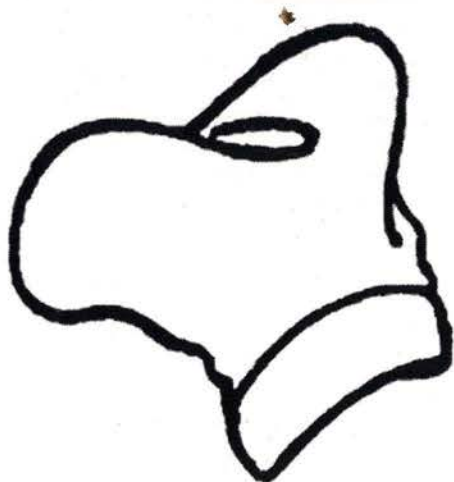
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| 4 Dozen Oysters | 4 Tablespoons Cornstarch |
| 2 Quarts Chicken Broth | 1/2 Teaspoon Ground Pepper |
| 1/2 Stick Butter | 1 Teaspoon Worcestershire Sauce |
| 4 Cups Stemmed & Shredded Spinach | 4 Bay Leaves |
| 1-1/2 Cups Onion, Chopped | 1/2 Teaspoon Tabasco Sauce |
| 1/2 Cup Heavy Cream | 1/2 Cup Pernod |
| 1 Cup Celery, Chopped | 1 Tablespoon Fresh Lemon Juice |
| 1/4 Cup Green Onions, Chopped | 1 Tablespoon Garlic, Chopped |
| 2 Teaspoons Salt (or to taste) | 1/4 Cup Parmesan Cheese,
Freshly Ground |
| 1/4 Cup Parsley, Chopped | 1 Large Baking Potato, Peeled &
Chopped, 2 Cups |
| 1/2 Teaspoon Cayenne | |

Directions:

1. Shuck fresh oysters, reserving the liquid (about 1-1/2 cups).
2. Heat butter in a large Dutch oven over medium heat.
3. Sauté the onions, celery, salt, cayenne, black pepper and bay leaves until vegetables are wilted (4 to 5 minutes).
4. Add 1/4 cup of the Pernod and the garlic and cook, stirring for 2 minutes.
5. Add the broth and potatoes and bring to a boil. Cook about 20 minutes, uncovered, or until potatoes are done.
6. Mash the potatoes against the side of the pot and stir into mixture until thickened.
7. Add spinach, cream, green onions, parsley and oyster liquid. Continue to boil for six minutes.
8. Dissolve cornstarch in remaining 1/4 cup Pernod. Add slowly, 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 fifth year with "Men Who Cook."



Thanks to our Sponsor
Carl & Sandy Drechsel



Co-Chair "Men Who Cook"

Poblano Soup

10

Robert Kidd

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

- 1 Cup Dry Sherry
- 6 Poblano Peppers, Seeded, Roasted, Peeled, Diced
- 3 Tablespoons Olive Oil
- 3 Tablespoons Flour
- 4 Cups Chicken Stock
- 1 Cup Onions, Chopped
- 2 Cups Half & Half or Cream
- 1 Cup Carrots, Chopped
- 1 Pound Chorizo Sausage (Mexican Sausage)
- 1 Cup Cilantro, Chopped
- 1-1/2 Cups Chihuahua or Monterey Jack
- Salt
- Cheese, Shredded

Directions:

1. Brown and crumble the chorizo in an iron skillet and place the chorizo on a paper towel to absorb some of the grease. (This may make the soup healthier if you are into that.) Do not wash the skillet; if you must, wipe the grease from the skillet with another paper towel.
2. Make a roux with the olive oil and flour (yes - in this same skillet).
3. Add the carrots and onions to the roux and sauté for about 20 minutes; add the peppers and sauté for another 10 minutes.
4. Now, add the chicken stock and simmer for at least 30 minutes (transfer to a sauce pan as required).
5. Add 1/2 cup of the cilantro and puree the vegetables with an in-pot blender.
6. Lastly, add the cream, salt to taste, and bring to a high temperature.
7. Ladle the liquid into six bowls and top with the cheese, cilantro and chorizo.
8. BUEN APPETITE
9. Do what you want with the sherry, Gaetano always drank it!

Biography

Born and raised in the ranching/farming community of Mernard, Texas. Awarded degrees from the University of Texas, A&M. Masqueraded as a rocket scientist in the Aerospace industry. Now working to enhance the Old Seabrook area of Seabrook. (Kidd Properties: 281.474.3869 for info.) Married to Marion 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. Tenth year with "Men Who Cook."

Royal Wrapped Jalapeños

11 Kenneth W. Royal

Years of Participation
in Men Who Cook

Jalapeño Peppers
Cream Cheese with Chives (each tub will fill at least 12 halves, probably more)
Peppered Bacon (don't use plain bacon...pppllgghhh!)
Toothpicks (do not use the flat ones please and the pretty little colored ones just really aren't necessary)
Hot Grill

Directions:

1. Allow cream cheese to soften.
2. Cut each jalapeño in half, lengthwise. (Try to keep the two halves side-by-side so that when you put them back together...wrapped in bacon...they will match up and look nice.)
3. With a spoon, clean out ALL seeds (If you don't, you and your jalapeños may not get invited back next year.)
4. Rinse well and drain.
5. Spoon cream cheese into each half to fill (Be sure to fill it full to maintain your popularity. No-one likes a chintzy cook!)
6. Cut peppered bacon in half (Using a whole length of bacon is too much and not needed)
7. Put two halves (jalapeños) together (Match the ends up and put the cream cheese facing in, just in case that didn't occur to 'ya...)
8. Stretch bacon slice prior to wrapping jalapeño (If you stretch the half out immediately prior to the wrap, it will be perfect).
9. Wrap bacon slice around assembled pepper and secure with toothpick!
10. Put on the pit! When bacon appears cooked, you're done!

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 and P.E. teacher. Became Principal in 1964 at Clear Lake 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 ushers at Seabrook Methodist Church. Eleventh year with "Men Who Cook."

Scallop & Shrimp Veronica

10 Hans Mair

Years of Participation
in Men Who Cook

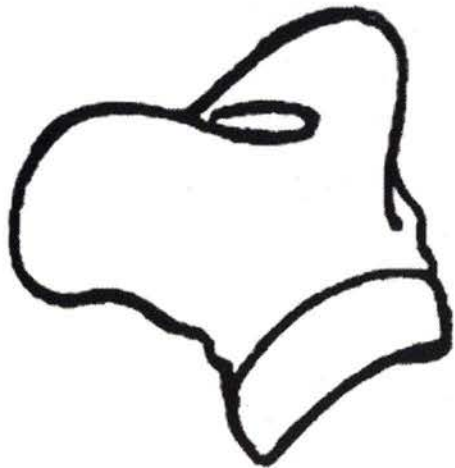
2 Shrimp Per Person (Peeled), 16 – 20 Count Per Pound
2 Scallops Per Person, 20 – 30 Count Per Gallon
Green Onions, Diced
Roma Tomatoes, Diced
Fresh Basil
Virgin Olive Oil
Fresh Garlic, Chopped
Salt, Pepper, Cayenne Pepper, To Taste
Lemon Juice
Lea & Perrins Sauce
White Wine

Directions:

1. Heat skillet, add olive oil, very hot.
2. Add green onions, tomatoes, chopped garlic and basil for two minutes.
3. Add shrimp and scallops.
4. Season with salt, pepper and cayenne. Sauté for approximately 7 minutes, add lemon juice, 1 ounce Lea & Perrins sauce and 1 ounce white wine.
5. Stir for one minute and you are done.
6. Keep skillet as hot as possible at all times.

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 tenth year with "Men Who Cook."



Thanks to our Sponsor
American Acryl



Shrimp Ceviche Acapulco

1 Bernard Rojano

Years of Participation
in Men Who Cook

- 1 Pound Salad Shrimp, Cooked
- 1 Medium Onion, Diced
- 6 Roma Tomatoes, Diced
- 4 Tablespoons Olive Oil
- 8 Tablespoons Ketchup
- 1-1/2 Tablespoons Tabasco
- 3 Teaspoons Garlic Powder
- 1/3 Cup Cilantro, Finely Chopped
- 1/8 Cup Orange Juice
- 4 Limes (Juice Of)
- 1/4 Teaspoon Salt

Directions:

1. Mix all ingredients together in a large salad bowl.
2. Serve chilled as an appetizer with saltine crackers and extra Tabasco and lime.
3. And don't forget your ice cold beer.

Biography

Bernard was born in 1964 in Acapulco on the Pacific coast of Mexico. Growing up playing in the waters of the Pacific Ocean instilled in Bernard a love for the water and all water-related sports. He studied Civil Engineering at the University of Texas at Austin before starting his career in the boat business. Married for 18 years to wife Deanna, the Rojanos have two lovely children, Garret, 14, and Deven, 3. Bernard has had a long career in the boat business having worked for MarineMax for 17 years, holding various positions including Salesman, Business Manager, Sales Manager, and currently General Manager at MarineMax's flagship location in Seabrook, Texas. Bernard is a member of Lakewood Yacht Club, the Porsche Club of North America, the Texas Offshore Performance Powerboat Squadron, and is a member and is on the Boat Show Committee of the Boating Trades Association of Houston.

MarineMax is the nation's largest and most successful boat retailer with over 68 retail locations in 16 states. For more information about Bernard or MarineMax you can go to www.marinemax.com. This is his first year with "Men Who Cook."

Zuppa Angelo

3

Angelo Viscariello

Face of Perfection
in the White Cook

As with any Italian Mother's recipe, there are no exact measurements!

Olive Oil

Potatoes

Carrots

Celery

Fresh Mushrooms

Chicken Stock

Touch of Cream

White Wine

Red Pepper, Garlic & Basil, Salt & Pepper

Directions:

1. Fill a stock pot with cold water.
2. Add coarse chopped celery, carrot, potatoes and sliced mushrooms, garlic, basil and red pepper.
3. Add chicken stock.
4. Bring to a boil.
5. When veggies are tender, add white wine, salt, pepper and a touch of cream.
6. 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-four years to Kathy, they have three children. Danielle, Nick and Lauren. This is Angelo's third year with "Men Who Cook."

Heart Attack Twice Baked Potatoes

3 Andy Brame

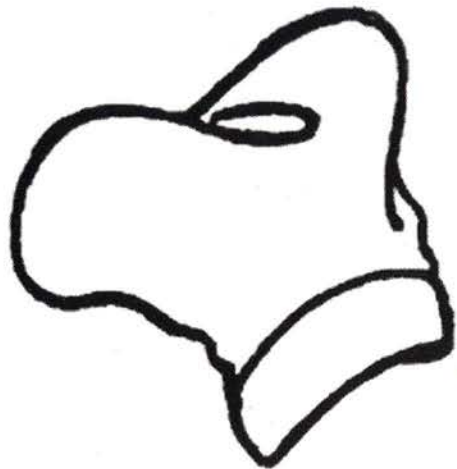
- 4 Medium Baking Potatoes
- 6 Slices Bacon, Crisply Cooked & Crumbled
- 1/4 Cup Sour Cream
- 4 Tablespoons Butter or Margarine
- 3 Tablespoons Chives
- 1 Tablespoon Salt
- 1/2 Tablespoon Pepper
- 1 Cup Cheddar Cheese, Shredded
- 1/4 Cup Green Onion Tops

Directions:

1. Heat oven to 400 degrees.
2. Scrub potatoes. Lightly coat with oil and place in a shallow pan.
3. Bake one hour or until soft.
4. Remove from oven. Cut potatoes in half, lengthwise. Using a large spoon, scoop out insides of potatoes leaving a 1/4 inch shell.
5. In a large bowl, combine insides of potatoes, bacon, sour cream, butter, chives, salt and pepper and half of the cheese. Mash with a hand-held potato masher until smooth.
6. Spoon into potato shells. Place in shallow baking pan and cover with foil.
7. Bake 20 to 25 minutes or until hot.
8. Remove foil and sprinkle with remaining cheese and green onion tops.

Biography

I am a native Texan, living in Pearland. Served in the US Navy and retired from Center Point Energy after 36 years with the company. Hobbies include fishing, hunting and snow skiing. I also enjoy entering barbeque, chili and cooking contests. This is my third year with "Men Who Cook."



Thanks to our Sponsor
Bay Area Electric



Dan Johnson & Tom Johnson

Potatoes Berney with Béarnaise Sauce

Mayor Robin Riley (Seabrook)

Source: This is a recipe I learned when I worked as a sous-chef at Rudi's Restaurant on Post Oak. It is named after Chef Berney who invented these scrumptious morsels.

Potatoes Berney

8 Medium Potatoes	2 Cups Flour
1 Cup Sour Cream	2 Cups Milk
1/4 Cup Chives, Chopped	3 Large Eggs, Beaten
1/4 Cup Bacon, Cooked, Chopped	2 Cups Bread Crumbs
Salt	1 Cup Parmesan Cheese, Grated
Pepper	1/4 Cup Parsley, Chopped
	1 Quart Peanut Oil

Directions:

1. Cut the potatoes in eighths. This should be enough to make approximately 4 cups of mashed potatoes.
2. Boil the cut up potatoes until the potatoes are tender enough to easily break apart with a fork. Remove them from the stove and pour off the water. Set the potatoes aside to cool.
3. In a large bowl use an electric mixer to mix the potatoes, sour cream, chives, bacon bits, salt and pepper to taste. Adjust the amount of sour cream so the mixture will have a smooth but very thick consistency.
4. Roll the potato mixture into 1.5 inch in diameter balls. Roll each ball in flour. Next, dip each ball into a milk and egg mixture. Next dip each ball into the bread crumbs mixed with the Parmesan cheese and the chopped parsley. Be sure the balls are completely covered in the bread crumb mixture.
5. Deep fry each of the balls in the peanut oil until they are golden brown. Set the cooked balls on paper towels.

Béarnaise Sauce

3 Large Eggs	Salt
1/4 Pound Butter	White Pepper
2 Tablespoons Water	Cayenne Pepper
1 Tablespoon Vinegar or Sherry	1 Teaspoon Tarragon

Directions:

1. Separate the eggs.
2. Melt the butter and set aside.
3. In a double boiler constantly stir the egg yolks, water and vinegar (or Sherry) until the mixture begins to thicken, then slowly add the melted butter.
4. Add a pinch of white pepper, a pinch of cayenne pepper, and add the tarragon.
5. The sauce is ready to serve.
6. Serve the Potatoes Berney with the tarragon sauce poured on top.

Biography

Not available at press time.

Shrimp Stuffed Potatoes



Carl Drechsel

Turn it Around
in Men Who Cook

Source: *Internet*

- | | |
|------------------------------|----------------------------------|
| 6 Large Idaho Potatoes | 2 Cups Sour Cream |
| Vegetable Oil, for Coating | Salt & Pepper |
| 8 Tablespoons Butter | 1 Pound Shrimp, Peeled & Sautéed |
| 2 Cups Grated Cheddar Cheese | Paprika |
| plus more for sprinkling | |
| 2 Cups Grated Monterey Jack | |

Directions:

1. Preheat oven to 350 degrees.
2. Begin by washing potatoes, drying them, and gently pricking them with a fork on the sides.
3. Coat each potato with vegetable oil, place on foil covered pan, and bake for approximately 1 hour.
4. Place the butter in a large bowl.
5. Remove the potatoes from the oven and slice each potato in half.
6. Gently scoop out the potato and place in the bowl. Using a mixer on high, mix the potatoes, butter, sour cream, salt, and pepper.
7. Fold in the shrimp and both cheese into the mixture.
8. Gently stuff the mixture back into the potato shells, making sure not to break them. Pile the mixture as high as you can on top of the potato shells.
9. Sprinkle each potato with cheese and paprika for color.
10. Bake in the oven for approximately 20 to 30 minutes, until browned on top.

Biography

A transplanted Yankee, now with a Texas accent, Carl has been a Houston resident for over 30 years. He recently retired after having lived for 9-1/2 years in Saudi Arabia. He and his wife of 25 years, Sandy, and their two Shih Tzus, Maggie & Zoe, make their home in Nassau Bay. Carl has two sons, Colby, who is a geologist and lives and works in Casper, WY in order to support his sports habits of skiing, hiking and rock climbing; his dog, Shasta, goes to work with him every day! Ryan, who is a Construction Superintendent for a major home builder lives in San Antonio with his wife, Carolyn and dog, Buster. Carl graduated from Norwich University with a B.S. in Electrical Engineering in 1967 and from the U.S. Army War College in Carlisle Barracks, PA in 1991. Carl is a retired Colonel/Aviator from the United States Army Reserve. He was an avid sailor in Saudi Arabia with his Hobie 17' Sportcat Catamaran and is a PADI Master Diver. He is looking forward to joining the ranks of sailboat owners - where he intends to become a card-carrying member and owner of his own private "hole in the water into which money is thrown." Carl is anxious to become a part of the Bay Area Houston community and hopes to become involved in many local activities. This is his first year to participate in "Men Who Cook."

Aki Aki Rumaki with Peanut Sauce

5

Pat Cunningham

Source: *Stolen*

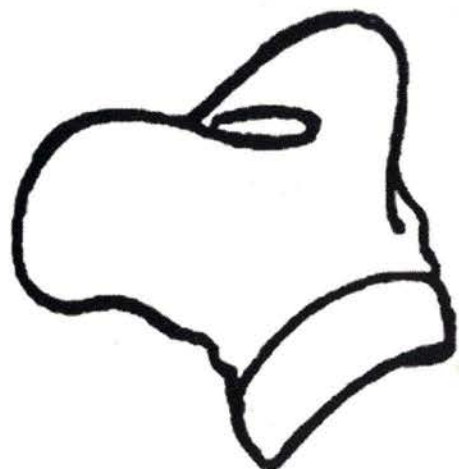
- 1 Quart Peanut Sauce
- 5 Pounds (10-15) Scallops
- 1 Pound Black Pepper Bacon
- 1 Pound Salted Butter, Melted
- 1 Pound Monterey Jack Cheese, Shredded
- 4 Tablespoons Seasoning Salt
- 4 Tablespoons Garlic Powder

Directions:

1. Preheat oven to 450 degrees.
2. Wrap scallops with bacon. Place scallops on skewer.
3. Brush with melted butter, sprinkle with seasoning salt and garlic powder.
4. Place scallops on grill. Cook until bacon is crispy. Baste with butter.
5. Remove scallops from skewer and place in large serving pan.
6. Cover with cheese. Bake until cheese is melted.
7. 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 Scallops. 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 2 container terminals in the U.S. and Mexico. This is my fifth year with "Men Who Cook."



Thanks to our Sponsor
The Bay Group



Rick Clapp

Blush Penne Pollo



Chris Kurzadkowski

Source: *My own creation.*

3, 4 Ounce Boneless Chicken Breasts	Onion Powder
1 Large Can Tomato Sauce	1 Clove Garlic, Crushed
1 Small Can Tomato Puree	1 Cup Whole Milk
1 Small Can Tomato Paste To Taste	1 Cup Grated Parmesan or Romano Cheese
Salt To Taste	16 Ounces Penne Pasta
Pepper	
2 Tablespoons Oregano (Fresh or dried, chopped) To Taste	

Directions:

1. Pan braise chicken with a small bit of water in the pan to avoid crisping, until the meat is cooked through- then remove from heat, dice and season with salt and pepper; place to side.
2. In a large pot, combine tomato sauce, tomato puree and tomato paste. Bring to a low boil, and then turn heat down to medium low.
3. Combine oregano with sauce, peel and crush garlic, add onion powder and simmer for 20 minutes. Add salt and pepper as appropriate.
4. Add milk and cheese to sauce; add chicken to sauce.
5. Boil penne to al dente; drain and mix penne with chicken and sauce, in a large serving pan.
6. Sprinkle with additional Parmesan or Romano cheese.

Biography

Chris Kurzadkowski is the President and Chief Operations Officer of TexEx Courier and Messenger, Inc., Clear Lake's premier same-day courier and special messenger service which covers all of the Houston/Galveston area.

Chris is a graduate of the California Military Academy, has a Bachelor's degree from San Jose State University and is a decorated, commissioned officer in the United States Army. Chris has over 27 years experience in the expedited transportation industry.

Chris has dedicated his life to helping people and companies when they have a crisis. He is proud to be a part of the Seabrook, Clear Lake, Galveston and Houston networking community. He is an active member of the community and the civic organizations throughout the area.

Chris is married to Tami. He has an 11 year old daughter, Kristin, a 14 year old step-son, Kristofer, and a Golden Retriever named Honey Bear who lives with them in Seabrook. He has an 18 year old son, Matthew and a 22 year old son, Nick, who live in Northern California.

Chris loves to cook and has created many dishes on his own. He enjoys cooking Northern Italian style dishes and dabbles in native Polish dishes. He also enjoys boating, racing and flying. His hobby is the study of military strategy and history. This is his first year with "Men Who Cook."

Braised Pork Loin



John Collins

Years of Participation
in Men Who Cook

Source: Baywood Country Club's "Narciso's" Roasted Pork

- 1/4 Cup Browning Seasoning Sauce
- 1/2 Cup Red Wine
- 1 Teaspoon Coarse Ground Black Pepper
- 1 Teaspoon Granulated Garlic
- 1 Teaspoon Salt

Pork Loin

Directions:

1. Rub above marinade into pork and let sit in refrigerator for 2 hours.
2. Bake at 375 degrees for 18 minutes per pound.

Biography

John Collins, born in Potsdam, NY, was a high school football and ice hockey standout, graduating from St. Lawrence Central in 1976. Attended West Virginia University on a football scholarship, transferred to Fairmont State University, West Virginia, graduating in 1980. January of 1981, left football for good, as an Assistant Coach at Fairmont State. Moved to Dallas in mid-January 1981, living in Texas ever since. John is divorced, with a daughter, Lindsey Collins. She is attending the University of Texas at Arlington as a sophomore, studying Pre-med. Relocating to Seabrook (Clear Lake), TX, November 1997, to help out with the marketing of Baywood Country Club in Pasadena, TX. Throughout the over six years of working with different organizations in the Bay Area, John has lent a hand in several charities as help is needed. Here are organizations that John focuses on today: Bay Area Houston Economic Partnership, Board of Directors & 2005 Chairman of the Membership Development Committee; Armand Bayou Board of Trustees, Marketing, Bayou Boil Co-Chair and Board of Trustees Election Committee; Pasadena South Rotary, Past President 2003-04 and 2004-05 Board; Pasadena Chamber of Commerce, Taste of the Town & Golf Tournament Committees; Y.M.C.A. San Jacinto, Board of Directors; Pasadena Livestock & Rodeo, Golf Committee; Seabrook Merchants & Tourism Association, Dare To Dine Waiter; Turning Point, Casino Night Dealer; The Bridge, Annual Banquet Waiter. John is also a principal in The Baywood Trust Group, a commercial development and oil and gas company. His hobbies include working out, sports and being involved in the community. This is his first year with "Men Who Cook."

Brisket Joanna



Jeff Southard

Years of Participation
in Men Who Cook

Source: Stolen from a friend.

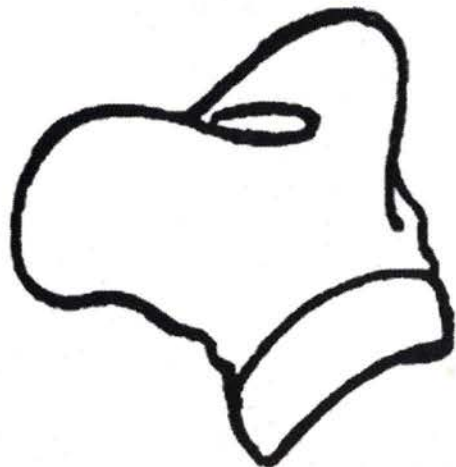
- 1 Large Brisket, With Fat Left On
- 2 Whole Heads of Garlic
- 3 Cups Soy Sauce
- 1/2 Cup Worcestershire Sauce
- 1 Cup Liquid Smoke
- Garlic Powder

Directions:

1. Preheat oven to 200 degrees.
2. Set the brisket in a pan with fat side-up.
3. 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.)
4. Pour the soy sauce, Worcestershire and Liquid Smoke over the brisket.
5. Liberally cover the brisket with garlic powder.
6. Tightly cover and heat at 200 degrees for 12 to 15 hours.
7. When finished, pour the juice into a sauce pan and place it in the freezer. After a couple of hours, take it out, remove the fat and use as au jus.
8. 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 few years and split our time between Seabrook, Galveston and traveling with our daughter, Michele, pooch Summer, and our many great friends. I may seem like 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've made it through a couple of "Men Who Cook" evenings with mostly compliments and look forward to cooking one more time. (In case anyone is worried, none of my food rules were broken in Brisket Joanna). This is my third year with "Men Who Cook."



Thanks to our Sponsor
Andy Brame



Cajun Ham

5 Roger Johnson

Source: Created by Roger Johnson

4-5 Pound Uncooked Pork Shank, Shoulder or Butt – Bone In. (The size of your meat is really not that important as long as it fits in your pot!)

2 Cups Poblano Peppers, Chopped (You may substitute green bell peppers if you can't take it spicy.)

2 Cups Sweet Onion, Chopped

3 Cups Celery, Chopped

2 Teaspoons Ground White Pepper

2 Teaspoons Dried Thyme Leaves

5 Bay Leaves (Not California)

1 Teaspoon Cayenne Pepper (Optional – Will really kick up the heat)

1-1/2 Teaspoons Dried Oregano

Water, As Needed

Fresh Cilantro, Chopped

5 Cups Steamed Rice

Directions:

1. Combine all ingredients into a big pot. I usually use a 12 quart pot which is more than large enough. Add enough water to cover the meat.
2. Cover pan and heat on high.
3. Once boiling, remove cover, reduce heat slightly and boil for 1 hour. Add water from time-to-time to keep the meat covered.
4. Remove ham from pan and place onto a cutting board.
5. Remove excess fat and skin.
6. Cut ham into 1" to 2" cubes.
7. Put cubes and remaining bone back into boiling liquid and continue cooking for another 30 minutes.

Serving Directions:

1. Sprinkle cilantro over the individual plates or serving platter.
2. Scoop rice on top of cilantro.
3. Scoop pork and vegetables from the pot with a slotted spoon. Then spoon a few spoonfuls of the broth over the pork/rice.
4. Serve immediately.

Biography

General: I live in Clear Lake, Texas. I work for the Boeing Company and have been in Graphic Arts for the past 28 years. I moved to the Houston area from Seattle, WA 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 photographs, paintings, drawings, silk screened t-shirts and electronic art. **Music:** I play Bass Guitar and used to play in a few unknown garage bands in the "olden days" (the 70's). I enjoy listening to rock, grunge, jazz, new age and zydeco. I am very active in SCCA (a form of competitive auto sports). I run my red 2000 Honda S2000 at these events (locally with 200+ other cars). This year I am the Chairman of the Solo Nationals held in Topeka, Kansas, which fields about 1,100 cars. I am also nationally recognized Solo2 course designer (there's that creative "thing" again). This will be my fifth year with "Men Who Cook."

Chicken Breasts Stuffed with Crawfish Dressing



Larry Bonnin

8 Boneless Chicken Breasts, Skin On
Melted Butter

Directions:

1. Preheat oven to 350 degrees.
2. Flatten 8 chicken breasts to an even thickness.
3. Stuff with prepared Crawfish Dressing (recipe follows) and roll up.
4. Place in a 13" x 9" baking dish, brush with melted butter and bake for 45 minutes at 350 degrees.
5. (I like to get the skin-on chicken breasts and wrap the skin around for extra flavor.)

Crawfish Dressing:

1 Pound Crawfish, Peeled	1 Stick Butter
1 Medium Bell Pepper, Chopped	1/2 Cup Picante Sauce
1 Large Onion, Chopped	1 Can Cream of Mushroom Soup
1/2 Cup Celery, Chopped	3 Cups Cooked Rice
1 Tablespoon Jalapeño Peppers, Chopped	Red Pepper, To Taste
1/2 Cup Garlic, Minced	1/2 Cup Green Onion Tops or Chives

Directions (Crawfish Dressing):

1. Sauté onions, bell pepper, celery, jalapeño and garlic in butter.
2. Add picante sauce, cream of mushroom soup, cooked rice and crawfish.
3. Mix well and bake in microwave oven on high for 10 minutes.
4. Add green onion tops or chives and season to taste.

Hint: A great way to use any left-over dressing is to make egg rolls. Get a pack of egg roll wraps and follow the direction on the wraps.

Biography

Born of Cajun ancestry in 1949, close to the Louisiana border in Port Arthur, Texas; I grew up in the middle of oil refineries and received my education traveling the world 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 eight years.

Chicken Cancun



Alan Franks

Source: Seabrook Beach Club

4, 6 Ounce Chicken Breasts
Lemon Pepper Seasoning
6 Ounces Pico De Gallo
4 Slices Jack or Provolone Cheese
1 Whole Avocado

Directions:

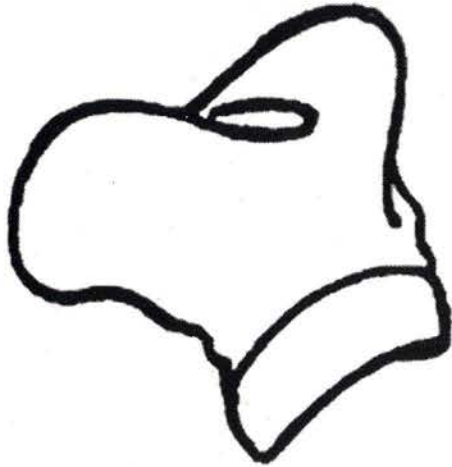
1. Grill chicken breast with lemon pepper seasoning.
2. After chicken is cooked, top with Pico De Gallo.
3. Add cheese until cheese melts.
4. Remove from grill to a serving dish.
5. Top with slices of fresh avocado.

Serving Suggestion:

Place finished chicken on a bed of wild rice; add steamed vegetables.

Biography

Born in Lubbock, Texas. Moved to Texas City at the age of 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 9 years old and Jacob, 5 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 eleventh year with "Men Who Cook."



Thanks to our Sponsor
Dorsett Brothers Concrete



Chicken & Sausage Gumbo



Jeff Hinks

Source: "Out of Thin Air"

2 Whole Chickens	4 Cans Okra
3 Quarts Water	1 Bunch Cilantro, Chopped
8 Ounces (By Weight) Vegetable Oil	2 Tablespoons Cumin
8 Ounces (By Weight) Flour	2 Tablespoons Oregano
4 Onions, Chopped	1 Tablespoon Salt
2 Bunches Celery, Chopped	1 Tablespoon Pepper
5 Bell Peppers, Chopped	1 Tablespoon Gumbo Filé
2 Links Sausage	5 Bay Leaves
	10 Ounces Tabasco

Directions:

1. Remove chicken from bones and place bones in a pot with water. Bring to a boil, then reduce heat to low and let simmer. This creates a good stock.
2. Heat oil to medium heat. Add flour a little at a time, continually stirring, until all flour is added. Continue stirring until the mixture thickens and turns a chocolate brown color. This can take as long as an hour. This is your roux. Set aside.
3. In a skillet, place a few teaspoons of oil, sauté the onions, celery and bell peppers until they become translucent.
4. Cut sausage into 1/4 to 1/2 inch pieces.
5. Remove the bones from the water. Add the chicken, sausage and vegetables, including the okra. Add all seasonings, including Tabasco, and bring to a boil again.
6. Continue at a low boil for 20-30 minutes, and then reduce heat to low again.
7. Now, while continually stirring, add the roux, one large spoonful at a time. Be very careful not to have the flame on the pot too high because this will burn the roux the minute it hits the bottom of the pot and will ruin the gumbo. Continue cooking over low heat, stirring occasionally, for one to two hours, depending upon the thickness you prefer.
8. Serve with white rice, topped with a sprinkle of filé, saltine crackers, and Tabasco.

Biography

I was born in Houston and have lived 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 fourth year with "Men Who Cook."

Chicken TOMMAZINNI

8 Tom Davies

Typical Preparation
in Men Who Cook

- 1 Chicken, 4 to 5 pounds
- 1 Medium Onion, Chopped
- 3-4 Stalks Celery, Chopped
- 1-1/2 Sticks Butter
- 1 Cup Pimentos, Diced
- 1-1/2 Cans Cream of Mushroom Soup
- 1, 12 Ounce Package Thin Spaghetti
- 12 Ounces Cheddar Cheese, Grated
- Secret Ingredient, Don't tell anyone. OK!! – Chicken Stock (Powder)

Directions:

1. FIND BIG POT TO BOIL CHICKEN, boil chicken.
2. Preheat oven to 350 degrees.
3. Boil spaghetti in chicken broth then drain.
4. Cut chicken into bite size pieces.
5. Sauté onion and celery in butter until tender.
6. Add chicken, pimento, and cream of mushroom soup.
7. Mix chicken mixture with spaghetti in a 9" x 13" glass baking pan.
8. Mix approximately 8 ounces of the cheddar cheese in the mixture of chicken and spaghetti. Add the remaining cheese on top.

Bake @350 degrees for 30 minutes. You can double up and feed a lot of friends.

Biography

I was born in Ft. Worth, Texas, on the south side of town and am married to Kimberly, a commercial insurance agent. I have three children: Damon, 27, who goes and continues to go to the University of Texas, Dallas; Denton, 22, who has decided that the Oklahoma University was best for thespians; Victoria, my youngest and best looking, attends Clear Lake High School as a junior and also will letter as a thespian.

I currently work for Paradigm Engineering, specializing in storm water pollution plans for the EPA, and the TCEQ as well as Timco Scrap Metal Company in Channelview, Texas, buying railroad rail and other scrap grades for recycling into new steel. I also have other projects underway, but am not at liberty to discuss them. No, despite what you might have heard, I am not a hit man for the Brotherhood!

I was an original Mullet member, charter member of Krewe Du Lac and MASH BBQ cooker at the Seabrook Music Festival. I'm also past Seabrook ethics commission member, past Eco-Tourism committee member, past Sister City, 501, chairperson. I recently served my second term on the Charter review commission for the City of Seabrook. I attend Saint Mary's church in LaPorte and serve on the pastoral council.

I love living in Seabrook and totally support this function. I would like to personally thank each and everyone that helps and attends for your support to this great cause. I would also like to mention my mentor to this function, Jimmy Dibello. Ride with the wind Jimmy!

This is my eighth year with "Men Who Cook." Let's Eat!!

Easy Pinto Beans

4 Don Lem

Typical Preparation
in Men Who Cook

Source: *Trial & Error*

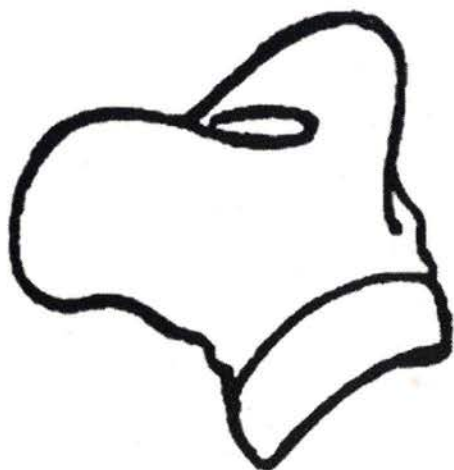
- 2 Pounds Dry Pinto Beans
- 1/4 Pound Salt Pork
- 2 Tablespoons Tony's Original Cajun Spice Mix
- 3 Medium Pickled Jalapeño Peppers, seeds removed, chopped
(2 fresh jalapeños may be substituted for the pickled peppers)
- 1 Medium White Onion, cut in half

Directions:

1. Wash dry beans thoroughly.
2. In a large pot, add the washed beans and enough water to cover the beans well.
3. Bring the beans to a rolling boil, remove from the fire and cover for one hour.
4. Add enough hot water to cover the beans well. Tip: When adding water, use only hot or boiling water. This helps prevent the beans from splitting apart.
5. Add the salt pork, Tony's Spice, chopped peppers and white onion and stir well with a wooden spoon.
6. Cook over a medium to low fire for about three hours or until cooked to your taste. Check the beans often and add hot water as needed to keep the beans covered.
7. Serve in a bowl or over rice as preferred.

Biography

A native Houstonian who grew up in the Heights and whose parents attended the same high school (Reagan), Don married his childhood sweetheart (Bonnie) who lived just around the corner. They have two grown children and four grandchildren. Don retired in 1997 and now divides his time between computing, fishing, hunting and trying to keep up with Bonnie. This is his fourth year with "Men Who Cook."



Thanks to our Sponsor
Andrew & Cheri Smith



Fajita Enchiladas

3 Tony Espinosa

Years of Experience
in the Kitchen

- 1 Pound Beef Fajitas
- 1, 19 Ounce Can Enchilada Sauce*
- 1 Small White Onion, Chopped
- 1 Pound Sharp Cheddar Cheese, Grated
- 1 Pound Monterey Jack Cheese, Grated
- 1 Package of 10 Corn Tortillas
- 1 Cup Vegetable Cooking Oil
- Hot Grill

Directions:

1. Preheat oven to 350 -375 degrees.
2. 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.
3. 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.
4. Place some of the cheese, onion and beef in the center of each tortilla, roll up and place in a 9" x 12" Pyrex dish. Pour the enchilada sauce over the rolled tortillas. (*I recommend the mild Old El Paso Enchilada Sauce, because eating good Mexican food shouldn't be painful.)
5. 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. I also love spending time with my beautiful wife, Mary. This is my third year with "Men Who Cook."

Hungarian Paprikas and Spaetzle



Stephen Hegyesi

Source: *Handed down by Steve's Hungarian Grandmother*

- 1 Large White Onion, Chopped
- 2 Tablespoons Vegetable Oil
- 2-3 Tablespoons Hungarian Sweet Paprika
- 1 Whole Chicken or 4 Pounds Boneless Chicken
- 1/2 Green Bell Pepper, Chopped
- 2 Red Tomatoes, Seeds Removed, Chopped
- 1/4 Cup Water
- 1/2 Teaspoon Salt
- 2 Garlic Cloves, Chopped
- 2 Heaping Tablespoons Flour with 1/8 cup of Water
- 4 Tablespoons Sour Cream

Directions:

1. In a large (12") frying pan or large 5-quart stock pot, sauté the onions in the vegetable oil until tender (clear).
2. Remove the pan from the burner and then stir in the paprika.
3. Take the whole chicken, cut into sections, larger section cut in half. Boneless chicken parts can be substituted, but cut them in half or thirds.
4. Add chicken, green bell pepper, tomatoes, salt, garlic, and 1/4 cup of water (chicken will release water naturally, making more sauce).
5. Cook chicken till tender.
6. Mix well 1/8 cup of water and 2 heaping tablespoons flour, stir while adding to pot.
7. Before serving, stir in sour cream or have sour cream on the side for individuals to add per their taste.
8. Serve Paprikas over Spaetzle or rice.

Spaetzle

- 1-1/2 Cups All-Purpose Flour
- 1/2 Teaspoon Baking Powder
- 3/4 Teaspoon Salt
- 2 Large Eggs
- 1/2 Cup Milk or Water
- 6 Cups Salted Water

continued

Hungarian Paprikas and Spaetzle

Stephen Hegyesi cont'd

Directions:

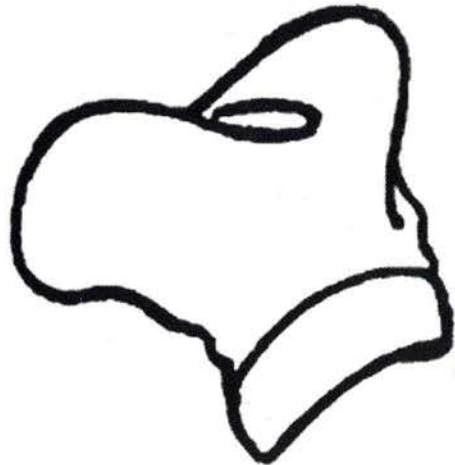
1. Combine the flour, baking powder and salt.
2. Beat together the eggs and milk or water. Add the flour mixture. Beat well with a wooden or mixing spoon to create a fairly elastic batter.
3. Bring the 6 cups of salted water to a simmer in a large pot. Force the batter through a spaetzle machine or colander. Spaetzle are done when they float to the surface. They should be delicate and light, although slightly chewy. If the first few are heavy and dense, add a few more drops of milk or water to the batter before continuing.
4. Note: Spaetzle is somewhat difficult to make consistently. Therefore, I recommend people to purchase from the international section of their local grocery: Maggi, Authentic Germany Dumplings, imported from Germany.

Biography

Stephen (Steve) Hegyesi is of Hungarian/German decent. Born in Germany and having grown up in a family of excellent cooks, Steve's father specialized in Hungarian/Romanian and Italian cuisine, and his mother specialized in German and French cuisine. Steve and his four siblings began taking cooking lessons from their parents at the age of 10. The Hegyesi family get-togethers are quite an affair. Having almost 30 in the immediate family, there is always a little rivalry as to who is the "best" cook. Each sibling hosts family dinners to try out his or her latest recipes. Stephen loves to share his passion for cooking all types of cuisine with family and friends. Some of his favorite recipes include the featured Hungarian Paprikas and Spaetzle, Hungarian Goulash, German Beef Rouladen, German Sauerbraten, Hungarian Fish Soup with Matzo Balls, and French Dessert Crepes with fresh homemade fillings. Steve has developed his own special recipes for Pork Tenderloin (not butterflied) stuffed with Venison, Standing Rib Roast, Red Cabbage, and Cabrito. He is the reigning LYC Chili Champion and has won several other company cook-offs.

By day, Steve is a principle of Walter P. Moore & Associates (WPM). He has been at WPM for 34 years. WPM creates award-winning design solutions, from airports, stadiums and hospitals to universities and corporate headquarters, renovations as well as restorations. Services include comprehensive and efficient structural design for building projects of all types of new construction, expansions and modifications, and adaptive reuse. Some of Steve's projects include the Reliant Stadium, the Reliant Center, the Toyota Center, Minute Maid Park, and the Compaq Center conversion to Lakewood Church.

Steve is an avid sailor at Lakewood Yacht Club, along with his wife, Marisa. Growing up in Galveston, Steve started his sailing career over 30 years ago. He has participated in the Harvest Moon Regatta for the last four years, bringing home first place in his class for the last two years. Steve crewed in the 2004 Vera Cruz Race, and will be participating in the May Port Isabel Race. Steve is the father of four girls and a grandfather of three. This is his first year with "Men Who Cook."



Thanks to our Sponsor
Don & Madge Hunt



King Ranch Chicken

1 Richard Smith

Source: Mother's recipe (invented as a result of 1,000 "chicken surprises" she made her kids eat.)

- 4 Chicken Breasts (With Bones)
- 2 Tablespoons Butter, Melted
- 1/2 Cup Onions, Chopped
- 1 Can Cream of Mushroom Soup
- 1 Can Chicken Broth
- 1 Can Rotel Tomatoes (With Chilis)
- 1 Dozen Corn Tortillas
- 1/2 Pound Velveeta Cheese, Sliced

Directions:

1. Preheat oven to 350 degrees.
2. Add the chicken to a pan and cover half-way with water. Cook at 350 degrees for 20 minutes; check for doneness. (The chicken will cook more in the recipe so you can undercook the breasts and they will be tender). (If you have time, you can marinate the chicken in milk for 30-60 minutes and that will make the chicken tender.)
3. Take chicken off bones and cut into pieces.
4. Sauté onion in margarine.
5. Combine soup, broth and tomatoes and blend.
6. Cut tortillas into quarters and place a layer in a 9" x 13" pan.
7. Layer chicken pieces, cheese, another layer of tortillas, chicken and cheese.
8. Pour sauce over all; cover with foil. Bake 1 hour at 350 degrees.

Biography

Richard Smith is a native of Friendswood, Texas and has a Bachelor of Science degree in Finance from University of Houston Clear Lake, where he graduated Summa Cum Laude. During his college years, Richard participated in Phi Beta Lambda state and national economics tournaments and was nominated for male scholar of the year at San Jacinto College.

Richard is currently President of eMerge Works, an I.T. / Web Development firm located in Friendswood. Prior to heading up this effort, Richard worked for the regional leader in economic development, Bay Area Houston Economic Partnership.

The passions of his life begin and end with his 4 -1/2 year old daughter, Chloe. His other interests include playing poker, exercising, attending Rockets, Astros and Texans games, as well as engaging in community activities and learning about technological advancements. This is his first year with "Men Who Cook."

Lasagne Bolognese



Mark Baumgartner

Years of Experience
in Men Who Cook

Source: *Rossetti Family Recipe*

4-1/2 Cups Bolognese Meat Sauce (See Below)
6 Cups Balsamella Sauce (See Below)
12 Each 6" x 9" Spinach Pasta Sheets (See Below)
2 Cups Grated Parmesan Cheese
Butter, Unsalted

Bolognese Sauce:

1-1/2 Pounds Veal, Ground
4 Ounces Butter, Salted
1/2 Ounce Extra Virgin Olive Oil
6 Ounces Onion, Diced
6 Ounces Carrots, Diced
6 Ounces Celery, Diced
4 Ounces Pancetta, Diced
To Taste Salt & Pepper
8 Fluid Ounces Chablis, Franzia
4 Cups Tomato, Whole, Peeled
4 Fluid Ounces Milk, Whole

Directions:

1. Melt butter with oil.
2. Add onion, carrot, celery and pancetta. Sauté until lightly browned.
3. Add veal, cook and stir until no longer pink.
4. Season with salt and pepper.
5. Stir in wine and cook until wine has evaporated.
6. Put tomatoes through food mill.
7. Add tomato pulp, cover and simmer 1-1/2 hours until sauce has medium thick consistency, stirring occasionally.
8. Add milk and cook 5 minutes longer.

Balsamella Sauce:

5 Cups Milk, Whole
10 Tablespoons Butter, Unsalted
10 Tablespoons Flour
To Taste Salt

Directions:

1. Bring milk almost to a boil and set aside.
2. Melt butter in saucepan. When butter foams, stir in flour.
3. Cook gently for 1 to 2 minutes, stirring constantly; do not let mixture brown.
4. Whisk in milk, all at once. Whisk until smooth and medium-thick, taste and adjust salt if necessary.

Spinach Pasta

8 Ounces (5 Cups) Flour
8 Ounces Spinach, Chopped, Frozen
5 Each Eggs, Large

Lasagne Bolognese

Mark Baumgartner cont'd

Directions:

1. Cook spinach; drain and squeeze to remove as much moisture as possible.
2. Chop spinach as fine as possible.
3. Make a well in the center of the flour and break eggs into the well.
4. Beat with a fork, add spinach and beat to combine.
5. Knead dough 10 to 12 minutes, until smooth and pliable.
6. Put a lemon-sized piece of dough through the pasta machine, starting with the widest setting and proceeding until pasta is the desired thickness.

To Assemble:

1. Butter a 13" x 9" baking dish.
2. Dry pasta sheets for 10 minutes.
3. Preheat oven to 400 degrees F.
4. Fill a very large saucepan two-thirds full with salted water. Bring water to a boil.
5. Add pasta sheets, 4 at a time. Cook for 10 seconds, and then put in cold water to stop cooking.
6. Remove and blot dry with towels.
7. Cover bottom of baking dish with a layer of pasta.
8. Spread some of the meat sauce over pasta.
9. Follow with layer of Balsamella sauce, about 1/2 cup.
10. Sprinkle with Parmesan cheese.
11. Repeat with 5 more layers, ending with Parmesan, dot with butter.
12. Bake 15 to 20 minutes or until top of lasagna is golden.
13. Let stand 5 to 10 minutes before serving.
14. Makes 8 servings.

Biography

Mark started cooking when he was twelve years old under the guidance of his grandmother. In 1980 he worked at Gus's Barbeque and Steakhouse where he learned all about harsh kitchen conditions by standing beside two, 13-foot barbeque pits that he swears spit fire straight from Hades.

He spent several years learning the basic foundation of cooking meats, baking and patience which led him to Galveston and the famed Balinese Room where he learned at the hand of his first mentor, the famous chef, Ray Visor. It was under Chef Visor's tutelage that Mark realized that cooking was truly a respected profession and his true calling in life. From the Balinese Room, he went to the newly built San Luis Hotel in Galveston. He was selected to join the kitchen staff of the Flying Dutchman; he attributes learning the majority of his culinary skills at this well-respected restaurant, with the blessings of Frans and Diane Gillebaard, the original owners.

Mark has been associated with many area restaurants, including the original chef and partner of the Tommy's Patio Café; he opened the Perry's Steakhouse in the Woodlands and then enjoyed a four year extended working vacation in South Padre Island where he continued his culinary journey at several of the resorts on the Island. In December 2004, an unexpected family emergency led him back to Bay Area Houston and subsequently to the position of Executive Chef at Rossetti's Italian Restaurant where you can find this and other Northern Italian recipes made fresh daily. This is his first year with "Men Who Cook."

Lobster Newburg



David Imbrie

Years of Participation
to Men Who Cook

- 3, 1-1/2 Pounds Lobsters **OR** 1 Pound Monkfish
- 4 Large Egg Yolks, Well Beaten
- 1-1/2 Cups Heavy Cream
- 2 Tablespoons + 1 Teaspoon Dry Sherry
- 1/2 Stick Butter, Unsalted
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Ground Nutmeg
- 1 Pinch Cayenne Pepper (or to taste)
- Optional Patty Shells or Toast Points

Directions:

1. Cook lobsters in boiling water for 8 minutes after water returns to a boil.
2. Remove the lobsters, let cool before cracking lobsters to remove the claw and tail meat. Cut meat into 1/2 inch pieces.
3. Using a heavy saucepan, melt the butter, and then cook lobster meat over medium heat.
4. Add the sherry and sauté for about two minutes.
5. Transfer cooked lobster meat to another bowl, then add cream to the sherry mixture and boil until it is reduced to about 1 cup. Reduce heat to low and stir in one tea spoon sherry, salt (to taste), nutmeg and cayenne.
6. Whisk in beaten yolks and keep whisking for three to five minutes. **DO NOT BOIL.**
7. Lastly, stir in the lobster meat, warm, then serve over patty shells or toast points.
8. Serves 4-6.
9. Cut up monkfish and use the same as the lobster in this recipe if you wish.

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. Seventh year with "Men Who Cook."

Mark's Famous Veggie Wraps



Mark Lovfald

Years of Participation
to Men Who Cook

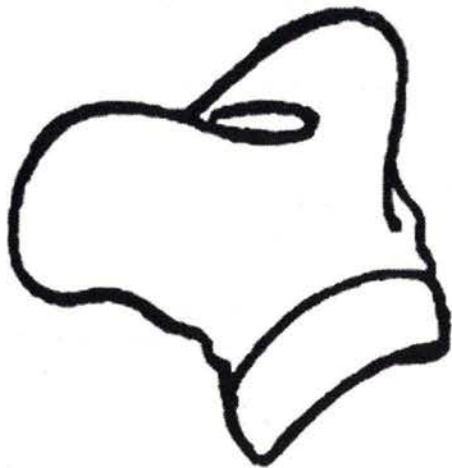
- 4, 8 Inch Whole Wheat Tortillas
- 1 Cup Hummus
- 1 Large, Ripe Avocado
- 1/2 Cup Sun-Dried Tomatoes in Oil, Drained
- 1/2 Cup, Loosely Packed Broccoli Sprouts, Spicy Radish Sprouts or Alfalfa Sprouts

Directions:

1. Spread half of each tortilla with 1/4 cup hummus.
2. Layer remaining ingredients evenly at the bottom of each tortilla.
3. Roll up and cover with plastic wrap until ready to serve.
4. Makes 4 servings.
5. Bon Appetit!

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 eighth year with "Men Who Cook."



Thanks to our Sponsor
Lance's Turtle Club



Lance Stephens

Mike's Pickled Shrimp

10 Mike DeHart

Source: "River Road Recipes" (mostly)

Shrimp Boil:

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

3 Tablespoons Salt	2 Pinches Dried Thyme
3 Small Onions	3 Lemons, Cut Into Eighths
20 Whole Allspice	1 Teaspoon Parsley Flakes
2 Large Stalks Celery, Crushed or Broken	20 Cloves 1 Pinch Red Pepper
8 Peppercorns 2 Bay Leaves	6 Sliced Garlic Buds
1/8 Teaspoon Black Pepper	1 Tablespoon Worcestershire Sauce

Shrimp:

2 Pounds Shrimp (30 count) and 4 Medium Onions

Directions:

1. (If you don't like to count, measure and/or slice, substitute one 3 ounce box of Zatarain's Crab Boil for the above ingredients and 3 lemons cut into eighths.)
2. Add 2 pounds of medium (30 count) cleaned, raw shrimp (preferably fresh) to shrimp boil, bring to a boil again, then simmer until shrimp are done (be careful not to overcook).
3. Remove shrimp and cool.
4. Thinly slice 4 medium onions.
5. Arrange the shrimp in layers with bay leaves and the sliced onions in a non-metallic pan

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

Marinade:

1/4 Teaspoon Tabasco	1-1/2 Teaspoon Salt
2-1/2 Tablespoons Capers, With Juice	1/4 Cup Worcestershire Sauce
3/4 Cup White Wine Vinegar	2-1/2 Teaspoons Celery Seed
1-1/2 Cups Olive Oil (with no experience)	1 Tablespoon Yellow Mustard

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

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 ten years.

Real Cajun Red Beans and Rice

5

Joel Powers

Source: *Cooks Tour of Shreveport, 1964*

- | | |
|---|--|
| 1 Pound Dried Red Beans, Soaked Overnight | 1/4 Teaspoon Red Pepper |
| 1/2 Pound Salt Pork | 1 Teaspoon Black Pepper |
| 2 Quarts Water | 3 Generous Dashes Tabasco |
| 3 Cups Bermuda Onions, Chopped | 1 Teaspoon Worcestershire Sauce |
| 1 Bunch Green Onions, Chopped | 1 Small Can (4 Ounces) Tomato Sauce |
| 1 Cup Parsley, Chopped | 1/4 Teaspoon Oregano |
| 1 Cup Bell Pepper, Chopped | 1/4 Teaspoon Leaf Thyme (Dried) |
| 2 Large Pods Garlic, Crushed | 1 Pound Smoked Sausage, Cut Into 1 Inch Pieces |
| 1 Teaspoon Salt | Boiled Rice |

Directions:

1. Cook beans and pork in salted water, slowly, for 45 minutes.
2. Add vegetables, seasonings and tomato sauce.
3. Cook slowly, another hour, stirring occasionally.
4. Add sausage – for extra body – and cook 45 minutes longer.
5. Cool, but do not necessarily refrigerate.
6. Reheat and bring to a boil, then lower heat and simmer gently 30 to 40 minutes.
7. 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 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 five years. He enjoys fishing, scuba diving, boating and traveling. Laissez les bons temps rouler! This is his fifth year with "Men Who Cook."

Rosemary Roasted Pork Loin

11

Chris Kuhlman

Source: *Steven Raichlens' High-Flavor, Low-Fat Italian Cooking*

- 8 Cloves Garlic
- 2 Tablespoons Fresh Rosemary Leaves
- 4 Sprigs Fresh Rosemary
- 4 Fresh Sage Leaves
- Salt & Pepper To Taste
- 1, 3 Pound Boneless Pork Loin Roast
- 1 Teaspoon Extra Virgin Olive Oil
- 1 Cup Dry White Wine
- 1 Cup Chicken Broth

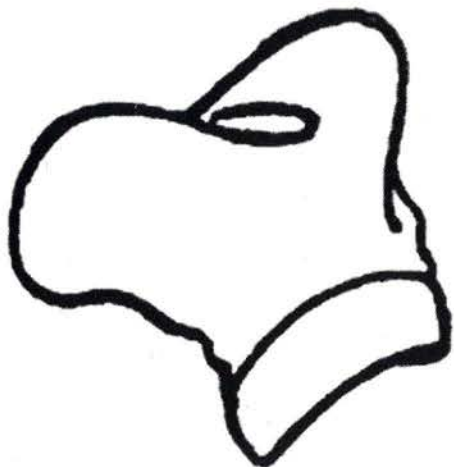
Directions:

1. Preheat oven to 400 degrees.
2. Pound the garlic, rosemary and sage to a smooth paste; add salt & pepper to taste.
3. Make a tunnel through the roast with a long slender object, such as a sharpening steel.
4. Stuff half of the herb paste into the tunnel, working from both ends.
5. Rub the roast with the olive oil, salt & pepper, and rub the remaining herb paste on top of the roast.
6. Tie the rosemary sprigs on the roast lengthwise with butcher's string.
7. Place the roast on a rack in a roasting pan in the oven for 20 minutes.
8. Reduce the heat to 325 degrees, and then add the wine and broth to the roasting pan. Continue roasting, basting often with pan juices until the pork is cooked and the internal temperature registers 160 degrees; approximately 1-1/4 to 1-1/2 hours.

Biography

What a year! After moving my fiancée, Jessica, from Massachusetts to Texas and having a beautiful wedding ceremony at Armand Bayou Nature Center, we did a month-long adventure trip to New Zealand. Well, I'm back and grateful to be a part of Men Who Cook, my eleventh year. In business, as a photographer and designer (CK Productions), I get to combine my passion for travel and sea kayaking with my profession, often traveling to beautiful locations and spending time exploring the coast.

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. I'm a Texas Master Naturalist, BCU (British Canoe Union) 4-star sea kayaker, ACA (American Canoe Association), open water instructor. And, if last year wasn't enough, this year Jessica and I plan to literally raise the roof on our home for an even more spectacular view of Galveston Bay.



Thanks to our Sponsor
Jerry & Ann Larsen



Seared Tuna on Wasabi Mashed Potatoes

1 Bo Brinkman

Source: Own Recipe

Tuna:

- 2, 3/4" - 1" Thick Sushi Grade Tuna Steaks
- 3 Tablespoons Vegetable Oil

Wasabi Mashed Potatoes:

- 8 Medium Potatoes (peeled)
- 3 Tablespoons Butter
- 1/4 Cup Heavy Cream
- 3 Tablespoon Wasabi Powder

Sauce:

- 2 Fluid Ounces Teriyaki Sauce
- 2 Fluid Ounces Chicken Stock
- 2 Fluid Ounces Fresh Lemon Juice
- 2 Fluid Ounces Extra Virgin Olive Oil
- 2-1/2 - 3 Tablespoons Wasabi Powder (depending on taste)

Directions:

Sauce

1. Whisk ingredients together.
2. Heat in 250 degree oven until ready to serve.

Wasabi Mashed Potatoes

1. Starting with cold water, bring potatoes to a boil; cook until tender.
2. Whip potatoes.
3. Add butter, slowly add heavy cream, Wasabi powder and salt & pepper to taste.

Seared Tuna

1. Add 3 Tablespoons Vegetable Oil to sauté pan, heat to high heat.
2. Place tuna in sauté pan and sear on all sides.

To Serve

Place large spoonful Wasabi Mashed Potatoes in center of plate; place tuna steak on top of potatoes; add a large spoonful of sauce over the tuna; garnish with baby greens or Wasabi paste.

Biography

Bo Brinkman moved back to Seabrook after twenty years of dividing his time between New York City and Los Angeles. He is the founder of the Cactus Theatre in New York's famous Greenwich Village which produced over forty plays in five years. He wrote the "House Play Trilogy," three plays about three different types of dysfunctional families. "Ice House" the first of the trilogy was made into a feature film in 1988 in which Bo also starred. The last play of the trilogy, "Boy House" opened to rave reviews at the Barn Theater and brought in the largest audience in the 500-seat theater's, fifty year history. Bo is a lifetime member of the famous Actors Studio in New York where he has developed many of his plays, The God Mugger, Beirut Bar Fly, Presidio and Card Shark Mark. Bo starred in the original production of Down Winder Dance at the Cincinnati Repertoire Theater. He has produced or co-produced several independent films, and has held supporting roles in feature films such as, An Occasional Hell, with Tom Berenger, Laws of Deception, with C. Thomas Howell, Gettysburg, with Martin Sheen, God's and Generals with Robert Duval and many others. Bo graduated from the Le Notre Culinary Institute last year, the fulfillment of a life-long dream. He is a single parent and the spokesperson for Persecution Project Foundation, which takes him to Africa several times a year. He is involved in relief work as well as producing documentaries on the war and struggle in Sudan. This is his first year with "Men Who Cook."

Smothered Steak and Gravy

4

John Szydlik

Years of Participation
in the 10th Cook

- 3 to 4 pounds Boneless round steak
- Garlic Powder
- Pepper
- 1 Large Onion, Coarsely Chopped
- 3/4 Cup Water
- All-Purpose Flour
- 2, 10 ounce cans Cream of Mushroom Soup
- 2 packages Dried Onion Soup

Directions:

1. Cut steak into 2 inch pieces and season with garlic powder and pepper.
2. Lightly coat each piece of steak with flour; brown in a hot skillet with a small amount of cooking oil.
3. Layer* the steak in a slow cooker; *between each layer, sprinkle with dried onion soup, chopped onion and cream of mushroom soup.
4. Make about 1 cup of gravy with the flour and dregs remaining in the skillet. Pour over the smothered steak.
5. Cook on low heat for 6 to 8 hours.
6. Serve over rice or potatoes.

Biography

During a horrendous hurricane, Johns' yacht was sunk in Galveston Bay where he and his wife, Nanci, swam ashore. They have been marooned on Tiki Island for the past six years. Search teams have yet to locate John and Nanci, but rumor has it that the natives would like to throw John off the Island. A graduate of the University of Houston in 1972, John is employed with Lyondell Chemical. John and Nanci recently celebrated 25 years of marriage. He enjoys golf, fishing, jet skiing and evening "cocktail cruises" with Nanci and dog, "Sailor." John has also served as Chairman of the Tiki Island Bar-B-Que and Seafood Cook-Off. This is John's fourth year with "Men Who Cook."

Stifatho - Beef with Onions (Greek Style)

6

Lou Marinos

Years of Participation
in the 10th Cook

Source: Family Recipe

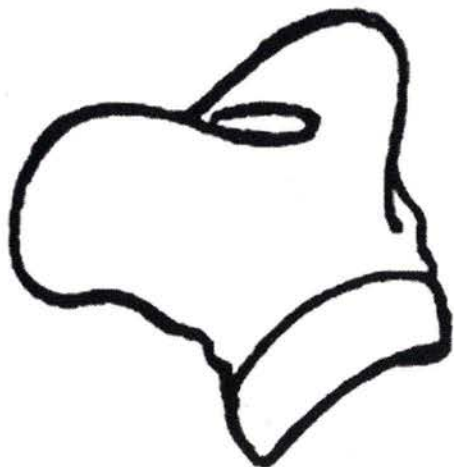
- 2 Pounds Beef Chuck, Top Round or Sirloin - Cubed
- 1 Cup Water
- 1 Bay Leaf
- 1 Teaspoon Whole Pickling Spice OR
- 1/4 Teaspoon (Each) Allspice, Ground Cloves & Cinnamon
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/4 Teaspoon Sugar
- 4 Pounds Small Onions, Peeled & Whole
- 1/4 Cup Olive Oil
- 1 Can (15 Ounces) Tomato Sauce
- 3 Cloves Garlic
- 1/8 Cup Red Wine Vinegar
- 1 Cup Wine, Red or White* (Save 1/4 Cup until end)

Directions:

1. In frying pan or heavy casserole (at least 12 to 14 inches wide), brown cubed meat in olive oil.
 2. Add tomato sauce, garlic, vinegar, 3/4 cup wine*, water, pickling spice (tied in cheese cloth or in metal tea ball), bay leaf, salt, pepper and sugar.
 3. Blend well into browned meat, cover and simmer on low heat, stirring occasionally, for approximately one hour. (If meat is not tender at this point, simmer longer before adding onions.)
 4. Add onions - if more liquid is needed, add 1/3 cup water - and simmer meat and onions for approximately 1/2 hour.
 5. During last 10 minutes of simmering, *add remaining 1/4 cup of wine. (If firm, crisp onion is desired, simmer only 15 minutes).
 6. 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 his wife Alice, and family have lived in Seabrook since 1985. Each May, Lou 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 sixth year with "Men Who Cook."



Thanks to our Sponsor
Thomas G. Richards, CPA



Tortellini Alla Bolognese

10

Claudio Sereni

Source: *Mamma's Favorites*

1 Pound Ground Beef (98% Fat Free)

1/2 Onion, Chopped

1 Bay Leaf

2 Cans Tomato Sauce

Salt & Pepper

1/2 Cup Extra Virgin Olive Oil

Tortellini

Parmesan Cheese, Grated

Directions:

1. Sautee the onion and ground beef in extra virgin olive oil.
2. Add the tomato sauce, bay leaf, salt and pepper.
3. Cook the tortellini boiling water, drain.
4. Add the sauce, Parmesan cheese and Buon Appetito! Claudio

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 with The Original Claudio's in Kemah. We serve steak, seafood and pasta dishes at our original location on Kipp Street. I perform nightly along with my wife, Christa. Come to Claudio's, Kemah's best-kept secret! This is my tenth year with "Men Who Cook."

White Gumbo

2

Johnny Tramel

Years of Participation
in Men Who Cook

- 1/4 Cup Butter
- 1/3 Cup Flour
- 1 Cup (Each) Onions, Celery, Green Peppers (All Chopped)
- 4-6 Cloves Garlic, Minced
- 1 Pound Raw Shrimp
- 1 Pound Crabmeat
- 4 Cans Chicken Broth
- 1/4 Cup Parsley, Chopped
- 1 Teaspoon Salt
- 1 Teaspoon Red Pepper
- Dash Hot Sauce
- 3 Cups Rice, Cooked

Directions:

1. Melt butter in a large pot.
2. Blend flour and stir over low heat until roux is light brown, 10 – 15 minutes.
3. Add onions, celery, green pepper and garlic.
4. Cook until tender, 2-3 minutes.
5. Stir in remaining ingredients.
6. Simmer 20-30 minutes. Serve over rice.

Biography

I grew up in Bossier City, Louisiana and graduated from LSU, Shreveport. I married my high school sweetheart, Debbie. We have two wonderful children, Tim and Jennifer and one grandson, Braden. After working 12 years in the natural gas business in Shreveport, we moved to Houston in 1992. I am currently Director of the Eastern Region Gas Supply & Trading for Western Gas Resources, Inc., a Denver-based company. This will be my second year with "Men Who Cook."

Bayou Mud



R.W. "Bill" Kerber

Source: Janet Bailey

CRUST

3/4 Cup Chopped Pecans
3/4 Cup Butter, Melted
1-1/2 Cups Flour

FILLING

One Small Box (1 ounce) Instant Chocolate Pudding
One Small Box (1 ounce) Instant Vanilla Pudding
3 Cups Milk
1 Package (8 ounce) Cream Cheese
1 Container (13.5 ounce) Cool Whip (Divide in Half)
1 Cup Powdered Sugar
1 Chocolate Candy Bar

Directions:

1. Mix together the melted butter, flour and pecans. Spread out mix in a 9"x12" glass or metal baking dish. Bake for 20 minutes at 350 degrees.
2. Cream together the cream cheese, powdered sugar and half of the Cool Whip.
3. Mix chocolate and vanilla pudding with 3 cups of milk.
4. Allow crust to cool. Spread cream cheese mixture on top of cooled crust and chill.
5. Spread pudding mixture over cream cheese mixture for second layer. Add a thin layer of Cool Whip on top, then grate chocolate candy bar on top for decoration.
6. Let stand in refrigerator for approximately two hours. Serves 10 to 12
Enjoy with friends!

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 the City of Seabrook as Chief of Police. 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 11th year with "Men Who Cook."

Chocolate Peanut Butter Swirl Cake

5

Charlie Clemmons

Years of Participation
in Men Who Cook

Makes 2, 9" Cakes

- 1 Box Yellow Cake Mix
- 1 Box plus 1 Cup Devil's Food Cake Mix
- 8 Eggs 1 Cup Smooth Peanut Butter
- 1/2 Cup Vegetable Oil
- 1-1/3 Cups Water
- 1/2 Cup Water
- 2 Cans Chocolate Cake Frosting

Directions:

1. Heat the oven to 350°F.
2. Add the chocolate cake mix to mixer bowl. Add vegetable oil, 4 eggs, and 1 1/3 cups of water to the chocolate cake mix. Blend and beat according to the box directions.
3. Spray Pam on four 9" cake pans. Divide the batter equally among the four pans. Set the pans aside.
4. In a clean mixing bowl add the yellow cake mix, 4 eggs, 1/2 cup water, and one cup of smooth peanut butter. Blend thoroughly. Scrape the sides of the bowl and blend again then beat in accordance with the box instructions.
5. Divide the batter among the 4 pans dropping spoonfuls around the top of the chocolate batter then lightly swirl the two mixes together.
6. Bake for approximately 33 minutes or until the tops spring back when touched. 7. Cool then turn two pans out on two cake plates. Apply frosting to the top of the cake layers on the plates. Place the remaining two layers on the frosting evenly and freeze the cakes.
8. The final frosting is easier to apply to the frozen cakes. The edges of the cakes may require trimming if the mix has risen out of the pans.

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 of their time in Rotary humanitarian work in Texas and internationally. Previous humanitarian efforts have taken them to Australia, Nicaragua, India, Kenya, South Africa, Russia, Panama, Zimbabwe, Zambia, Egypt, China, Estonia, and Vietnam. This is Charlie's fifth year with "Men Who Cook."

Guilt-Laden Cheesecake

3

Chip Boteler

Years of Participation
in Men Who Cook

CRUST

- 2 Cups Graham Cracker Crumbs
- 1/2 Cup Sugar
- 1 Stick Butter, Melted
- 1 Teaspoon Cinnamon

Directions:

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

FILLING

- 3, 8 Ounce Packages Cream Cheese
- 1-1/2 Cups Sugar
- 4 Eggs
- 1, 16 Ounce Sour Cream
- 1 Cup Heavy Cream
- 1 Tablespoon + 1 Teaspoon Amaretto
- 1 Teaspoon Vanilla
- 1 Teaspoon Almond Extract

Directions:

1. Beat together cream and sugar. Add eggs, one at a time. Add remaining ingredients and mix thoroughly.
2. Bake at 350 degrees for one hour. Turn off oven and leave cake in oven for another hour. Do NOT open the oven door. Remove from oven. Cool to room temperature.
3. Refrigerate.

Biography

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 to never 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 five. This is Chip's third year with "Men Who Cook."

Kemah Lime Pie



Rick Clapp

Years of Participation
in the 55+ Club

- 8 – 10 Fresh Key Limes
- 1 Can Low Fat Sweetened Condensed Milk (Eagle Brand)
- 1 Container Low Fat Cool Whip
- 1 Envelope Gelatin
- 1 Low Fat Graham Cracker Crust
- 1 Ripe Banana
- Whipped Cream
- Green Food Coloring
- Chopped Pistachios or Walnuts

Directions:

1. No cooking necessary!
2. Squeeze the juice from 8 – 10 fresh key limes.
3. Add to the evaporated milk, food coloring and gelatin in a bowl. Mix.
4. Slice the banana and place on top of the graham cracker crust.
5. Pour mix over the crust and freeze or refrigerate.
6. When ready to serve, top pie with whipped cream and sprinkle pistachios or walnuts on top.
7. Viola!

Biography

Born in Ft. Lauderdale, Florida. Graduate of the University of Alabama with a B.S. in Management Science. 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, Lifestyles of Galveston Bay 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, Friends of Seabrook, Bay Area Transportation. He has two dogs, Echo and Matthey, and cats Baxter, Shabby, Mabrouka and Tiger. Enjoys gold, cooking, traveling, fishing and water sports. This is Rick's eleventh year with "Men Who Cook."

Louisiana Style Bread Pudding



Mickey Wooten

Years of Participation
in the 55+ Club

Bread Pudding Mix

- 1-1/2 Quarts Milk
- 1/4 Ounce Pure Vanilla
- 6 Eggs
- 3 Cups Sugar
- 1 Quart Heavy Cream Cinnamon (Sprinkle Lightly)
- 12 Hamburger Buns

Directions:

1. Mix eggs first.
2. Whip the heavy cream well, and then add milk, vanilla and sugar.
3. Use a 2 inch deep, 1/2 hotel-size baking pan.
4. Place 12 hamburger buns, broken into 5 or 6 pieces, into the pan, then pour the mix over the bread.
5. Let stand a few minutes.
6. Sprinkle a little cinnamon on top, cover with foil.
7. Bake in 350 degree oven for approximately 1 to 2 hours.

Rum Sauce

- 1 Quart Heavy Cream
- 7 Ounces Bacardi® Rum
- 2 Cups Sugar
- 1/2 Teaspoon Vanilla
- 1/4 Cup Cornstarch
- 4 Ounces Water

Directions:

1. In a double boiler, heat all ingredients (except cornstarch and water) for approximately 20 minutes.
2. Mix cornstarch and water together then add slowly to heated mixture and cook 10 more minutes. Lace over pudding before serving.

Biography

Is – Seabrook waterfront junkie/restaurateur, owner of South Shore Grill.

Has – Son, Ryan (Texas Ex) Yeah!

Wife, Peggy *she cooks);

Dog, "Abbey" – black lab;

Wants – More jeeps;

Will be – a Seabrook waterfront junkie/restaurateur and for the fifth year... a "Man Who Cooks."

Petite Adamo



Patrick Henson

Years of Participation
in Men Who Cook

Source: *Notes of Patrick Henson*

- 1-1/2 Pounds Cashews, Roasted (Coarsely Chopped)
- 1-1/2 Pounds Macadamia Nuts, Roasted Lightly (Coarsely Chopped)
- 3/4 Pound Dried Cherries (Coarsely Chopped)
- 3/4 Pound Dried Strawberries (Coarsely Chopped)
- 1 Tablespoon Kosher Salt
- 2, 14 Ounce Cans Sweetened Condensed Milk
- 1 Pint Light Corn Syrup (Karo)
- 2-1/2 Pounds Milk Chocolate (Good Quality Like Valrhona)

Directions:

1. In small, non-reactive sauce pan, combine sweetened condensed milk and corn syrup; cook on medium heat, stirring constantly till brown in color.
2. In separate bowl, combine fruit, nuts and salt; toss.
3. Toss fruit and nut mixture with condensed milk mixture and spread evenly on buttered parchment paper.
4. Allow to cool.
5. Temper milk chocolate.
6. Spread half of the tempered chocolate over fruit and nuts.
7. Allow to cool.
8. Flip over and spread remainder of chocolate over fruit and nuts.
9. Cut into cubes and serve.

Biography

Born and raised in Texas, a recent graduate of the Culinary Institute of America in Hyde Park, New York. I am 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 second year with "Men Who Cook."

Tiramisu



Mark Baumgartner

Years of Participation
in Men Who Cook

- 18 Ounces Mascarpone Cheese, Imported
- 5 Eggs, Separated
- Pinch Salt
- 3-1/2 Ounces Powdered Sugar
- 12 Ounces Ladyfingers, Unfilled
- 2 Cups Espresso
- 1/3 Cup Godiva Dark Chocolate
- 1/3 Cup Kahlua
- Cocoa Powder

Directions:

1. Beat mascarpone in a small bowl until soft.
2. In a separate bowl beat egg yolks with sugar (reserving 1 tablespoon of sugar) until mixture is pale yellow and fluffy.
3. Gradually beat in the softened mascarpone.
4. Using an electric mixer, beat egg whites with the salt until they form stiff peaks.
5. Fold the egg whites into the mascarpone.
6. Line serving dish with the ladyfingers.
7. Add reserved sugar to the espresso and stir in the liqueur.
8. Sprinkle coffee mixture over ladyfingers. They should be moist, but not saturated.
9. Cover with half of the egg mixture.
10. Make another layer of ladyfingers moistened with coffee, cover with remaining egg mixture.
11. Sprinkle with cocoa powder.
12. Refrigerate for 2 - 3 hours before serving.

Biography

Mark started cooking when he was twelve years old under the guidance of his grandmother. In 1980 he worked at Gus's Barbeque and Steakhouse where he learned all about harsh kitchen conditions by standing beside two, 13-foot barbeque pits that he swears spit fire straight from Hades.

He spent several years learning the basic foundation of cooking meats, baking and patience which led him to Galveston and the famed Balinese Room where he learned at the hand of his first mentor, the famous chef, Ray Visor. It was under Chef Visor's tutelage that Mark realized that cooking was truly a respected profession and his true calling in life. From the Balinese Room, he went to the newly built San Luis Hotel in Galveston. He was selected to join the kitchen staff of the Flying Dutchman; he attributes learning the majority of his culinary skills at this well-respected restaurant, with the blessings of Frans and Diane Gillebaard, the original owners.

Mark has been associated with many area restaurants, including the original chef and partner of the Tommy's Patio Café; he opened the Perry's Steakhouse in the Woodlands and then enjoyed a four year extended working vacation in South Padre Island where he continued his culinary journey at several of the resorts on the Island. In December 2004, an unexpected family emergency led him back to Bay Area Houston and subsequently to the position of Executive Chef at Rossetti's Italian Restaurant where you can find this and other Northern Italian recipes made fresh daily. This is his first year with "Men Who Cook."

THANK YOU!

YOU ARE VITAL TO OUR SUCCESS

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"Men Who Cook XI - 2005"

This evening could not have been possible without your continued support as guests, the constant support of our Celebrity Chefs and the generosity of our sponsors.

Your support and generosity 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!

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