



MEN WHO COOK XIII



Presented By
LAKESIDE YACHTING CENTER

2007 - 13th Annual "Men Who Cook"

A Note from our Chairpersons

Welcome to "Men Who Cook XIII." We extend our sincere appreciation to everyone who makes this worthwhile event possible. Thanks to each one of our special guests and all of our dedicated volunteers - including those who quietly work behind the scenes. A special thanks to our Celebrity Chefs who donate their culinary expertise and their special recipes. We have five Celebrity Chefs who have participated since the inception of "Men Who Cook": Alan Franks, Jack Fryday, Bill Kerber, Chris Kuhlman, Kenneth Royal.

The Seabrook Police Department formed the Seabrook Police Officers' Association Charities for which "Men Who Cook" was born. The goal of the SPOAC is to make a difference in our community. The funds from this event are used to sponsor key organizations and aids individuals during a time of need. The Scholarship Program was established nine years ago and helps 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 Seabrook citizens who are so willing to devote their most valuable asset, *their time*, to this worthy cause.

Each and every one of you make this event possible and successful by your continuing support. Thanks again to our special guests, our committee members and our group of dedicated, talented Celebrity Chefs. We are especially grateful for our generous sponsors, whose financial support makes this event successful. Without each and every one of you, the Seabrook Police Officers' Charities would not be available to lend their support to those in need.

Elaine Guyote and Jackie Tingle
Co-Chairs

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Seabrook Police Officers

Administration

Chief Nona Holomon
Lt. Alice Billiot
Lt. Sean A. Wright

Sergeants

Randy Barton
Marc Hatton and K-9 "Ricco"
Bryan Brand
Craig Barton
David Imbrie

Detectives

Clinton Morris
Mike Pickell
James Currie

Patrol Division

Ken Mayes
Berna McMahan
Larry Moore
Jeff Galyean
Leon Waltman
Don Hough

Jason Smith
James Hill
Gary Konvicka
Steve Shedd
Charles Skinner
Glen McLarty
Bob Warner
Hulen Bryant
Mario Perez
Robert Gonzales
William Haskett
Austin Schwartz
Genesis French
Keith Erwin

Communications

Kim Straight
Lenora Mays
Rodney Stinson
Randy Ratliff
Ethan Bullock

Records

Deanna Bell
Dawn Hill

2006 Financial Information

Gross Income \$12,112.00 Total Expenses \$6,812.22

Net Profit \$5,299.78

ANNUAL SCHOLARSHIP PROGRAM

Described fully below.

\$6,000.00

Annual Scholarship Program

Our first year to award scholarships was 1998. Last year's recipient was:

Stacy Kosar

Stacy is currently attending University of Houston

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 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
MI Printing

One Stop Party Shop
Seabrook House of Flowers
Claudio and Christa Sereni
Monique Saldaña

Men Who Cook Committee

Co-Chairs

Elaine Guyote and Jackie Tingle

Jenny Arunyon
Emogene Bummerhop
Rosebud L. Caradec
Ron Guyote
Ronica Hall

Nancy Jones
Larry Moore
Cheri Smith
Janet Southard
Jeff Southard

Thanks to our Sponsors

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

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Lois Mohrhussen
Seabrook Sailing Club
Sundance Grill
Thomas G. Richards & H. Keith Spalding

DONOR

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Decker McKim, Inc.
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Lake & Bay Log
Seabrook Machine, llc
The Italian Café

Years of Participation in "Men Who Cook"

THIRTEEN YEARS

Alan Franks
Jack Fryday
R. W. "Bill" Kerber
Chris Kuhlman
Kenneth Royal

TWELVE YEARS

Rick Clapp
Mike DeHart
Hans Mair
Claudio Sereni

TEN YEARS

Larry Bonnin
Mark Lovfald
Tom Davies

NINE YEARS

David Imbrie

SEVEN YEARS

Charlie Clemmons
Chef Joseph
Joel Powers

SIX YEARS

Pat Cunningham
Bob Garrett
Roger Johnson

FIVE YEARS

Trey Hafely
Guy Rodgers
Angelo Viscariello

FOUR YEARS

Patrick Henson

THREE YEARS

John Collins
Stephen Hegyesi
Mayor Robin Riley
Eric Smith

TWO YEARS

Ray Cook
Chris Kurzadkowski
Andrew Lobeck
Gary Renola
Roger Williamson

FIRST YEAR

Giuseppe Camera
Tom Collier
Bruce Dresner
Paul Dunphey
John Ennis
Ron Fernau
Joe Hegyesi
Brian Ingraham
John Kerker
John Mahaney
Scott Mickey
Glenn Royal
Andrew Smith
Richard Tomlinson
Neil Vacchiano

Pee Wee Bowen Band

...Music for all occasions
"with class"

Pee Wee Bowen – Vocals

John Bocklman – Guitar and Vocals

Jeff Warner – Bass

Frank Perez – Drums and Vocals

Loren Dmitter – Keyboard and Vocals

Herb Richter – Trombone

Clem Saha – Sax

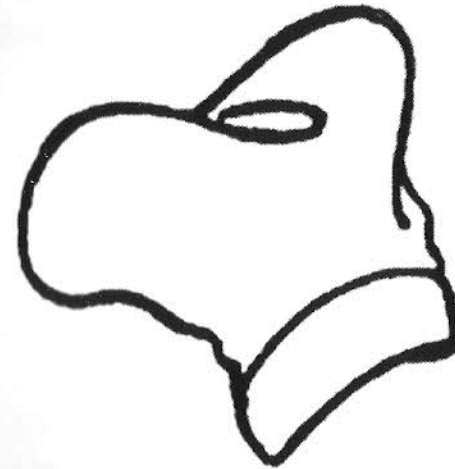
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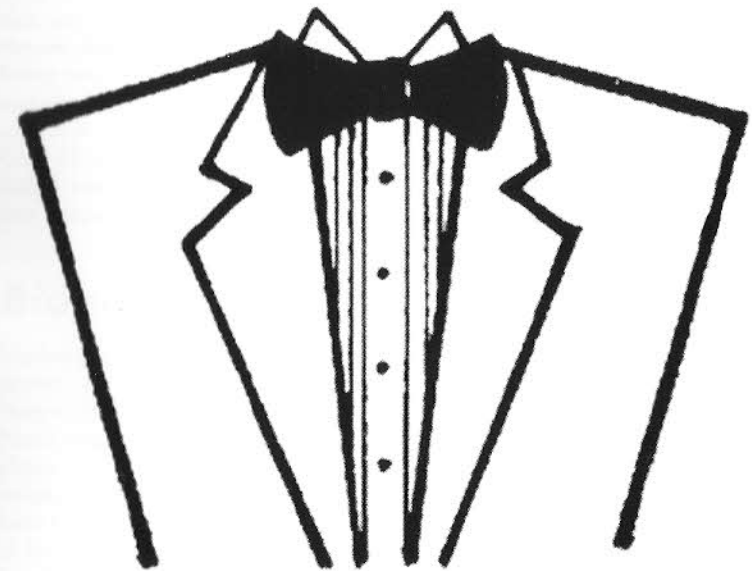
APPETIZERS,
SOUPS, SALADS

ENTRÉES

DESSERTS



Thank You To Our
SILVER SPONSORS



American Acryl
Bay Area Houston Magazine

Austrian Goulash Soup, Gulaschsuppe



Stephen Hegyesi

Ingredients:

1 lb. beef stew meat (use a roast cut in cubes)	1 tsp. salt
6-7 big onions	1/2 tsp. salt
1 qt. beef broth (from bouillon cubes)	3 fresh pressed or finely chopped garlic cloves
4 oz. oil	2 red bell peppers cut into thin strips
1 level Tbsp. Hungarian paprika	2 carrots, chopped
1/2 tsp. black pepper	4 tomatoes
1 tsp. coarsely ground caraway	1/2 cup red wine
1/2 tsp. marjoram	all-purpose flour

Directions:

Chop onion in medium pieces. Cut meat into small cubes and remove all fat and skin, dust with flour. Prepare bouillon broth according to directions. Brown onions in oil remove after finished and mix in garlic. Brown meat cubes for 5 minutes on all sides. Return onions to meat. Take off flame, add paprika, pepper, caraway, marjoram, salt and simmer covered for 1 hour. Remove skin from tomatoes and cut into cubes. After soup broth has cooked 1 hour, add bell pepper strips and tomato cubes with garlic salt. Cook 25 minutes longer. Remove pot from burner and add red wine. Thicken soup with boiled, peeled potatoes (1 medium size) grated into the soup. Add a small amount of sour cream for a different flavor.

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. The Hegyesi family get-togethers are quite an epicurean delight. Having almost 30 in the immediate family, there is always a little rivalry as to who has the better recipe. 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, Austrian/Hungarian Goulash, Hungarian Paprikas with Spaetzle, 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 sausage, Standing Rib Roast, Red Cabbage, and Bar-B-Que Cabruto. He is the reigning LYC Chili Champion and has won several other company cook-offs. When not cooking, Steve is an avid sailor/racer at Lakewood Yacht Club, along with his wife, Marisa at the helm.

Big John's Beer Cheese Spread



John Ennis

Ingredients:

- 1 pound sharp Cheddar cheese
- 1 pound mild Cheddar cheese
- 1 can (6oz.) tomato paste
- 1 teaspoon garlic salt
- 3 tablespoons Worcestershire sauce
- 1.5 cups beer (approximately and open to adjustment)

Directions:

Grate cheeses and mix well with other ingredients into a smooth, spreadable paste. Add more beer if necessary, to give proper consistency. Serve with crackers or rye bread rounds. "You can also spread between 2 slices of bread and grill for hot sandwiches," said John Ennis. "Goes great with any adult beverage, especially beer!"

Biography

John Ennis is publisher of The SCENE and Bay Runner magazines and founder of Bay Area Media Services (BAMS), a Clear Lake-based advertising and design firm. If it seems Ennis is always happy and upbeat, it is because he has the best job in the world working with his wife Betsey in a creative field for great clients in an outstanding area to both work and live. Prior to launching BAMS in 1998 and before two enjoyable and financially-rewarding runs and with venture-financed startups during the Internet boom, Ennis made a living as a Sports Writer for Cox Newspapers, one of the nation's largest daily newspaper publishing enterprises. Ennis is proud to sit on the board of a number of local charities and foundations and is excited to participate in the Men Who Cook benefiting the Seabrook Police Officer's Association Charities and share a dish utilizing his two favorite ingredients: beer and cheese.

Blue Cheese Pecan Grapes



Mayor Robin Riley

Source: This is a recipe from Southern Living Magazine. When you toast the fruits of the vine, you're probably referring to wine. But here's a different approach. This recipe places plump, pearly grapes in a succulent appetizer you will be proud to serve. When you buy grapes at the supermarket, use them quickly. They'll keep just under a week, unwashed in a plastic bag in the refrigerator. Wash grapes well and dry with paper towels just before using them. And remember to purchase an extra bunch as a snack for the cook.

Ingredients:

- 1 (4-ounce) package crumbled blue cheese
- 1 (3-ounce) package cream cheese, softened
- 1/4 pound seedless green grapes
- 1 cup finely chopped pecans, toasted

Directions:

Combine blue cheese and cream cheese in a small bowl; beat at medium speed with an electric mixer until smooth. Chill at least 1 hour.

Remove and discard grape stems. Wash grapes; drain and pat dry with paper towels. When completely dry, wrap each grape with enough cheese mixture to cover. Roll in pecans; chill at least 1 hour.

Yield: about 2 dozen.

Biography

Robin Riley is the current Mayor the City of Seabrook. He and his wife Gloria, and their two sons Sean and Christian have lived in Seabrook for over 19 years. Robin and Gloria have been happily married for over 28 years. Robin graduated with a Bachelor of Science degree in Mathematics at the University of Houston. He worked for about 20 years at JSC and is currently working as a Global Problem Coordinator for a major corporation. At one time Robin used to be a sous-chef at Rudi's Restaurant.

During his tenure as mayor, he passed a major Bond issue that has already built new roads and drainage in the city along with a new giant slide at the pool, and built a new fire station completed in early 2006. Robin along with council, started a new TexDOT program of conducting safety inspections of trucks driving through Seabrook. The police department has already cited numerous unsafe trucks. Robin also served as a Seabrook councilman from 1990 to 1992. While on council, they created the Seabrook Master Plan the city currently uses. They created three parks: Hester Park, Wildwood Park, and the Park under the bridge. They also created EDC II & I. Seabrook

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Continued from page 15.

create both EDCs. They started the curbside recycling. Seabrook was the first city in the entire southeast quadrant on the United States to also have curbside recycling for apartments.

Robin has been a Boy Scout Leader for over 20 years. He was a WEBELOS leader, Cubmaster, Assistant Scoutmaster, Bayshore District Chairman, and Assistant Venture Scout Leader. He received the District Award of Merit and the Silver Beaver Award. One of the proudest moments of his life was when his sons Sean and Christian each received their Eagle awards from the Boy Scouts of America. Robin and his sons enjoy going backpacking in the mountains of northern New Mexico, Alaska, Canada, and west Texas. They have also gone spelunking in the caves of Texas and Mexico.

Robin is a past member of Space Center Rotary and was awarded Rotarian of the Year Award. He was a past Little League Coach, Manager, & Soccer Coach, and a past member of the YMCA Board of Directors. Robin sang bass in his church choir, and taught Sunday school for several years.

Another interest of Robin's besides community involvement, cooking, and hiking is he loves to teach. He worked over 10 years as a college instructor at both San Jacinto College and College of the Mainland.

Robin also has a pilot's license and tried sky diving (he landed in a tree on his first jump). He enjoys SCUBA diving, water and snow skiing, and bicycling (he completed in 2005 the MS 150). Pretty much anything that involves the outdoors is something Robin will enjoy.

Crab Bisque



Trey Hafely

Ingredients:

- 3 tablespoons butter
- 1 small onion, minced
- 1 teaspoon all-purpose flour
- 1 quart whole milk
- 1/2 tablespoon grated onion
- 1/8 teaspoon ground mace
- 1/8 teaspoon ground black pepper
- 1/2 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 3 tablespoons crab roe
- 2 cups fresh jumbo lump crabmeat
- 6 tablespoons dry sherry
- 2 cups heavy whipping cream, whipped
- 1 tablespoon chopped fresh parsley

Directions:

1. Fill the bottom of a double boiler halfway with water. Bring to a low boil. Melt butter in top of double boiler, add flour and stir until smooth.
2. Gradually add milk, stirring constantly until smooth. Add onion, mace, black pepper, Worcestershire sauce, and salt. Cook for 3-5 minutes.
3. Add crab roe and lump meat and sherry. Cook over simmering water for 20 minutes.
4. To serve, ladle soup into bowls, add a splash of sherry to the middle, and sprinkle with fresh snipped parsley.

Biography

Trey is a native Houstonian who moved to the Clear Lake area in 1997 along with his wife, Laurie, their two daughters, Hannah Scout (10 years) and Haleigh Savannah (8 years), one newborn son, Hudson Sagar (11 mos.) and a bevy of dogs and goldfish. With a passion for developing software and companies, day trading, real estate, 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. They recently moved back to Seabrook from Kemah and are loving it. 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 5th year with "Men Who Cook."

Crab & Corn Chowder



Dave Imbrie

Ingredients:

- 1/4 cup butter
- 3/4 cup chopped onion
- 1 tsp. minced garlic
- 4 tbsps. flour
- 3 cans chicken broth (14 oz.)
- 1 bay leaf
- 1/4 tsp cayenne
- 1 tsp Emeril's Essence
- 1/2 tsp Old Bay
- Salt & pepper to taste
- 1 cup sweet corn (frozen or canned) thawed and drained well
- 1/2 cup whipping cream
- 1/2 cup milk
- 1 lb. lump crabmeat

Directions:

First sauté onion and garlic in butter until soft, but don't brown. Pour in chicken broth and boil. While boiling, stir in bay leaf, cayenne, Emeril's Essence, and add drained corn. Turn heat down to medium low and simmer for about ten minutes. Salt and pepper to taste.

Next, take a cup of the chicken broth and corn liquid out of saucepan and add to a blender after it cools down a little. Add 1/2 cup whipping cream and puree until smooth (20 seconds or so).

Then in a mixing bowl combine the flour and milk until smooth. Gradually add this to the simmering chicken/corn stock while constantly stirring for a couple of minutes. Stir in puree mix from blender.

Finally, add Old Bay and crab meat. Turn heat to low and cook 5 to 10 minutes before serving.

Biography

Born in Butler, Pennsylvania, and moved here to Seabrook in 1988. Have been in law enforcement for the past twenty-six years with the last seventeen spent right here serving our great community of Seabrook. When not working as a Detective Sergeant, I enjoy cooking, eating, and participating in a variety of sports. Most of all I enjoy spending time with my beautiful wife, Penni, and daughter Erin, who just graduated this past year from the University of Texas. "Hook' em" raise for Dad!! Ninth year with "Men Who Cook".

Corn Chowder



Glen Royal

Source: *Treebeards*

The soup picks up the maple-smoked flavor of the bacon and it really does make a difference to use the type of bacon specified.

Ingredients:

- 6 slices thick, maple-flavored bacon
- 1/2 cup chopped onion
- 2 cups baking potatoes, peeled and cubed
- 1/2 teaspoon fresh chopped parsley
- 2 cups chicken broth
- 1 cup white corn
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper, optional
- 1 cup whole milk or half-and-half
- shredded cheddar cheese

Directions:

In 2-quart saucepan over medium heat, sauté bacon pieces and onion until tender but bacon is not crisp. Add potatoes, parsley and broth. Reduce heat and simmer 15 to 20 minutes or until potatoes are soft and liquid has thickened. Add corn during the last 5 minutes of cooking.

Meanwhile, in 1-quart saucepan over medium heat, melt butter. Add flour and blend well to make a paste. Whisking constantly, slowly add milk, salt, black pepper and cayenne pepper, if used. Bring to a gentle boil.

Stir milk mixture into the cooked potatoes and continue to cook until soup becomes thickened, about 2 minutes. Adjust seasonings.

Garnish with shredded cheddar cheese, if desired.

Biography

Glenn Royal, CFP and his wife Diane, enjoy the lifestyle that Seabrook offers. Glenn has worked in the financial services industry since 1984, commuting to Houston from Seabrook. In 2005 he received an offer to work for Smith Barney in Clear Lake. That night, Glenn learned that it was a 6.2-mile commute from his home and figured it was an offer he couldn't refuse. Now, he is the "slow guy" driving to work. He and Diane are RV road warriors and they take along their 3 girls, Annie, Sissy, and Ellie (2 Schnauzers and a Springer Spaniel). Glenn is an active member of Seabrook Rotary and Lakewood Yacht Club.

Duck and Crab Meat Gumbo



Eric Smith

Ingredients:

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 chopped fresh okra
¾ C vegetable oil
¾ C all-purpose flour
1 Tbs. minced garlic
1 12 oz bottle stout beer
8 C chicken or duck stock

2 lbs peeled medium shrimp
¾ lb crabmeat (picked over)

Seasoning Mix:

3 whole bay leaves
2 tsp. salt
1 tsp. white pepper
1 tsp ground red pepper (preferably cayenne)
1 tsp black pepper
1 tsp dried thyme leaves
1 tsp dried oregano leaves

Directions:

Combine the onions, bell peppers and celery in a medium-sized 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 duck's backbone, remove and discard. Cut the duck in half through the breastbone. Cut the legs from each half. Remove the first two digits of the wings. Set the legs aside and cut the breasts in half horizontally. Season the duck with one 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. Reserve the rendered duck fat for the roux.

To the fat remaining in the pan, add the vegetable oil. Over medium heat, gradually whisk in the flour, stirring constantly, with a long-handled metal whisk. The usual proportion of oil to flour is 50-50. Continue cooking, whisking constantly, until the roux is the color of dark chocolate (take your time!). Immediately add half the vegetables (not the okra) and stir well (switch to a spoon if necessary). Continue stirring and cooking about one minute. Then add the remaining vegetables (still no okra) and cook and stir about two minutes. Stir in the seasoning mix and continue cooking about two minutes, stirring frequently. Add the garlic, stir well and cook about one minute more. Remove from heat.

In a separate pan, heat bacon grease until very hot, add okra and stir for at least 10 minutes—until browned. Combine with vegetables and seasonings. Slowly stir in beer to incorporate.

In a Dutch oven, bring the stock to a boil. Add roux mixture by the spoonful, 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 over rice.

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, adhering to the belief that the size of the mess is directly proportional to the flavor of the food. However, it was only the discovery of cooking gumbo, that lead Eric to become a master of kitchen disaster.

Eric currently lives in Seabrook with his terribly patient wife and two adoring children who, even at their tender ages, show promise in the kitchen-mess arena. This is Eric's 3rd year with "Men Who Cook."

Hot Crawfish Dip



Jack Fryday

Ingredients:

1 onion, chopped
3 stalks celery, chopped
1 bell pepper, chopped
1 clove garlic, minced
1 stick butter
1 pound crawfish tails, finely chopped
1 (8 oz.) package cream cheese
1/4 cup mayonnaise
1 tsp. dry mustard
1 tsp. sugar
3 tbsp Sauterne wine
salt and pepper to taste

Directions:

Sauté onion, celery and bell pepper in butter. Add crawfish and cream cheese; cover and simmer until cream cheese is melted. Add mayonnaise, mustard, sugar and wine. Simmer; add salt and pepper.

This recipe came from a cookbook that Marcy bought somewhere titled *Best of the Best from LOUISIANA Cookbook*. The book is selected recipes from Louisiana's favorite cookbooks and this one came from *The Louisiana Crawfish Cookbook*.

When we prepared this dish and took it to a party it was a major hit, however there are some changes that may help it out some. For example it is difficult for me to use only one clove of garlic in anything. If the recipe calls for garlic, one clove is simply not enough. Use your own judgment based on your taste for garlic. Also, Marcy thinks it could use a little more dry mustard and I definitely think it could use about a teaspoon or two of Tony Chachere's seasoning. These adjustments have been made in the dish served at the 2007 Men Who Cook.

I am a red neck cotton farmer from North Louisiana, not a South Louisiana Cajun, but I never met a crawfish I didn't like. You can purchase one pound packages of frozen crawfish from the Seabrook fish markets. This is a lot simpler than boiling and peeling a pound of crawfish and they taste just as good.

Biography

Born and raised in the cotton fields of North Louisiana. Graduated from Louisiana Tech in 1963. Met and married Marcy in 1966. Been happy ever since. Full time hobby - taking care of Marcy. Elected mayor of Seabrook in 2000. 13th year participating in "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!

Ingredients:

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

Directions:

Fresh shuck oysters, reserving the liquid (about 1 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 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 1/2 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 Ruby and I live on Clear Lake. We love boating, travel, good books and good friends to share new and old times with. We have been members of the Lakewood Yacht Club for 34 years and are quite active in club activities. This is my 6th year with "Men Who Cook".

Outside the Shell



Gary Renola

Bella Tuscany Deviled Eggs

1 tablespoon plus 1 teaspoon oil-packed sun-dried tomatoes, drained and chopped
6 hard-cooked eggs, peeled, cut in half and yolks mashed in a bowl
1 teaspoon fresh lemon juice
1 teaspoon finely chopped fresh rosemary leaves
2 1/2 teaspoons drained and finely chopped capers
1/8 teaspoon garlic powder
Salt and black pepper to taste
Slivers of sun-dried tomatoes for garnish

Gently press chopped sun-dried tomatoes between several layers of paper towel to remove excess oil. Combine mashed yolks with sour cream and lemon juice. Blend in sun-dried tomatoes, rosemary, capers and garlic powder. Season with salt and pepper. Fill whites evenly with mixture and garnish each egg half with slivers of sun-dried tomato.

Worcestershire-Pecan Deviled Eggs

6 eggs, hard-cooked, yolks removed and mashed
2 tablespoons mayonnaise
2 tablespoons Worcestershire sauce
1 teaspoon Dijon-style mustard
1 tablespoon finely chopped sweet onion or shallots
2 tablespoons chopped pecans
Salt and freshly ground pepper to taste
12 pecan halves

Combine yolks with other ingredients and fill whites. Garnish each with a pecan half.

Biography

Gary has been married to his wife, Elaine, for 32 years. They have lived in the Bay Area for 28 years and in Seabrook for 15 years. Gary works for ExxonMobil and is the Project Venture Manager for the Mont Belvieu Plastics Plant.

Gary has an undergraduate degree from The Pennsylvania State University in Chemical Engineering. He obtained his MS and PhD in Chemical Engineering from the University of Illinois.

Gary is serving in his second year on Seabrook City Council and is currently Mayor Pro Tem. Prior to that, Gary served on Seabrook Economic Development Corporation for two years, including one year as President. He recently served six years as board member of the West Chambers County Chamber of Commerce, including serving as Chairmen of the Board in 2004.

Gary is active with Big Brothers Big Sisters (BBBS) of Greater Houston. He has mentored youth in the program for over 8 years and is currently mentoring a 15-year-old boy. Gary recently served on the BBBS Board of Directors and continues to participate on the BBBS Advisory Board and local fundraising. Other charity events supported by Gary include the American Cancer Society Relay for Life and West Chambers County Chamber of Commerce Fall Festival.

Gary is an avid tennis player. He played Senior tournaments throughout the state but age and volunteer activities caught up with him. Gary enjoys photography, especially nature and sports photography.

Shrimp Stuffed Jalapeños

13
Years of Experience
in Men Who Cook

Alan Franks

Source: Seabrook Beach Club

Ingredients:

31 - 35 shrimp
yellow American Cheese
half slices of jalapeño
buttermilk
white flour
bread crumbs

Directions:

Take your shrimp and boil them for (5) minutes. Heat your cheese till it becomes soft. Take your ½ jalapenos with about 1 oz of cheese, mold into the jalapeno half. Take your boiled shrimp squeeze into the cheese. Bread them by dipping them in your butter milk. Then in to flour back in the buttermilk then into bread crumbs. Deep fry till golden brown.

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 was GM of Seabrook Beach Club for 12 years and owner for 2 years. I enjoy spending time with my two sons, Blake 11 years old and Jacob, 7 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 thirteenth year with "Men Who Cook."

Strawberry Spinach Salad

13
Years of Experience
in Men Who Cook

Kenneth W. Royal

Ingredients:

1/3 cup red wine vinegar
1 teaspoon salt
1/2 cup sugar
1 teaspoon dried mustard
1 1/2 teaspoons onion (minced)
1 cup olive oil
1 1/2 tablespoons poppy seeds

Combine ingredients in a jar, seal tightly and shake well. Refrigerate overnight.

1/2-cup pecans (pieces)
2 tablespoons butter [real]

Preheat oven to 375 degrees.

Melt butter in a pan, add and coat pecans.
Spread on cookie sheet and toast until brown (approx. 10 minutes)

2 bags of baby leaf spinach
2 containers of fresh strawberries (slice)

Combine bags of baby leaf spinach with sliced strawberries and toasted pecans. Shake dressing well making sure sugar is dissolved. Pour over salad and toss.

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. Thirteenth year with "Men Who Cook."

Arancini – Italian Rice Croquette



Giuseppe Camera

Ingredients:

- 3 oz. butter
- 1/2 cup finely chopped onion
- 1 lb. uncooked rice
- 1/2 liter beef broth
- 1 cup grated Parmesan cheese
- 1 cup fresh peas, cooked
- 4 oz. prosciutto, diced
- Salt and pepper to taste

For Coating; place each ingredient into a separate pie pan or flat soup bowl

- Flour (as needed)
- 3 eggs, beaten
- Fine bread crumbs (as needed)

Directions:

1. Cover bottom of large skillet or saucepan with butter, heat to medium-high
2. Add chopped onion, stir constantly and fry until onions are light-golden, about 2 minutes. Stir in uncooked rice and mix well.
3. Add beef broth, stir. Reduce heat to simmer, cover and cook until rice is tender and the broth is completely absorbed, about 20 minutes.
4. Stir in cheese, peas, Prosciutto, salt, and pepper to taste.

Spread out onto sheet pan to cool completely.

Assembling Rice Croquette

Using your hands, form into golf ball-size balls. Place side by side on flat pan or tray. To coat: dip the croquettes, one at a time: first into flour, next into eggs, 3rd into bread crumbs. Place in refrigerator for at least 1 hour. Deep fry at 375 until golden brown. Drain onto paper towels. Serve as appetizer.

Biography

Frankie and Giuseppe Camera are hands-on owners of Frenchies Restaurant, 1041 NASA Parkway, and Villa Capri on Clear Lake in Seabrook.

Growing up on the famously romantic Isle of Capri, Frankie and Giuseppe were exposed to the hospitality business by their father, manager of an Isle restaurant, for all of his adult life.

As small children, the two boys started in the food business by washing pots and pans. Along with other food and kitchen chores, working as helpers to master chefs, the brothers quickly learned what makes a restaurant and its food memorable.

1015 Surprise Casserole



Tom Davies

Ingredients:

1/4 cup plus 2 tablespoons butter, divided
3 medium-size Texas 1015 onions, peeled and chopped
2 cups grated Swiss cheese, divided
1 cup crushed saltine crackers, divided
2 eggs
3/4 cup light cream [or half and half or canned evaporated]
1 teaspoon of salt
1/8 th teaspoon freshly ground black pepper

Directions:

Melt 1/4 cup of butter in large skillet over medium to low heat. When hot, add onions and saute until tender. Place half of the onions in a 1 1/2 quart deep dish pie pan. Sprinkle 1 cup of Swiss cheese and 1/2 cup of cracker crumbs over onions. Repeat layers of onions and cheese.

In a medium bowl, beat eggs, cream, salt and pepper. Pour evenly over onion mixture. Melt 2 tablespoons butter in skillet over medium high heat; stir in remaining cracker crumbs. Lightly brown ,then sprinkle crumbs over casserole. Bake in 350-degree oven 25 minutes. Makes 6 to 8 servings. Good with beef or ham.

Biography

Born in Fort Worth, Texas when the stock yard's were functional. Raised in Waco, Texas. I have three children, Damon, working for Micro Soft in Las Colinas, Denton, teaching Drama in a Farmers Branch high school, and Victoria, freshman year at the University of North Texas, majoring in education.

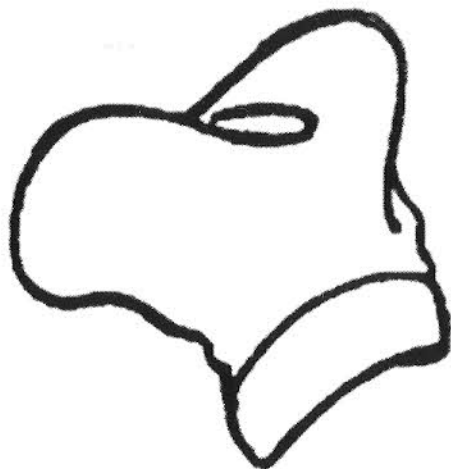
I presently work for Paradigm Engineering doing environmental plans for private industry to maintain compliance with the Environmental Protection Agency and the Texas Commission of Environmental Quality. I am also employed by Proler Southwest, a Metal Management company purchasing prompt industrial and railroad material for recycling purposes.

I was an original Mullet member, charter Krewe member of Krewe Du Lac and the Mash BBQ Team cooker and sponsor of the Cold River Cattle Company at the Houston Livestock Rodeo cook-off.

While living in Seabrook, I have been a member of the Seabrook Ethic's Commission, Eco-tourism, Sister City committee, 2 times Charter Review committee. I attend Saint Mary's Church in LaPorte .

I enjoy listening to the local music being played 5 nights a week in the area. I love boating, fishing and cooking for and with my friends on a regular basis. I can think of no other place in Texas I would rather live. I would like to personally thank each and everyone that helps organize and attends this function for your support of the Seabrook Police Officers Association. I would also like to mention my friend and mentor to this function, Jimmy Dibello . Ride with the wind Jimmy!

This is my 10th year with "Men Who Cook." Let the Good Times Roll .



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Aki Aki Rumaki with Peanut Sauce

6 **Pat Cunningham**

Source: Stolen

Ingredients:

- 1 Quart Peanut Sauce
- 5 Pounds Shrimp, Jumbo
- 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 & grill.
2. Wrap shrimp with bacon. Place shrimp on skewer.
3. Brush with melted butter, sprinkle with seasoning salt and garlic powder.
4. Place shrimps on grill. Cook until bacon is crispy. Baste with butter.
5. Remove from skewers 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 Shrimps. 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 of Clear Lake and sailor on Galveston Bay. I am the owner of container terminals in the U.S. and Mexico. This is my sixth year with "Men Who Cook."

Cajun Pork Chauvin with Broccoli Cornbread

10 **Larry Bonnin**

Pork Chauvin is a cured and hot smoked Pork Shoulder. Encrust it with black pepper, red pepper, salt and paprika. Bake at 350 degrees for 50-60 minutes.

Broccoli Cornbread

2 boxes Jiffy Corn Muffin Mix
1/2 t salt
1 C chopped onions
8 oz cottage cheese
2 sticks butter, melted
4 eggs
1 10 oz. broccoli (thawed)

Mix all ingredients together.

Place in a 9 x 13 inch pan sprayed with Pam.

Bake at 350 degrees for 45 minutes

Tips:

I also like to add whole kernel corn.

Add jalapenos at your own risk!

Can also be made as muffins, just adjust baking time.

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 his wife, Linda, reside in Seabrook. They have opened the doors of their home as Palm Lodge bed and breakfast. Larry has been cooking with "Men Who Cook" for 10 years.

Chicken Mirabella

1 **Joseph H. Hegyesi**

Ingredients:

10lbs Chicken, quartered [4] or small drumsticks and wings
1 Head of garlic, peeled and finely pureed
1/2 cup Red wine vinegar
1/2 cup Olive oil
1 cup Pitted prunes
1/2 cup Pitted Spanish green olives
1/2 cup Capers
6 Bay leaves
1 cup Brown sugar
1 cup White wine
1/2 cup Italian parsley or fresh coriander (cilantro) finely chopped

Directions:

1. In a large bowl, combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice and bay leaves. Cover and let marinate, refrigerated overnight.
2. Preheat oven to 350 degrees.
3. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them.
4. Bake for 50 minutes to 1 hour, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice.
5. With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat.
6. To serve chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juice over chicken.

Biography

Anyone who knows Joe realizes very quickly how much he enjoys a good meal and a good glass of wine. Whether grocery shopping, trying out a new recipe or savoring his own cooking, food is a top priority in Joe's life. Joe was born in Germany and moved to Houston when he was thirteen. He graduated from Texas A & M University with a degree in Chemical Engineering and received his MBA from the University of Houston. Being employed by the Dow Chemical Company for 32 years, he traveled extensively to many foreign countries. Living in Holland, Germany and Switzerland, Joe experienced fine gourmet dining and an appreciation for good wines. He continued to develop his culinary expertise by attending cooking schools. He serves on the Food and Wine Committee at Bay Oaks Country Club. To help burn off calories from his gourmet cooking, Joe plays golf, snow skis, exercise walks (known to his friends as a "Joe Walk") works in his garden and belongs to a bicycle group. Having completed the MS 150 last year, he is training again for this year's ride. He has enjoyed sailing with his brother Steve Hegyesi who is a member of Lakewood Yacht Club. In addition to all of these activities, Joe is in an investment club and an active member of Gloria Dei Lutheran Church where he is a financial advisor. Most important to Joe is his family. Spending time with Sandra, his wife of 45 years and family gatherings with his three children, their spouses and his seven grandchildren top his list for life's greatest enjoyments.

Chicken Rollatini



Angelo Viscarielio

Source : As with any Italian mother's recipe there are no exact measurements.

Ingredients:

Chicken Breast
Prosciutto
Provolone Cheese
Spinach
Marinara sauce
Fresh Garlic
Brandy
Demi Glaze
Fresh Mushrooms
Whipping Crème
Olive Oil
Butter

Directions:

Pound the chicken breast until thin. Layer on the spinach, cheese, and ham, roll up & secure with a toothpick. Saute in olive oil until lightly browned. Remove from the heat. Meanwhile sauté the fresh mushrooms, & garlic in butter, until browned. Add the mushrooms to the chicken rolls. Using the pan the chicken was sautéed in deglaze the pan with the brandy. Add the marinara, and cream & saute 5 minutes reducing slightly. Add the chicken & mushroom & cook covered for 10 minutes on low heat. Serve with a side pasta Enjoy!

Biography

A native of Italy, Angelo got to Texas by way of New Jersey. In the restaurant business for over 30 years, he currently owns Angelo's Pizza & Pasta. When he is not working he enjoys fishing, boating and golf. Married to his high school sweetheart, Angelo and Kathy have 3 children in college. This is Angelo's 5th year with "Men Who Cook."

Chinese Style Chicken Thighs



Andrew Smith

Source: Father's Recipe Collection

Ingredients:

2 medium garlic cloves
2 tbsp soy sauce
2 tsp honey
1/4 tsp salt
1/2 oz. ginger root
1 tbsp cider vinegar
1/4 tsp anise seed, crushed
1 lb. chicken thighs, skin on

Directions:

Peel fresh ginger root and quarter. In a blender puree the garlic, ginger root, soy sauce, vinegar, honey, anise seed and salt. When thoroughly pureed, pour into Ziploc bag with the chicken thighs, making sure the thighs are coated with the marinade. Let stand at room temperature for 20 minutes. Arrange chicken on the rack of a foil lined broiler pan, discarding the marinade. Roast in the middle of a 425 degree oven for 20 to 25 minutes or until thighs are cooked through. Serves 2.

Biography

Born, raised, and lived in Texas all my life. I graduated from St. Thomas High School in Houston which is the same school that both my son and my father went to and that my grandfather was one of the founders. Father of 3 and grandfather of 9 ranging in ages from 3-19 yrs. Needless to say this keeps both myself and my wife, Cheri, very busy. I am proud to say that all of them live within 1 mile of us except for one at Trinity, Texas Women's, and the Marine Military Academy.

Cheri and I love living on Clear Lake and spending a great deal of our time at Lakewood Yacht Club, but as the summer weather becomes unbearable we join the Bears in Angel Fire New Mexico where we have a second home.

I am proud to be participating as a cook this year as my wife was Chairman of this event for a number of years, and it is great fun to enjoy it from this side for a change.

Coq Au Vin



Scott Mickey

Source: This is my adaptation of the French Classic. Serve this recipe with buttery noodles or cheesy polenta and you can feed about 6 depending on the size of your guests' appetites

Ingredients:

2 lbs boneless chicken thighs	Take the skin off if you must, but they do add a good flavor element to the dish
6 oz thick sliced bacon	Stack the slices and cut them cross-wised into ¼ inch pieces
16 oz fresh mushrooms	Use cremini, buttons, shitake or any combination that sounds good. Clean them and slice them into ½ inch pieces
8 to 12 oz fresh carrots	Clean and slice into ½ inch pieces
16 oz of pearl onions	You can use fresh, but here is a case where the frozen product is very convenient because they are already peeled
2 to 4 cloves garlic, minced	Don't mince until just ready to cook with the onions and carrots
750 ml bottle of red wine	A Pinot Noir (Burgundy) or Syrah (Rhône) is best
About 16 oz chicken broth	The 32 oz cartons allow you to use just what you need
4 oz fresh herbs	Finely chop some thyme and flat leaf parsley
6 oz butter	You can use 3 oz butter and 3 oz olive oil to reduce fat
salt & pepper	Kosher salt and fresh ground pepper make things better
½ cup Flour	Put the flour in a large paper sack

Directions:

You'll need a large Dutch oven with a tight fitting lid and a large sauté pan. Preheat your oven to 275 degrees.

Place the Dutch oven on the stove top over medium low heat and add the bacon. You want to brown it slowly to render out as much fat as possible. While the bacon cooks, heat up the sauté pan over medium high heat and add the butter. When the butter quits foaming, add the mushrooms with some salt pepper. Don't move them around; just let them sit until they brown, about 5 or 6 minutes, then toss to brown the other side. In about another 4 minutes they are done, so take the pan off the heat and set aside. Check the bacon in your Dutch oven and stir to even out the browning. In the mean time, season the chicken thighs liberally with salt and pepper and then shake them in the flour to lightly coat. Do it in batches if necessary. Now, remove the browned bacon with slotted spoon to drain and increase the heat to medium high. Add the chicken to the bacon fat in an even layer, in two batches, if necessary. Turn the chicken after about 3 minutes to brown all around. When the chicken is browned on all sides remove with slotted spoon to paper towels. You may need to add a little olive oil to the Dutch oven, prior to adding

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the pearl onions and carrots. Sauté the vegetables for about 8 to 10 minutes. Just as the onions start to brown; toss in the garlic and herbs. Cook for about 2 more minutes and add the bottle of wine. Let it cook and reduce for about 5 minutes, then return the chicken, bacon and mushrooms to the pot. Add just enough chicken broth to where the chicken is immersed about ¾ ways. Put on the lid and move the Dutch over to the oven. Let it braise for about 2 hours, checking half way through to turn the chicken pieces.

Biography

From humble beginnings in America's Heartland, it was evident early on that Scott was destined to reach the pinnacle culinary event, "Men Who Cook". As early as the age of eleven, he was training for this event in the 'back of the house' operation of the family's restaurant / hospitality investments. However, as a teenager, he eschewed the continuation of his education and left behind his role as the 'heir apparent' in the family's business empire. Instead he emancipated himself to the Caribbean and the modest life of a deckhand aboard a variety of vessels plying their trade in exotic tropical locales. In spite of his 'land lubber' DNA, he excelled in the ways of the sea and rose to the level of Captain by the age of 21. This set his career course for the next 30 years as he progressed in a marine industry that took him to assignments around the world. He now heads his own marine shipping enterprise right here in Seabrook. However, through the many years that passed, he could not leave behind his culinary training and interests. His travels allowed him to expand his gastronomic palette from 'dry rub' in Memphis to 'beluga caviar' in Moscow and bring new tastes home with him. Today, he is often found in the kitchen creating sumptuous repasts for family and friends. As the 'pater familias' of the Texas branch of the Mickey clan, he resides in Seabrook with his lovely wife Sandy.

Crab Cakes



Chef Joseph

Source: *West Virginia Recipe*

Ingredients:

1 Pound	Lump Crab, Cleaned
1-1/2 Cup	Panko Bread Crumbs
2 Tablespoons	Fresh Parsley
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 seventh year with "Men Who Cook."

Duxelle Stuffed, Pancetta Wrapped, Whole Beef Tenderloin



Paul Dunphey

Serves 125

Ingredients:

3 each 6 lb. beef tenderloin – center cut, trimmed	8 bay leaves
24 ounces Pancetta, sliced thin	16 fluid ounces heavy cream
8 pounds Portobello mushroom, coarsely chopped	kosher salt, to taste
1/4 pound shallots, minced	white pepper to taste
1/4 yellow onion, minced	1 cup butter, unsalted
24 fluid ounces dry white wine	1 cup flour, all-purpose
	pomace olive oil, as required

Directions:

Step One : Prepare Beurre Manie

Rub butter and flour together in your hands to form small balls the size of large shot. Reserve.

Step Two: Prepare the Duxelle Mix

Over medium heat in a heavy skillet combine mushrooms, shallots and onions – cook till onions translucent. Add combined balance of ingredients, except beurre manie, and bring to boil. Allow to boil au sec (to dry). Remove from heat and stir in beurre manie to thicken the mixture. Return to heat and cook until well combined. DO NOT allow mixture to boil after beurre manie is added. Cool mixture prior to stuffing.

Step Three: Prepare/Stuff Tenderloin

Place trimmed tender on a cutting board and star-cut lengthwise, spreading open to receive stuffing. Place/smear stuffing in exposed cuts and re-form the tender. Wrap with slices of pancetta and tie along length with butcher's twine.

Step Four : Cook

Lightly coat tender with olive oil and sear on all sides in heavy skillet over high heat. Roast in 375 degree pre-heated oven for 8 minutes for rare, 10 minutes for medium rare (internal of 125). Allow to rest for 10 minutes, then slice into 2 oz. portions.

Biography

My wife and I and our three sons have lived in Seabrook for over 6 years. As an owner of a successful Fuel System and Service company, I have been an integral part of the Houston and Clear Creek business communities for the past 13 years. In addition to this enterprise, I also own and manage commercial and residential rental properties in the Houston area, which also includes a local marina, restaurant, bars, hotel and RV park.

My family and I are avid boaters and members of Lakewood Yacht Club. After moving our boat to Clear Lake, becoming a member of Lakewood, and spending time in Seabrook and down on the water, we decided to make Seabrook our home.

I am currently a Councilman for the City of Seabrook. I enjoy volunteering my time and experiences when it comes to city business and services. As in all volunteering experiences, you always hope and work towards making a difference in what you do.

Italian Sweet and Sour Pork Loin

Claudio Sereni

Source: *The original Claudio's in Kemah*

Ingredients:

- | | |
|----------------------------------|-------------------------------------------------------|
| 1—Red Pepper | 1—Quart of Chicken Stock |
| 1—Green Pepper | 8—Ounces of Balsamic Vinaigrette |
| 1—Yellow Pepper | 1/2—Teaspoon of Chili Pepper |
| 1—Yellow Peel Onion | 3—Tablespoon Corn Syrup |
| 1—Small Can of Tomatoes Puree | 1—Ounce of Chopped Fresh Thyme,
Rosemary and Basil |
| 3—Glasses of 1.5oz White Wine | Salt and Pepper per your taste |
| 1—Pound of Brown Sugar | |
| 3—Ounces of Chopped Fresh Garlic | |

Directions:

Cut vegetables into one inch cubes and boil in chicken stock for 3 minutes. Strain vegetables from chicken broth and keep on the side of the pot.

Add: sugar, 2 tablespoons of corn syrup, garlic, balsamic vinaigrette, tomatoes puree.

Bring to boil for 40 minutes. For reduction on side cut pork loin, marinate with chopped basil, thyme, rosemary salt and pepper. Sauté in pan. Add white wine and let the alcohol evaporate.

For Sweet and Sour Sauce add the vegetables, the sautéed pork loin and the juice of wine reduction and cook for 10 to 15 minutes.

Take sauce and glaze the pork and vegetables. Serve with Risotto on the side.

Biography

Claudio Sereni began his musical training at the early age of 7 when he auditioned for the Sistine Chapel Choir in the Vatican City. He was trained professionally in voice and bassoon at the conservatory of Santa Cecilia in Rome, Italy. He performed with the Sistine Chapel Choir for 22 years and appeared on Italian television with the group 4 plus 4 of Nora Orlandi. His voice has been featured in Italy in many films such as "Jungle Book," (Il Libro della Giungla) the original soundtrack of "Once Upon a time in America" with Robert DeNiro, "Popeye," featuring Robin Williams, "Romeo and Juliet" and many more. He toured for 12 years in musicals with Garinei & Giovannini, and acted with Anna Magnani in the movie "Anno di grazia 1894" singing Ave Maria. He is very versatile with his repertory and takes requests for a real crowd pleaser. Claudio's has unique atmosphere, super food and great music. A word of warning... reservations are a necessity on any night. Weekends sometimes are booked days in advance. The most coveted tables, near the piano in the bar area often are occupied all evening by diners who come in early and stay late. The other non-smoking room is larger and quieter offering the advantage of easy conversation. Asked about the secret to his success, Sereni said, "I love my Clientele friends, most of them I've known for years. They

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come here and spend six or seven hours, eat dinner and dance. Also, they don't have to go anywhere else. They have everything in one place." Crista Cochrane-Sereni is a Texas native raised in Texas City / LaMarque. She graduated from S.H.S.U. in 1983 with a degree in music education, and has taught elementary music for over 21 years. Teaching school, along with private voice and piano lessons led her to "moonlight" as a torch singer. Claudio just happened to see her perform one night at Bertolotti's and approached her to work with him. Crista agreed and started singing professionally with Claudio at the piano in 1992. Claudio took her to Italy in 1993 and proposed on the Rialto bridge in Venice. That August they eloped to Las Vegas where they were married at the Little Chapel of the West. They soon added more songs and dueling pianos to their act, but now one usually performs while the other watches the business. Occasionally they can be persuaded to sing "Unforgettable" as a duet which is a local favorite. Her repertoire consists of old standards, pop tunes and an occasional Italian classic. Together, they have made beautiful music as well as three beautiful children.

Chef Gappardino "Carlo" Minotti Claudio's chef is the former executive chef for the Queen of Belgium. He has trained in France, Italy and USA with 40 years of Fine Dining Experience.

Lamb Satay with Thai Vegetable Fried Rice



Andrew Lobeck

Source: Merlion Restaurant House Recipe

Lamb Satay:

1 teaspoon coriander seed	Pinch turmeric powder
1 teaspoon cumin seed	(as only a colorant, use very little)
1 tablespoon chopped garlic	8 tablespoons chicken stock
1 tablespoon fresh grated ginger	3 tablespoons palm sugar
1 pound lamb, cut into bite size pieces	(can substitute with brown sugar)
2 tablespoons fish sauce	
1 tablespoon curry powder	

Directions:

The coriander and cumin are toasted and then crushed in a mortar and pestle. The ingredients are then combined to form a marinade, and the lamb is marinated for at least an hour. Skewer the lamb pieces and grilled on a charcoal or gas grill.

Thai Vegetable Fried Rice:

2 tablespoons canola oil
2 tablespoons oyster sauce
2 tablespoons soy sauce
1 teaspoon fresh chopped garlic
1 egg
1 cup jasmine rice
1/4 cup finely chopped green onions

Directions:

In stir fry pan heat canola oil; add garlic, vegetables, oyster sauce and soy sauce. Cook ingredients till tender and add egg. Scramble the egg till cooked and add rice. Garnish with freshly chopped green onions.

Biography

The Merlion experience begins with offering our guests complimentary wine tasting in a relaxed atmosphere with a scenic view, add to that a menu that boasts of Wild Game, Kobe Beef & Wild Caught Salmon. Chef Andrew with his innovative cutting edge Thai Cuisine has placed "Merlion" as one of the top ten Thai Restaurants in the Greater Houston Area.

This year Chef Andrew & Merlion were selected to participate as the only Thai Restaurant at the Houston "Rodeo Uncorked & Best Bites Competition". Chef Andrew is committed to introducing our clientele to Bangkok cuisine at it's finest by continually introducing new & innovative dishes.

Lean & Mean Turkey Balls



Mark C. Lovfald

Source: It's a Lovfald Family Secret

Ingredients:

2 LBS	Lean Ground Turkey
2	Eggs
1 Cup	Dry Plain Bread Crumbs
1/3 Cup	Worcestershire Sauce
1/3 Cup	Finely Chopped Onion
1/4 Cup	Jalapeno Ketchup

For an extra KICK...

1/3 Cup Chopped Jalapenos

Directions:

Preheat oven to 350 degrees.

In a large bowl, combine all ingredients. Roll the meat into little balls. Bake uncovered 1 hour or until done. Let stand 10 minutes before serving.

Biography

Mark Lovfald was raised in Seabrook and has been selling REAL ESTATE in the Greater Clear Lake Area for the past 13 years. He has been with Re/max Space Center ever since he graduated from the University of North Texas in Denton. Last November, Mark just graduated from the Auctioneer Academy in Dallas, soon to focus his expertise on real estate auctions.

For fun Mark enjoys investing in real estate, taking exotic vacations, scuba diving, working out, cooking healthy dishes, fishing and volunteering for several local non-profit organizations.

Neil's Spinach Lasagna

Neil Vacchiano

Sauce:

- 2 Qts. Tomato Sauce (homemade preferably)
- 1 6 oz. Can Tomato Paste
- ½ onion, chopped
- 7 Cloves of garlic (use garlic press)
- 4 Oz. Olive Oil
- Fresh parsley,
- Pinch of oregano
- Pinch of cayenne pepper, if desired

Pour olive oil in pan/pot. Sauté onion until golden, add the pressed garlic until golden. Add tomato paste, Simmer on low, let paste heat, then add 2 Qts. tomato sauce, add parsley and oregano. Simmer 20 minutes. Set aside until layering process.

Cheese Mixture:

- 1 Lb. Ricotta cheese
 - ¼ Lb. Mozzarella Cheese
 - 4 Oz. Parmesan Cheese
 - 4 Oz. Milk
 - 2 eggs
 - ½ cup parsley
- Mix above ingredients, set aside until layering begins.

1 Lb. Lasagna Noodles, cook according to directions, set aside

Layer fillings:

 Use olive oil to saute' ingredients

- 1 Lb. Bag of fresh spinach
- 6 Oz. Pine Nuts
- 1 Lb. Italian Turkey Sausage
- ½ cup sliced mushrooms
- 1 Sweet onion

Directions:

Cook Italian sausage in cast iron skillet. Cut into small ½" pieces. Drain and set aside. Sauté onions & mushrooms in skillet in olive oil together. Set aside. Sauté spinach and pine nuts. Set aside. Begin layering: Using a 9 x 13 glass pan, ladle some tomato sauce on the bottom, place a layer of noodles on top, spread cheese mixture on the noodles 4 - 5 tablespoons per noodle. Coat with tomato sauce. Layer with noodles, top with cheese mixture, then layer with spinach and pine nuts mixture. Alternate with tomato sauce, noodles, cheese mixture, then add a layer of mushroom, onion mixture. Layer again with noodles, sauce, then top with layer of Italian turkey sausage. Top with final layer of noodles, tomato sauce and ¾ lb of mozzarella cheese. Bake at 375 for 20 minutes. Let lasagna rest for 10 minutes prior to cutting and serving.

Continued from page 44.

Biography

Neil Vacchiano is an F.B.I. (Full Blooded Italian). He was born in Italy, immigrated to the U.S. a few days before his 6th birthday. He learned his cooking skills from his mother. In Italy, she cooked without electricity. Neil began cooking after he bought his first farm in Pennsylvania at age 25. His two children tried to encourage him to open a restaurant but alas, he kept his day job as a realtor and developer in the great state of Virginia. He is thinking about retiring to Costa Rica some day. Currently he visits Texas to cook for the event co-chair, Jackie Tingle.

Orange Chicken

Chris Kurzadkowski

Ingredients:

2 pounds boneless chicken pieces, skinned
1 egg
1 1/2 teaspoon salt
1 1/2 teaspoon White pepper
Oil (for frying) 2 cups
1/2 cup cornstarch PLUS "PLUS" means this ingredient in addition to the one on the next line, often with divided uses
1 tablespoon cornstarch
1/4 cup flour
1 tablespoon minced ginger root
1 tablespoon minced garlic
1 dash crushed hot red chilies (2 shakes)

1 tablespoon rice wine
1/2 cup water drained from Mandarin oranges
1 teaspoon sesame oil
Mandarin Oranges - 11 oz can for garnish

Orange Chicken Sauce

1 1/2 tablespoon soy sauce
1 1/2 tablespoon water
6 tablespoons sugar
5 tablespoons white vinegar
3 shakes orange peel
1 teaspoon orange extract

Directions:

Mix all ingredients of sauce together, let sauce set in a separate container. Set to one side.

Cut chicken pieces into 1-inch squares and place in large bowl. Stir in egg, salt, pepper and 1 tablespoon oil and mix well.

In a separate bowl, Stir cornstarch and flour together. Add chicken pieces, stirring to coat. Heat oil for deep-frying in wok or deep-fryer to 375 degrees.

Add chicken pieces, small batch at time, and fry 3 to 4 minutes or until golden and crisp. (Do not overcook or chicken will be tough.) Remove chicken from oil with slotted spoon and drain on paper towels. Set aside.

Clean wok and heat 15 seconds over high heat. Add 1 tablespoon oil. Add ginger and garlic and stir-fry until fragrant. Add and stir-fry crushed chili pepper. Add rice wine and stir 3 seconds. Add Orange Sauce and bring to boil. Add cooked chicken, stirring until well mixed. Stir water from Mandarin oranges into remaining 1 tablespoon cornstarch until smooth. Add to chicken and heat until sauce is thickened. Stir in 1 tablespoon oil and and 1 teaspoon sesame oil. Serve at once.

Serve over white rice.

Biography

Chris Kurzadkowski is the owner of Lonestar Delivery & Process. He is Houston, Clear Lake and Galveston's 24 hour on demand delivery solution headquartered in Seabrook, Texas. Chris is actively involved in the community, and is also a member of the both Clear Lake and League City Chambers of Commerce.

Penne Pasta with Tomato Cream Sauce

Ray Cook

Ingredients:

6 ounces penne pasta, uncooked
Vegetable cooking spray
4 ounces Canadian bacon, chopped
3/4 cup chopped sweet red pepper
1/4 cup chopped onion
1 clove garlic, minced
1 (14-1/2 oz) can whole peeled tomatoes (no-salt) un-drained and chopped
1 tsp sugar
1/2 tsp dried basil
1/4 tsp freshly ground pepper
1/4 tsp salt
2 tsp all-purpose flour
1/4 cup evaporated skimmed milk

Directions:

Cook pasta according to package directions, omitting fat or salt, then drain and set aside.

Coat a large non-stick skillet with cooking spray and place over a medium-high heat until hot. Add the Canadian bacon and the next three ingredients, and saute until vegetables are tender. Add tomato and the next four ingredients. Bring mixture to a boil. Cover, reduce heat, and simmer 10 more minutes.

Add pasta, stirring well. Cook over medium heat 2 to 3 minutes or until thoroughly heated. Transfer mixture to a serving bowl. Garnish with a basil sprig if desired.

Biography

Ray Cook is Fire Chief for the Seabrook Volunteer Fire Department, where he has been a member for 29 years. As Chief of the Department, Ray is ultimately responsible for managing all operational aspects of the department. These duties include but are certainly not limited to developing Standard Operating Procedures for the Department to operate by, establishing goals for the Department and its members and providing the leadership and discipline needed to reach them, and managing emergency incidents as a command officer by providing direction and making decisions necessary to mitigate the incident.

This is his second year cooking with the "Men Who Cook". Ray loves to cook and brings as much enthusiasm to the kitchen as he does volunteering for the community.

Pork Loin with Fig and Port Sauce



Chris Kuhlman

Source: *Courtesy of Giada De Laurentiis*

Ingredients:

Sauce:

- 2 1/2 cups port wine
- 1 1/4 cups reduced-sodium chicken broth
- 8 dried black Mission figs, coarsely chopped
- 2 sprigs fresh rosemary
- 2 cinnamon sticks
- 1 tablespoon honey
- 3 tablespoons unsalted butter, cut into pieces
- Salt and freshly ground black pepper

Pork:

- 2 tablespoons olive oil
- 2 tablespoons chopped fresh rosemary leaves
- 1 tablespoon salt, plus additional for seasoning
- 1 1/2 teaspoons freshly ground black pepper, plus additional for seasoning
- 1 cup canned low-salt chicken broth
- 1 (4 to 4 1/2-pound) boneless pork loin

Directions:

For the sauce: In a heavy medium saucepan, combine the first 6 ingredients. Boil over medium-high heat until reduced by half, about 30 minutes. Discard the herb sprigs and cinnamon sticks (some of the rosemary leaves will remain in the port mixture). Transfer the port mixture to a blender and puree until smooth. Blend in the butter. Season the sauce, to taste, with salt and pepper. (The sauce can be made 1 day ahead. Cover and refrigerate. Rewarm over medium heat before using).

For the pork: Preheat the oven to 425 degrees F. Stir the oil, rosemary, 1 tablespoon salt and 1 1/2 teaspoons pepper in a small bowl to blend. Place the pork loin in a heavy roasting pan. Spread the oil mixture over the pork to coat completely. Roast until an instant read meat thermometer inserted into the center of the pork registers 145 degrees F, turning the pork every 15 minutes to ensure even browning, about 45 minutes total.

Transfer the pork to a cutting board and tent with foil to keep warm. Let the pork rest 15 minutes. Meanwhile, stir the chicken broth into the roasting pan. Place the pan over medium heat, and scrape the bottom of the pan to remove any browned bits. Bring the pan juices to a simmer. Season with salt and pepper, to taste.

Using a large sharp knife, cut the pork crosswise into 1/4-inch-thick slices. Arrange the pork slices on plates. Spoon the jus over. Drizzle the warm fig sauce around and serve immediately.

Biography

Born and raised in Houston and Galveston, I find the Seabrook waterfront to be the perfect place to call my home and studio. I graduated from Brooks Institute of Photography in Santa Barbara, CA in '76 and returned to the area to open my commercial and art photography business. I have been blessed with a great career in doing something I love, that is, seeing things that most miss, and then calling it to the attention of the vision in others. Corporate travel photography around the world has been a big part of my life but I love the fact that now, quite often, I commute minutes away serving clients in the Bay Area.

I've served on numerous community committees and especially enjoyed my time on city council and the ecotourism groups, promoting Seabrook as a hub for nature tourism.

Life is great here on the bay and my wife Jessica and I are enjoying the remodeled house, including the new commercial kitchen, which made cooking for Men Who Cook a real pleasure!

Real Cajun Red Beans and Rice



Joel Powers

Source: *Cooks Tour of Shreveport, 1964*

Ingredients:

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

Rosemary Grilled Pork Tenderloins



John B. Mahaney

Source: *The Kansas City Barbeque Cook Book*

Ingredients:

1/4 cup red wine vinegar
1/2 cup olive oil
1/2 cup water
2 cloves of garlic, minced
2 tablespoons prepared mustard
1 tablespoon salt
1 teaspoon sugar
1/2 teaspoon basil
1/2 teaspoon pepper
1/4 cup honey
1/4 cup packed brown sugar
1 tablespoon molasses
1 tablespoon prepared mustard
1 tablespoon olive oil
1 teaspoon soy sauce
1/4 teaspoon ground ginger
1/2 teaspoon pepper
1 tablespoon fresh rosemary leaves

Directions:

Pour mixture of wine vinegar, 1/2 cup olive oil, water, garlic, 2 table-spoons mustard, salt, sugar, basil and 1/8 teaspoon pepper over pork tenderloins in sealable plastic bag; seal bag. Marinate in refrigerator for 8 hours or longer, turning occasionally. Drain, discarding marinade; pat tenderloins dry with paper towel. Rub mixture of honey, brown sugar, molasses, 1 tablespoon mustard, 1 tablespoon olive oil, soy sauce, ginger and 1/2 teaspoon pepper on all sides of tenderloins; sprinkle with rosemary leaves. Place tenderloins on grill rack over medium-hot coals spiked with wet pecan or mesquite wood chips. Grill for 10 to 15 minutes or until cooked through, turning once. Remove to serving platter; cut each tenderloin into 12 medallions just before serving.

Biography

John was raised in a small town in southside Virginia and lived there until he was lucky enough to marry the lovely sister of the co-chairperson of the "Men Who Cook," Jackie Tingle. He's a fan of college football (specifically Virginia Tech), NASCAR and saltwater fishing. He graduated from the University of Richmond in 1972 (is he really that old?) where he did more drinking than he did cooking although that is where he got his start. He is known as a master chef specializing in outdoor barbecuing. Hope you enjoy his pork tenderloin.

Shrimp Campechana



Hans Mair

Ingredients:

1 - 2 lbs. small whole Shrimp, boiled (quantity to your liking)
1/2 qt. Chili sauce
1/2 c. Pico de gallo
1 c. Tomato juice
1 oz. Capers
3 cloves fresh Garlic
1/2 bunch fresh Cilantro
1/2 ounce Horseradish
1 ounce Lemon juice
Salt and Pepper, to taste
Tabasco sauce, to taste
1 each Avocado, sliced
1 bag Tortilla Chips

Directions:

Grind all ingredients together in machine (Cuisinart) or finely chop all ingredients and mix together. Salt and Pepper to taste. Add a few drops of tobasco sauce to taste. Add pico de gallo. Mix well. Add boiled shrimp (quantity to your liking). Garnish with avocado slices. Serve in parfait dish. Serve with tortilla chips. YIELD: 6 -1 lb. servings.

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. Married to Darby. Father of 3 children. Enjoy flying, cooking and water skiing. This is my 12th year with "Men Who Cook."

Shrimp & Grits

12

Mike DeHart

Ingredients:

4 cups water
Salt & Pepper (to taste)
1 cup stone ground grits
3 tablespoons butter
2 cups shredded sharp cheddar cheese
1 pound medium shrimp, peeled & de-veined
6 slices bacon, chopped
4 teaspoons lemon juice
2 tablespoons chopped parsley
1 cup thinly sliced scallions
1 large clove garlic, minced

Directions:

Bring water to boil. Add salt and pepper. Add grits and cook until water is absorbed, about 20 to 25 minutes. Remove from heat and stir in butter and cheese.

Rinse shrimp and pat dry. Fry the bacon in a large skillet until browned; drain well. In grease, add shrimp. Cook until shrimp turn pink. Add lemon juice, chopped bacon, parsley, scallions and garlic. Saute for 3 minutes.

Spoon grits into a serving bowl. Add shrimp mixture and mix well. Serve immediately.

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 twelve years.

Roger's Smoked Brisket

2

Roger Williamson

Source: Personal recipe that I came up with.

Ingredients:

One 12 to 14 lb. trimmed brisket
Fiesta Fajita Seasoning
Brisket Rub
Dark brown sugar
Apple Juice
Coconut Rum
Oak or Pecan Wood

Directions:

Take your trimmed brisket and rub it down with brisket rub. Then put a liberal amount of Fiesta Fajita seasoning on the brisket and rub it in. Take dark brown sugar and cover the top of the brisket. Wrap the season brisket in tin foil. Refrigerate for at least two hours. Take the brisket out of foil and place it on a BBQ pit. Smoke for approximately fourteen hours. Keep temperature between 225-250 degrees. Take a spray bottle and fill it with half apple juice and half coconut rum. Spray the brisket liberally with the apple mixture once an hour. After eight hours, check the internal temperature once an hour until it reads 160 degrees. Once the internal temperature reaches 160 degrees, take the brisket off the pit and double wrap it in tin foil. Place the brisket back on the pit. Check the internal temperature every hour until it reaches 190 degrees. Take the brisket off the pit and let rest for one hour. Slice and serve.

Biography

Detective Roger Williamson, Kemah Police Department. I have been with the department since 1999. When I'm off I enjoy hunting, fishing, cooking and wood working.

Swedish Pickled Shrimp

Guy Rodgers

Source: From my Nanny growing up.

Ingredients:

2 1/2 lb. uncooked shrimp
1/2 c. celery tops
3 1/2 tsp. salt
1/4 c. mixed pickling spices
Bay leaves
1 1/4 c. salad oil
3/4 c. white vinegar
1 1/2 tsp. salt
2 1/2 tbsp. capers with juice
2 1/2 tsp. celery seed
Dash of Tabasco
2 tbsp. sugar

Directions:

2 1/2 pounds of shrimp. Put in deep kettle to cover. Bring to boil. Add 1/2 c celery tops, 3 1/2 teaspoon salt, pickling spices and cook 4 - 5 minutes after second boil. Drain and cool. In a long, flat glass casserole alternate layers of peeled shrimp and sliced onions.

Add 7 to 8 bay leaves. Combine oil, vinegar, 1 1/2 teaspoon salt, capers with juice, celery seed, Tabasco and sugar. Pour over shrimp and store covered in refrigerator for at least 24 hours.

Biography

Guy was born and raised in Glendale, California where he dedicated his time and talents to getting into whatever trouble he could possibly find. During this time, this infamous (as in not famous) childhood actor could also be spotted at the Disney and Universal Studios where he worked on several films. An avid sports enthusiast, Guy diligently pursued a career in pro football. Several surgeries later, however, the 49'ers would have to make it without him as he moved to Texas to start his own business, West Gulf Container Company. Guy lives in Seabrook where he is raising his two sons, Casey and Cody. Guy also enjoys being a "Man Who Cooks."

Texas Style Stroganov

Roger H. Johnson

Source: Variation of recipe found in Gourmet Magazine

Ingredients:

Potatoes

3 each Baker Potatoes

Steaks

3 each Thick cut Ribeye Steaks

6 pinches each Salt and Pepper

2 TBS Extra Virgin Olive Oil

Stroganov Sauce

2 TBS Extra Virgin Olive Oil

1/2 each Sweet Onion, peeled

3 large Shallots, Peeled

3 large Garlic Cloves Peeled

1/2 tsp each Salt and Pepper

3/4 pound Crimini, Sliced (can substitute white mushrooms)

1/4 Cup Brandy

3/4 Cup Beef Broth

2 TBS Worcestershire Sauce

1/4 Cup Sour Cream

Directions:

Potatoes

- Wrap in a few layers of paper towels. Prick with fork. Place in microwave prick side up and zap until soft (at least 6 minutes). Leave wrapped in microwave until serving.

Steaks

- Sprinkle a pinch of salt and a pinch of pepper on each side of steak, rubbing in as applied.
- Heat oil in cast iron skillet on high but not to smoking. Add as many steaks as comfortably fit. Turn heat to medium high. Cook about 4-5 minutes a side. Stack on plate in warming oven set on low. Repeat until all steaks cooked, and then remove skillet from heat. Do not clean skillet. Note: Steaks on bottom of the pile on the warming plate will be more done than those on top

Stroganov Sauce

- Slice onion, shallots and garlic in thin long slices (Can use mandolin)
- Without cleaning iron skillet, add olive oil and heat on medium high. Stir in sliced items and add salt and pepper. Using a wooden stir stick, scrape all goodness from bottom of pan and stir into mixture. Stir until onions begin to show brown color, about 3 minutes.
- Add mushrooms, and sauté, stirring occasionally, until liquid given off the mushrooms has mostly evaporated, about 4 minutes.
- Stir in brandy and boil until evaporated. Add beef broth and Worcestershire and cook another 4 minutes. Onions should be soft.

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- Slice steaks (slicing optional) reserving juices from steaks.
- Reduce heat to low and stir in sour cream and juices from steaks in warming oven

Plating

- Slice Potatoes crosswise, arranging on plate edge and place steak on plate next to them.
- Spoon stroganov sauce over potatoes and over a portion of the steaks

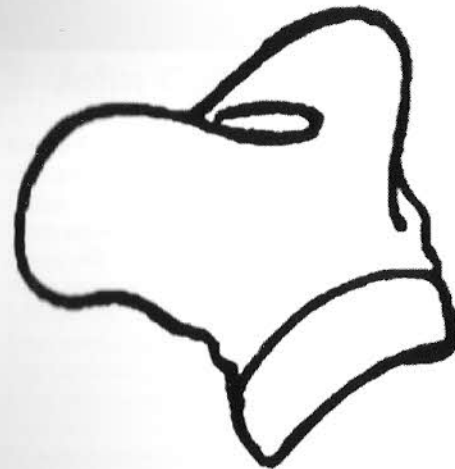
Biography

General:

- I live in Clear Lake Texas. I work for the Boeing Company as a Graphic Designer and Service Team Leader. 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 Solo (a form of competitive auto sports). I run my black 2005 Honda S2000 at these events (locally with 170+ other cars). I am a nationally recognized SCCA Solo course designer.
- This will be my 6th year with Men Who Cook.



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Richard Tomlinson

Source: *Step by Step Cookbook 1988*

Ingredients:

SYRUP

- 12oz granulated sugar
- 3 tbsp honey
- ¾ pint water
- 1 tbsp lemon juice
- 1 tbsp orange flower water

PASTRY

- 1 lb package of phyllo pastry
- 4 oz unsalted butter, melted
- 4 oz chopped walnuts, almonds or pistachio nuts
- ½ tsp ground cinnamon
- 1 ½ tbsps sugar

Directions:

1. First make the syrup by combining all of the ingredients in a heavy-based saucepan. Place over low heat until the sugar dissolves. Stir occasionally. Once the sugar is dissolved, raise the heat and allow the syrup to boil until it is thick enough to coat a spoon. This should take about 2 minutes. Allow the syrup to cool and then chill thoroughly.
2. Preheat the oven to 350. Brush a rectangular baking dish, about 12x18 inches, with some of the melted butter. Place about 8 of the pastry sheets in the dish, brushing the top of each with melted butter.
3. Mix the nuts, sugar and cinnamon together and spread half of the mixture over the top of the pastry. Place two more layers of the buttered pastry on top and then cover with the remaining nuts. Layer up the remaining pastry, brushing each layer with butter.
4. With a sharp knife, score a diamond pattern in the top. Sprinkle the pastry with water to keep it moist and prevent curling. Bake for 30 minutes and then raise the oven temperature to 425. Continue baking for 10-15 minutes longer or until the pastry is cooked and the top is golden brown and crisp.
5. Remove the pastry from the oven and immediately pour over the syrup. Leave the pastry to cool and when thoroughly cold, cut into diamond shapes to serve.

Biography

Richard has resided in Seabrook since 1999, is married to Vivian, has two elementary age daughters, and is currently serving on the City of Seabrook Economic Development Committee, as well as VP and Treasurer of the Lake Cove HOA, and also coaches his daughter's soccer team.

Bread Pudding with Rum Sauce



John Collins

Bread Pudding

- 10 cups diced French bread
- 6 eggs
- 1 cup sugar
- 2 cups milk
- 1 cup heavy cream
- 1/2 tsp. salt
- 2 tsp. vanilla extract
- 1 tsp Cinnamon
- 1 cup raisins (optional)

Put eggs in large bowl, add sugar and mix at low speed. For 3 min. add milk and cream, salt, vanilla extract, and mix again for 5 min. at low speed. After 5 min. add bread crumbs to the bowl let sit for 10 min. so bread can get real soft. After sitting for 10 min. put mixture onto a baking pan. Sprinkle cinnamon, raisins and some butter and cook for 60 min. at 300 degrees.

Rum Sauce

- 2 sticks butter
- 1/2 cup brown sugar
- 1/2 heavy cream
- 1 tsp. vanilla
- 1 1/2 oz. rum

Melt butter add and stir sugar until dissolved, add heavy cream, vanilla, rum, whisk and serve over bread pudding.

Biography

John Collins, born in Potsdam, N.Y, was a high school football and ice hockey standout, graduating from St. Lawrence Central in 1976, Attended Fairmont State University, W. Va., on a football scholarship, graduating 1980. January of 1981, left football for good, as an Assistant Coach at Fairmont State. Moved to Dallas mid-January 1981, living in Texas ever since. John is divorced, with a daughter, Lindsey Collins. She is attending the University of North Texas as a Senior, studying Business/Music. Relocated to Bay Area Houston, November 1997, to helping out with the marketing of Baywood Country Club, in Pasadena TX. John has a principal interest in Baywood Country Club and any future development. Over nine + years of working with different organizations in the Bay Area, John has lent a hand to several charities, as help is needed. Here are fellow organizations that John focuses on today:

- Bay Area Houston Economic Partnership-Board of Directors & 2005 Chairman of the Membership Development Committee

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- Clear Lake Chamber of Commerce-Membership Chairman 2003-04, worked on committee since 1999-00
- Armand Bayou Board of Trustees, Marketing, 2005 Co-chair Bayou Boil, & Board of Trustee Selection Committee.
- Pasadena South Rotary-Past President 2003-04, Organized Annual Fundraiser six years ago which raised over \$150k, Multiple Paul Harris, Six Years Perfect Attendance Award.
- Bay Area Transportation Partner-Advisory Board, Membership Drive Coordinator
- Pasadena Chamber of Commerce, Taste of the Town, & Golf Tournament, committees
- Deer Park Chamber of Commerce 2000 organized the Chamber's first annual golf tournament
- Y.M.C.A. San Jacinto-Board of Directors
- Susan Coleman Foundation-Celebrity Bachelor Auction
- Pasadena Livestock and Rodeo, Golf Committee
- Seabrook Merchants Association-Dare To Dine-waiter
- Turning Point-Casino Night-dealer
- The Bridge-Annual Banquet-waiter
- Seabrook Merchants Association-Men Who Cook fundraiser

His hobbies include working-out, sports and being involved in the community.

Cheesecake



Michael Potts

Source: *Unrequited College Love*

Graham Cracker Crust:

1 package graham crackers
Half stick butter

Batter:

3 packages of cream cheese, softened
1 cup granulated sugar
5 eggs
1 1/2 teaspoons vanilla
4 tablespoons flour

Topping:

1 pint sour cream
3 tablespoons granulated sugar
1/2 teaspoon vanilla

Directions:

Preheat oven to 350 F
Line exterior of 10 inch springform pan with foil to catch butter drips from crust or use an aluminum pan from the grocery store and forget the springform pan. I don't need no stinking springform pan.

Crust

Crush and sift graham cracker crumbs
Melt butter
Mix crumbs and butter
Mash crumb mixture into bottom and sides of pan, about half-way up the side of the springform pan

Batter

Cream sugar and softened cream cheese. Add eggs one at a time, whipping for about 1 minute per egg. Add vanilla 1/2 teaspoon at a time, whipping 1 minute per addition. Add flour 1 tablespoon at a time whipping 1 minute per addition. Mixture should be fairly smooth and thick in consistency. Pour into prepared pan.

Cook 35 - 40 minutes, remove and cool for 15 - 20 minutes.

While cooling, prepare topping.

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Topping

Add sugar to sour cream and whip for 1 minute. Add vanilla and whip 1 minute. Pour topping over cooled cake and bake for 12-15 minutes. Remove cake from oven, cool, and refrigerate overnight.

Biography

Mike Potts is the Safety Supervisor of the Lubrizol Deer Park Plant, the world's largest lubricant manufacturing plant in the world. Mike is a graduate of Texas A&M and has worked in safety, environmental, and emergency management for the petroleum and petrochemical industry for 30 years. He and Jeanne have been married for 29 years. They have two sons, John Andrew, now serving in the Middle East, and Joseph Gerard. Mike enjoys cooking, baking, camping, hiking, backpacking, shooting sports, and weightlifting. He has been a Boy Scout Leader for 14 years, serving as the Scoutmaster of Seabrook's Troop 95 since 2002. He is an NRA Firearm Safety Instructor for rifle, shotgun, pistol, and muzzle-loaders. Mike has been a member of the Seabrook Planning and Zoning Commission for more than 10 years and is assisting the City Emergency Manager by serving as the Coordinator for the Seabrook Citizen Emergency Response Team.

Cherries Jubilee



John Kerker and Ron Fernau

Ingredients:

1/2 cup slivered almonds
2 tablespoons butter
One 16 ounce can/ bottle of tart cherries like Bing or other pie quality cherries (not pie filling)
1 1/2 tablespoons of corn starch
1/4 cup of granulated sugar
1/8th teaspoon of cinnamon
1/8 cup of any Grand Marnier, 1/8 cup of Kirsch and 1/4 cup of brandy Courvoisier
Vanilla ice cream

Directions:

Brown 1/2 cup slivered almonds in 2 tablespoons of butter and set aside. Drain the juice from cherries into a sauce pan (should be about one cup of juice.) Heat to near boiling and slowly add 1 1/2 tablespoons of corn starch stirring until it becomes clear and sauce thickens. Add 1/4 cup of granulated sugar and 1/8th teaspoon of cinnamon and stir to completely mix. Add cherries and almonds and heat. Combine 1/8 cup of any Grand Marnier, 1/8 cup of Kirsch and 1/4 cup of brandy Courvoisier, pour over the sauce and cherry mix and stir. Flame with long lighter and serve over vanilla ice cream. (Watch your eye brows!)

Biography

RON FERNAU

Ron Fernau is a Physician Assistant in a spine surgery practice and a wanna be chef. He began cooking years ago on a dare and had initial incredible success, all of which went to his head. He frequently takes flights of fancy and creates Beef Tournedos, Coq au Vin, Beef Burgundy and tonight will present his version of cherries jubilee with John Kerker.

When not cooking, Ron spends his time sailing, carpentry, rebuilding an antique boat and trying to keep up with his beautiful wife Linda. He is currently preparing to open an anti-aging clinic dedicated to men. The clinic will also feature weight loss program, so eat hardy me lads!

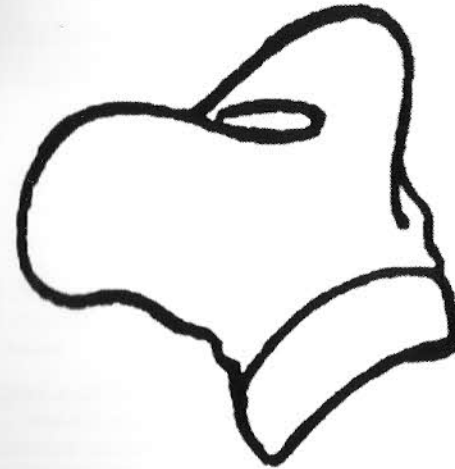
JOHN KERKER

As a toddler, I stuffed food I disliked into my tiny pockets. As a teenager, I polished off the Gerber baby food left on the table! As a bachelor, my cooking skills were limited to campfire cooking... or ice cream with beer (for syrup) and grape jelly topping. As a newlywed, Carole (my bride of 35 years), got me to "help" in the kitchen. Compliments prevailed and salads became my forté! We named my first solo effort, *John's Expensive*

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Salad... because the quality ingredients I required destroyed our lean grocery budget! I assumed gals cooked and guys provided refreshments & entertainment for our first gourmet club! I was surprised to learn both genders had to cook! I became (humbly) "famous" for my delicious *Chicken Liver Paté*. It's a pleasure to join Ron Fernau in presenting *Cherries Jubilee* a.k.a. *FerKer's Famous Flaming Fruité* (please refrain from stuffing the cherries into your pockets)! Check out all my famous recipes on my HOT new website: www.JohnsFamousRecipes.com – order within the next 13 seconds and receive my two most popular recipes absolutely FREE with your first order: *John's Kitchen Sink Salad* and *John's Beer & Grape Jelly Sundae!* Although I am now a cook of celebrity, I have no immediate plans of leaving my day job as a Safety & HR Manager in the oil & gas industry! *Bon Appétit!*



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Chocolate Peanut Butter Swirl Cake



Charlie Clemmons

Makes 2, 9" Cakes

Ingredients:

- 1 Box plus one Cup 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, and one cup of smooth peanut butter. Add sufficient water to make the consistence of the mixture the same as the chocolate cake mix. 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. 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.
7. 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. Barbara is the current President of the 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, Spain, Singapore, Denmark, Sweden, Thailand, and Vietnam. This is Charlie's 6th year with "Men Who Cook."

Decadent Cheesecake with Caramel and Pecans



Bruce Dresner

Ingredients:

- | | |
|------------------------------------------------|------------------|
| 1 cup Honey Maid Graham cracker crumbs | 1 cup sugar |
| 3 Tbsp. sugar | 3 Tbsp. flour |
| 3 Tbsp. butter (softened) | 1 Tbsp. vanilla |
| 5 Pkgs. (8 oz. each) Philadelphia Cream Cheese | 1 cup Sour Cream |
| | 4 eggs |

Cake and Crust:

Preheat oven to 325 degree F (300 F if using dark non-stick springform pan). Combine crumbs, 3 Tbsp. sugar and butter, press firmly onto bottom of a 9 inch springform pan, and bake for 10 minutes.

Mix cream cheese, 1 cup sugar, flour and vanilla with mixer on medium speed until well blended. Add sour cream and mix well. Add eggs 1 at a time, mixing on low speed after each addition until just blended. Pour over crust.

NOTE: At this time you can cover the graham cracker crust with the caramel sauce mixed with pecans or save it for a topping after baking.

Bake for 1 hour and 10 minutes or until center is almost set. Loosen cake from sides of pan but cool before removing the rim. Refrigerate for 4 hours or overnight.

CARAMEL PECAN SAUCE

- 8 Tbsp. (one stick) salted butter
- 1 cup sugar
- 1 cup heavy cream
- 1/4 tsp. vanilla
- 1/2 to 1 cup pecans

Melt butter in a large saucepan. Stir in the sugar and cook over medium heat, stirring occasionally with a heat proof utensil, until the mixture begins to caramelize and turns an amber color.

When the caramel has turned somewhat reddish and begun to smoke, watch carefully and just when it looks and smells as if it is about to burn, remove from heat and quickly pour in the heavy cream. Be sure to use a high sided pan because the cream will bubble up.

Stir the caramel until the sauce is smooth and creamy. Add vanilla and stir some more. Add pecans.

NOTE: pecans can be toasted in a 325 degree oven for 10 or 15 minutes for added flavor.

Biography

Resident of Seabrook for almost twenty years. Member of Seabrooks Economic Development Corporation for five years, and immediate past president. Currently Chairman of the Marine District. I'm an independent oil and gas producer in Texas who enjoys sailing, working on anything mechanical, and having an interesting time with my two teenage sons.

Kemah Lime Pie



Rick Clapp

Ingredients:

- 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.

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 of Bay Group, Inc. publishers of Bay Area Houston Magazine, Lifestyles of Galveston Bay, Pasadena Lifestyles and Southeast Lifestyles Magazines. Community and civic leader. He has two dogs, Echo and Matthey, and 3 cats, Shabby, Mabrouka and Tiger. Enjoys golf, cooking, hunting, traveling, fishing and spending time with his girlfriend Kristen. This is Rick's 12th year with "Men Who Cook."

Milk Chocolate Covered Dried Fruit and Roasted Nut Bites



Patrick Henson

Ingredients:

- 1 1/2 pounds Cashews, roasted (coarsely chopped)
- 1 1/2 pounds Macadamia nuts, roasted (coarsely chopped)
- 3/4 pound Dried Cherries (coarsely chopped)
- 3/4 pound Dried Strawberries (coarsely chopped)
- 1 tablespoon Kosher Salt
- 2 (14oz. cans) Sweetened Condensed Milk
- 1 pint Light Corn Syrup
- 2 1/2 pounds Milk Chocolate

Directions:

- In small saucepan combine sweetened condensed milk and corn syrup; cook on medium heat, stirring constantly until brown in color.
- In separate bowl, combine fruit, nuts, and salt; toss.
- Toss fruit and nut mixture with condensed milk mixture and spread evenly on buttered parchment paper.
- Allow to cool
- Temper milk chocolate
- Spread half of tempered chocolate over fruit and nuts.
- Allow to cool completely
- Flip over and spread remainder of chocolate over fruit and nuts.
- Allow to cool completely
- Cut into small bite size pieces and enjoy!

Biography

Patrick is a native Texan who started cooking on a stool in front of the stove preparing breakfast. Eventually breakfast turned into three and four course dinners for family. He attended the prestigious Culinary Institute of America in Hyde Park, New York where he underwent the most intense culinary training taught by some of the greatest chefs in the world. Today Patrick serves as executive chef at the infamous Lakewood Yacht Club, where he and his talented staff prepare extraordinary meals for the membership.

Patrick's previous experience includes: Perry's Grille in Clear Lake, Brennan's of Houston where he worked under the talented executive chef Carl Walker, and Joseph's Gulf Coast Grille.

While not at work in the Lakewood Yacht Club kitchen Patrick enjoys cooking for friends and family, dining out at some of the finer restaurants in Houston and near by cities, fishing, surfing, traveling, skydiving, mountain biking, and almost anything that is a thrill.

Turtle Trifle

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R.W. "Bill" Kerber

Ingredients:

- 1 8 oz. Mascarpone cheese, soften or substitute cream cheese
- 1 1/2 cups Whipping Cream
- 1 1/2 tsp. Vanilla Extract
- 1 2-lb. Pecan Pie Cut into 1-inch cubes (Can be a thawed frozen pecan pie)
- 1/3 cup Chocolate Fudge Topping
- 1/3 cup Caramel Topping
- 1/2 cup Toasted Chopped Pecans

Directions:

1. Beat softened cheese, whipping cream and vanilla extract in large-bowl at medium speed with whisk attachment, 2 to 3 minutes or until smooth and firm.
2. Place half of pie cubes in bottom of a 4-qt. trifle bowl. Spread half of whipped cream mixture over pie cubes. Drizzle with half each of chocolate fudge and caramel toppings. Sprinkle with half of the pecans. Repeat layers.
3. Cover and chill at least 1 hour or up to 8 hours.

Biography

R.W. "Bill" Kerber is a native Texan born in Houston in 1949. Raised in La Porte, Mr. Kerber graduated from La Porte High School in 1968. Mr. Kerber attended Lamar University in Beaumont and graduated in 1973 with a B A in Government and Criminal Justice. While attending Lamar University he began his career in law enforcement by working part time for the City of Shoreacres as a peace officer. Following graduation, Mr. Kerber worked for the La Porte Police Department from October of 1973 to February of 1979 when at the age of 29 he accepted a position as Chief of Police for the City of Seabrook. While serving as Chief of Police, Mr. Kerber continued his education and graduated from the FBI Academy in Quantico, VA in 1983. Mr. Kerber served as an adjunct professor at the University of Houston Criminal Justice Center instructing cadets in the Family Code and related juvenile laws. After 23 and one have years of service to the City of Seabrook, Mr. Kerber resigned in August of 2002 and accepted a position with the City of Kemah as their first City Administrator.

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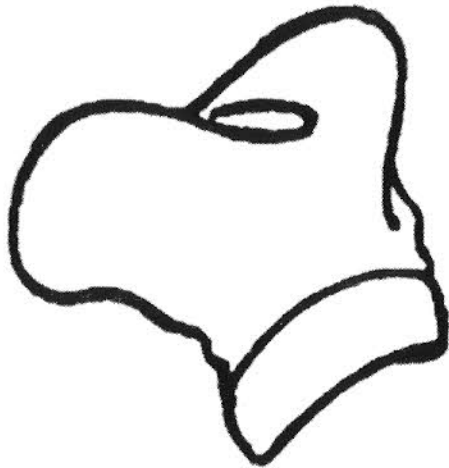
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