



## **MEN WHO COOK XVII**



*Benefiting  
Seabrook Police Officers Charities  
&  
Rotarians of Seabrook Charities*

## *A Note of Gratitude*

Our sincere gratitude is extended to everyone who helps to make this worthwhile event possible. Thanks to each one of our dedicated volunteers – including those who quietly work behind the scenes. A special thanks to our Celebrity Chefs who donate their culinary expertise, their special recipes and most of all their valuable time.

The goal of the Seabrook Rotary, the Seabrook Police Officers' Association Charities and **Men Who Cook** is to make a difference in our community. The funds from this event are used to sponsor key organizations, fund the scholarship program and aid individuals during a time of need. We are extremely fortunate to live in a community where our police department so visibly and positively demonstrates their concern for its citizens. This event requires many hours to ensure its success. We continue to be awed by the number of people in Seabrook who are so willing to devote their most valuable asset, their time, to this worthy cause. We extend our special thanks to the many volunteers that continue to provide their support of **MEN WHO COOK!**

Each and every one of you makes this event possible and successful by your continuing support. Thanks again to our 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 possible. Without each and every one of you, the Seabrook Rotary and the Seabrook Police Officers' Association Charities would not be able to lend their support to those in need. We look forward to seeing you all next year!

## Table of Contents

<b>Seabrook Police Officers</b> .....	5
<b>Thank You</b> .....	7
<b>Thank You to Sponsors</b> .....	8
<b>Pee Wee Bowen Band</b> .....	9
<b>Years of Participation</b> .....	10
<b>Seabrook Rotary</b> .....	11
 <b>APPETIZERS AND SALADS</b>	
<b>Apricot Kielbasa</b> .....	13
Thom Kolupski	
<b>Deviled Eggs</b> .....	14
Bruce Dresner	
<b>Pollo Pancetta</b> .....	16
Tom Michel	
<b>Ribeye Fondue</b> .....	18
Kim Morrell	
<b>Stuffed Jalapeno</b> .....	21
Former Mayor Robin Riley	
<b>Shrimp Campechana</b> .....	22
Hans Mair	
<b>Stuffed Jalapenos</b> .....	23
Alan Franks	
<b>German Potato Salad</b> .....	24
Mickey Rose	
 <b>ENTRÉES</b>	
<b>Brunswick Stew</b> .....	25
Glenn Robinson	
<b>Chicken Cashews</b> .....	27
Chef Andrew Lobeck (Merlion)	
<b>Chicken Pasta Florentino</b> .....	28
Chris Kurzadowski	

## Table of Contents

<b>Chili Con Carne</b> .....	30
Mike Huss	
<b>Crawfish Etouffee Mandeville</b> .....	32
Cran Fraser	
<b>Goza</b> .....	34
Michael Giangrosso	
<b>Green Chili Stew</b> .....	35
Chris Kuhlman	
<b>Italian Sausage and Peppers</b> .....	36
Darrell Picha	
<b>Chicken Sausage Jambalaya</b> .....	37
Ernie Davis	
<b>Los Camerones Magnifico</b> .....	38
Joe Killingsworth	
<b>Jackie's Mexican Lasagna</b> .....	39
Richard Tomlinson	
<b>Mexican Quiche "A Man's Quiche"</b> .....	40
Mayor Gary Renola	
<b>Redfish Boo-yaah</b> .....	41
Capt. Russ Records	
<b>Steak Ranchero</b> .....	42
Tony McCollum	
 <b>SOUPS</b>	
<b>Butternut Squash Bisque</b> .....	43
Tom Davies	
<b>Corn Chowder</b> .....	45
Glenn Royal	
<b>"Gulaschsuppe" Austrian Goulash Soup</b> .....	47
Steve Hegyesi	
<b>Crab Bisque</b> .....	48
Trey Hafely	
<b>2 Beef Black Bean Chili</b> .....	49
Tom Deigelman	

## Table of Contents

<b>Stilton and Veggie Soup</b> .....	51
Glenn Krum	
<b>Thanksgiving Chili</b> .....	53
Nick Geeslin	
<b>DESSERTS</b>	
<b>Bread Pudding w/ Rum Sauce</b> .....	55
John Collins	
<b>Chocolate Mousse</b> .....	57
Brent Evans (Signature Bistro)	
<b>Chocolate Strawberry Cake</b> .....	59
Charlie Clemmons	
<b>Kemah Lime Pudding</b> .....	60
Rick Clapp	
<b>Le Ménage a Trois ... it is, too!</b> .....	61
Chip Boteler	
<b>Lemon Surprise</b> .....	63
Kyle Rodgers	

## Seabrook Police Department Administration & Staff 2011

### *Administration*

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

### *Sergeants*

Randy Barton  
Marc Hatton and K-9 "Rico"  
Bryan Brand  
Craig Barton  
David Imbrie  
Don Hough

### *Detectives*

Clinton Morris  
Hulen Bryant  
Robert Warner

### *Patrol Division*

Ken Mayes	James Hill	Austin Schwartz
Berna McMahan	Jason Smith	Rebecca Ojeda
Larry Moore	Gary Konvicka	Ross Breeding
Jeff Galyean	Steve Shedd	Kim Douglas
Leon Waltman	Charles Skinner	Richard Gorom and
James Currie	Robert Gonzales	K-9 "Rex"
	William Haskett	

### *Communications*

Ciara Coward  
Mike LaFosse  
Sharon Hill  
Lenora Mays  
Randy Ratliff  
Rodney Stinson

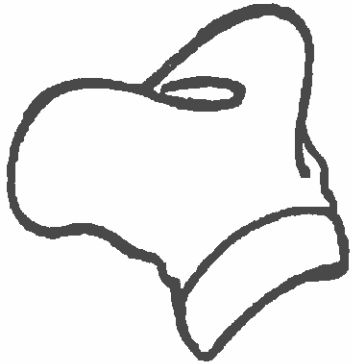
### *Records*

Deanna Bell

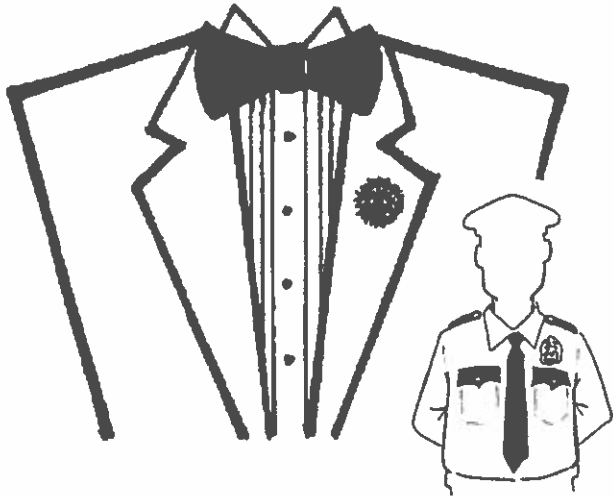
### *Animal Control*

Danny Marshall

## In Memory of Kenneth Royal



## In Memory of Kenneth Royal



Among the many accomplishments in his lifetime and contributions to the City of Seabrook Kenneth Royal served as a celebrity chef for 14 years for "Men Who Cook" and will be dearly missed.

## Thank You

Our sincere "Thank You" goes to these businesses and individuals who have dedicated their time, services and talents for our collective enjoyment.

Our Celebrity Chefs  
Lakewood Yacht Club and Staff  
Pee Wee Bowen Band  
Sundance II at Waterford  
Sign Quick  
MI Printing  
One Stop Party Shop  
The Scene Magazine  
Crown Trophy  
Kroger  
Bay Area Houston Magazine

### 2011 Men Who Cook Committee

Police Chief Nona Holoman  
Detective Robert Warner  
Officer Robert Gonzales  
Office Rebecca Ojeha  
Rosebud L. Caradec  
Charlotte Gioannetti  
Diane Royal



### Seabrook Rotary Members

Rosebud L. Caradec	Jeremy Hood
Charlotte Gioannetti	Pat Carr
Glenn Royal	Patty Kane
Anna DeWald	Tom Deigelman

### Community Volunteers

Alan Gioannetti  
Elaine Guyote  
Jackie Tingle  
Ronica Hall  
Janet Hood  
Diane Royal

## Thanks to our Sponsors

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

### PLATINUM

Technical Automation Services Company, Ltd

### SILVER

American Acryl

Nancy Kozanecki & Brian Deitrich

Lakeside Yachting Center

Gulf Coast Limestone

### BRONZE

Sundance II

Coastal Storage

Bay Area Houston Magazine

Gulf Coast Limestone

Bonnie Lem - YourTown TV

### SUPPORTER

Clear Creek Animal Hospital

Seabrook Machine, LLC

Lois Mohrhusen

Bay Area Electric

BioConcepts Inc

Bay Area Body Shop

Arlan's Market

## Pee Wee Bowen Band

*... Music for All Occasions  
"With Class"*

Pee Wee Bowen — vocals, harmonica

Sylvester Muratta — trombone, vocals

Lou Sanchez — trumpet, vocals

Kelly Brunson — saxophone

Jim Fulton — guitar, vocals

John Bockelman — keyboards, vocals

Ronnie McLauchlin — drums, vocals

Jeff Warner — bass

[www.peeweebowenband.com](http://www.peeweebowenband.com)

**281.337.4169**

*Voted Best of the Bay in 2007*

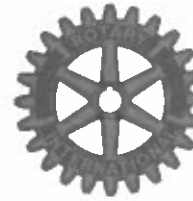
## Years of Participation

- 17 YEARS** — Chris Kuhlman
- 16 YEARS** — Rick Clapp  
Alan Franks
- 14 YEARS** — Tom Davies  
Hans Mair
- 13 YEARS** — David Imbrie
- 11 YEARS** — Charlie Clemmons
- 9 YEARS** — Trey Hafely
- 8 YEARS** — Chip Boteler
- 7 YEARS** — Robin Riley  
John Collins
- 6 YEARS** — Mayor Gary Renola  
Andrew Lobeck  
Ray Cook  
Steve Hegyesi  
Chris Kurzadowski
- 5 YEARS** — Richard Tomlinson  
Bruce Dresner  
Paul Dunphey  
Glenn Royal
- 4 YEARS** — Joe Killingsworth  
Thom Kolupski  
Johnny Timmons
- 3 YEARS** — Nick Geeslin  
Tom Michel
- 2 YEARS** — Michael Giangrosso  
Kim Morrell  
Ernie Davis  
Rus Records  
Tom Deigelman

### WELCOME TO OUR 1<sup>ST</sup> YEAR COOKS

Darrell Pica  
Brent Evans  
Cran Fraser  
Mike Huss  
Glenn Krum  
Mickey Rose  
Kyle Rodgers  
Tony McCullum

## Rotary Club of Seabrook



Friends and Neighbors, did you know that the Rotary Club of Seabrook leaves a mighty big footprint, and not just on our Bay Area communities but around the world? It's true. We're very proud of our accomplishments and we want to toot our own horn. It's a pride that can be shared by the entire community, too.

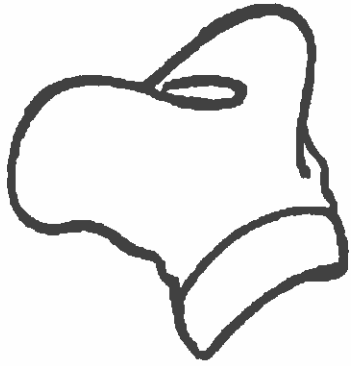
### From the Seabrook Rotary Club comes:

- Funding for the Summer Reading Program at Evelyn Meador Library (benefits 500 kids);
- The covered Pavilion at the Swimming Pool Sponsorship of the annual Breakfast with Santa event; and support for other events like the annual Easter Egg Hunt and Trash Bash with its cooking team.
- Providing volunteers to support "Men Who Cook" honoring Seabrook Police Officers Association Charities.
- Teaching the "Success at Work" curricula at Seabrook Intermediate twice annually (CCISD has approached us with an interest to facilitate this course district wide);
- Supporting the Seabrook Association "Pelican Ball" to help fund the Veterans Memorial project.
- Funding for adult continuing education classes at San Jacinto College;
- And, founded in 2000, a program to distribute millions of school books to South Africa (now branching to other third-world counties). Since 2006 over 1.1 million books have gone to South Africa, plus eighty (80) shipping containers that have since been converted to labs, libraries, classrooms and other valuable uses. Seabrook Rotary, under the inspiration, direction and tireless efforts of Charlie and Barbara Clemmons, have gained worldwide recognition and respect for this enormously successful undertaking.

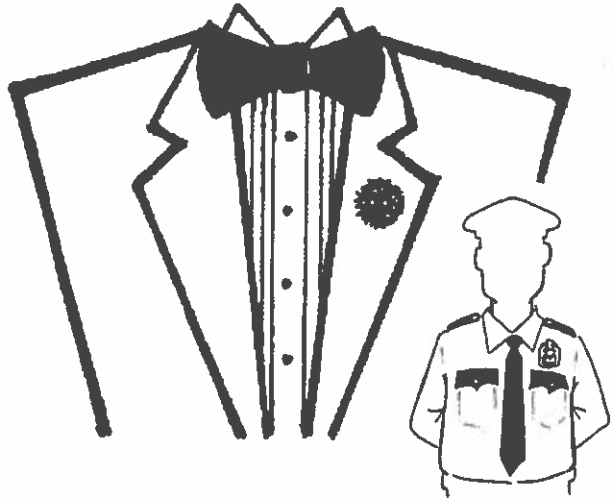
Check it out at <http://www.rotarybooksfortheworld.org>.

Rotary International is comprised of over a million everyday-ordinary people doing extraordinary things, unencumbered by bureaucracy, and making a huge difference to the benefit of mankind. Rotary is perhaps best known for its efforts to eradicate polio around the world. That objective is now nearly a reality. Rotary's newest global initiative, again managed by the Rotary Club of Seabrook and logistically supported by the United Nations, is to reduce mortality in third world countries caused by unsafe drinking water and poor sanitation. The Seabrook Rotary meets for breakfast at 7am, each Thursday at Lakewood Yacht Club. Please feel free to join us and learn how you can become a member. Check out our website for more information <http://www.seabrookrotary.org>.

**"MEN WHO COOK" SPONSOR**



**Thanks to Our Sponsor  
Gulf Coast Limestone**





## Apricot Kielbasa

### **Thom Kolupski**

**SOURCE:** This is new spin on an old Polish staple. My grandmother used to serve a rendition of this recipe during the holiday seasons at family get-togethers. Perfect for party appetizers or even a meal.

**YIELD:** 4 dozen or 48 individual servings

#### **INGREDIENTS**

1 lb. fully cooked Kielbasa or Polish Sausage, cut into 1/4 in. slices  
1-12 oz. jar Apricot Preserves  
2 Tbsp. Lemon Juice  
2 tsp. Dijon Mustard  
1/4 tsp. Ground Ginger

#### **DIRECTIONS**

In a large skillet, brown the sausage; drain and set aside. Add the remaining ingredients to the skillet; cook over low heat for 2-3 min. or until heated through, stirring occasionally. Return sausage to the skillet; cook for 5-6 min. until heated thoroughly. Serve warm.

#### **BIOGRAPHY**

Elected to Seabrook City Council in November of 2009, although I have served the City of Seabrook in some manner for the last 8 years. A 10 year resident of Lake Cove in Seabrook with my wife Tamara, daughter Paige, and my two sons Evan and Colin. I have an Architectural / Engineering Consulting firm, TGK + Associates, specializing in hospitality type projects, hotels, restaurants, etc. I have been a soccer coach for the last 13 years and I currently coach my daughter's junior high team at St. Mary's Catholic School. I love all sports, especially soccer and auto racing, which have been an integral part of my life for over 25 years.

## Deviled Eggs

### **Bruce Dresner**

**YIELD:** 24 servings. Enjoy.

#### **DIRECTIONS**

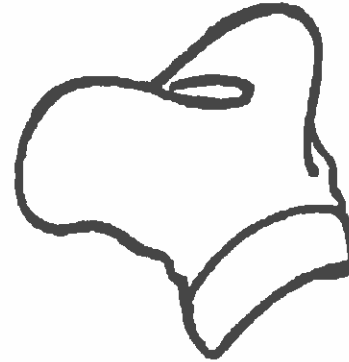
Hard boil a dozen eggs and let cool; slice in half the long ways and retain the yolks; mash the yolks and mix with mayonnaise and sweet pickle relish, adding a dash of red pepper if you wish; spoon this mixture into a Ziploc freezer bag and put in fridge to cool.

Arrange egg halves on a serving platter; take the Ziploc with yolk mix and cut off a corner of the bag (1/2 in.) and squeeze yolk mix into each egg half. You can garnish with a sprinkle of paprika and slice of Spanish olive if you like. Refrigerate until time to serve. Enjoy!

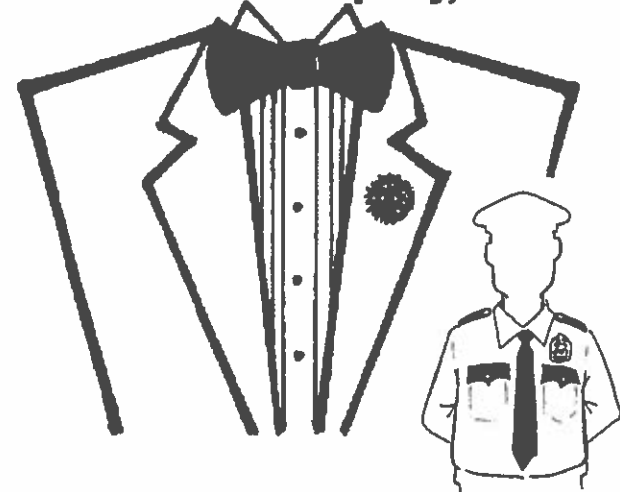
#### **BIOGRAPHY**

I am an independent oilman who has lived in Seabrook for the last twelve years with my two sons and stupid cat. I am active in the community and have been on Seabrook Economic Development Committee for the last eight years. In my spare time I enjoy sailing on Galveston Bay with my friends, rebuilding vintage sports cars and motorcycles and barbecuing along with participating in whatever other mischief comes along.

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Technical Automation  
Services Company, Ltd.**



## Pollo Pancetta (Bacon Wrapped Chicken)

**Tom Michel**

**SOURCE:** Personal Experimentation

**YIELD:** 2-4 small servings, depending on how you cut 'em up

### INGREDIENTS

1 large Chicken (pollo) Breast

1-2 THICK slices of Pancetta (bacon)

A little Olive Oil (about a tsp. or so)

1/2 Garlic Clove, minced

Sprinkle of fresh Oregano and Basil, just a pinch

Little Sea Salt & Lemon Pepper, to taste

### DIRECTIONS

Mince 1 clove of fresh garlic (you only need half). Place 1 large chicken breast between 2 sheets of wax paper and flatten to the thickness of roughly 1/2 the thickness of my thumb (if you have thicker thumbs keep hammering). Heat olive oil and garlic (your kitchen should come alive!) and coat one side of chicken breast. Sprinkle with oregano, basil, salt and pepper (don't be shy). Roll the chicken breast up and cut lengths of thickly sliced bacon long enough to wrap around the rolled chicken breast. Repeat until you have wrapped the entire length of chicken breast roll (you can probably 1 slice of bacon for two rolled sections). Once you have the entire breast rolled with bacon, carefully slice into sections apart. I usually slice between the bacon slices for larger servings (this completes the prep work). Do you wanna grill 'em or bake 'em? To bake 'em, I place each slice in a no-stick muffin tin and put them in the oven at about 375°F for 10-15 min. – it really depends on the thickness of the slices (regardless of time, just make sure they are done) Note: it takes an extra 5 min., if you forget to pre-heat the oven.

To grill 'em, I put them on a pre-heated grill (medium heat) for about 4-5 min. on each side (same thing – regardless of time, just make sure they are done). Serve 'em up with some garlic bread and pesto, some pasta and a little vino - Easy huh?

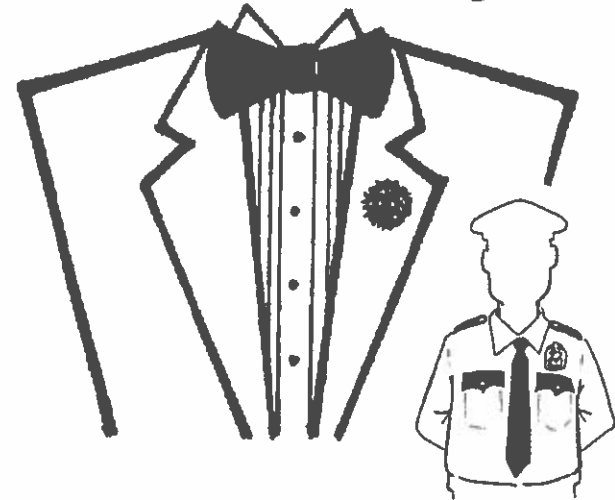
### BIOGRAPHY

With my incredible wife Tami and our 4 kids, we have lived in Seabrook since 2007, but have been in the Clear Lake Area for well over 20 years, after growing up on a small farm outside of Alvin. I love to cook, regardless of whether my kids will eat it or not. My "chefing" skills come from 3 sources: 1) my German grandmother, who never-ever measured a single thing out (I loved to watch her cook), 2) my dad always experimenting with some new way to grill something outdoors, and 3) from my own experimental days of creating some of the most interesting creations at Boy Scout Camp (have you ever tried pancake soup?). I have no Italian heritage, but have often wondered if there wasn't a Latin lover somewhere in my ancestry – because I love Italian food. Ciao!

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
American Acryl**



## Ribeye Fondue

**Kim Morrell**

### INGREDIENTS

Ribeye Steak  
Special Marinade

### DIRECTIONS

Fondue and serve Hot

### BIOGRAPHY

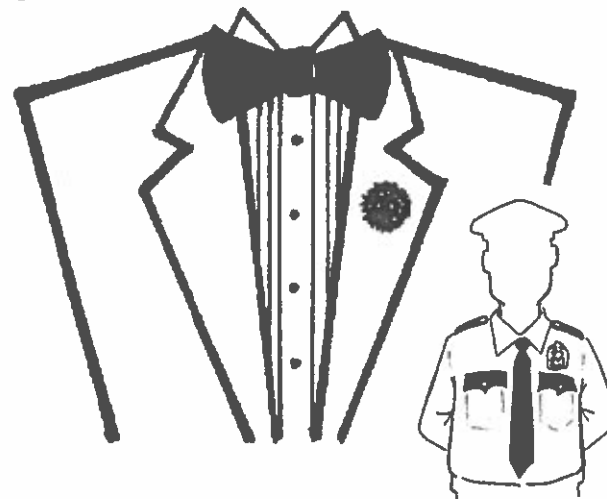
Resident of Seabrook for Six Years. City of Seabrook Mayor Pro Tem. Member of Economic Development. Vice President of Seabrook Crime Control District. Board Member / Bay Area Houston CVB. Board Selection Committee Member / Beacon Federal Credit Union. Fund Raising Chairman for the Boy Scouts of America (Sam Houston District). Singer in the JR. League Charity Ball annually to raise money for Texas Children's Hospital. Judging Contest Committee / Houston Livestock Show & Rodeo

Married to Elizabeth for 11 years and have two wonderful sons Matthew and Cade. I like classic rock, restoring old cars, riding motorcycles with Liz, working on our boat and spending time with the boys working on sailing and scouting activities.

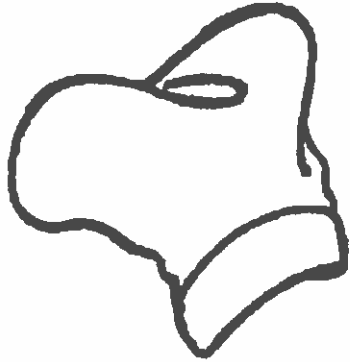
## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Nancy Kozanecki & Brian Dietrich**



## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Lakeside Yachting Center**



## Stuffed Jalapeno

### **Former Mayor of Seabrook — Robin Riley**

**SOURCE:** This recipe was discovered at a treasure hunt, and proved to be a real treasure of its own. The appetizer is easy to make and incredibly delicious. You will have a hard time keeping up with the demand at your next party.

**YIELD:** about 2 dozen

#### **INGREDIENTS**

1 pkg. Cream Cheese (8 oz.), softened  
3-4 Tbsp. Sour Cream (more if too thick and won't mix together)  
12 oz. pkg. Bacon — fried and crumbled up (NOT MAPLE FLAVORED)  
2 oz. Almonds, sliced  
1 bunch Green Onions, chopped  
2 c. Cheese, shredded (Colby Jack, Medium or Sharp Cheddar)  
2 can Faro Mild Jalapenos

**HINT:** We have only found the Faro Mild Jalapenos at HEB. They are much milder than typical jalapenos.

#### **DIRECTIONS**

Mix ingredients together. Then, stuff cheese mixture into each jalapeno half and arrange on your serving platter.

#### **BIOGRAPHY**

Robin Riley is proud new Grandfather of Connor Michael Riley, the most handsome young man in the world (in Robin's unbiased opinion)!

He is also the Chairman of the Board of the Houston Ship Channel Security District. The Board is responsible for the security of the Houston Ship Channel and over 150 of the nation's most critical petro-chemical sites. They work with the Harris County Sheriff's Department, Coast Guard, FBI, US Customs, local Police Departments, and other agencies involved with combating terrorism, smuggling, and even hurricanes.

He is the former Mayor of the City of Seabrook. Robin and Gloria have been happily married for over 32 years. They have two sons Sean and Christian and a daughter in law, Megan and grandson Connor. 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 Cost & Schedule Engineer for a major corporation. At one time Robin used to be a sous-chef at Rudi's Restaurant.

As the Mayor of Seabrook, the city passed a major Bond issue to build new roads & drainage in the city, a giant slide at the pool, and a new fire station. The city started a new TxDOT program of conducting safety inspections of trucks driving through Seabrook. The city also established the Seabrook Wildlife Park. Robin also served as a Seabrook councilman from 1990 to 1992. While on council, they created the Seabrook Master Plan the city currently uses, three parks: Hester Park, Wildwood Park, and the Park under the bridge. They also created EDC II & I. Seabrook was the first city in Texas to create both EDCs. They started the curbside recycling. Seabrook was the first.

## Shrimp Campechana

### **Hans Mair**

**SOURCE:** Sundance Grill II

**YIELDS:** 6 - 1 lb. servings

#### **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 oz. Horseradish  
1 oz. Lemon Juice  
Salt and Pepper, to taste  
Tabasco Sauce, to taste  
1 Avocado, sliced  
1 bag Tortilla Chips

#### **DIRECTIONS**

Grind all ingredients together in machine (food processor) or finely chop all ingredients and mix together. Salt and Pepper to taste. Add a few drops of Tabasco 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.

#### **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 14<sup>th</sup> year with "Men Who Cook."

## Shrimp Stuffed Jalapenos

### **Alan Franks**

**SOURCE:** Seabrook Beach Club

#### **INGREDIENTS**

31-35 count Shrimp  
Yellow American Cheese  
1/2 slices Jalapeno  
Buttermilk  
White Flour  
Bread Crumbs

#### **DIRECTIONS**

Take your shrimp and boil them for 5 min. Heat your cheese till it becomes soft. Take your 1/2 jalapenos with about 1 oz. of cheese mold in to the jalapeno half. Take your boiled shrimp squeeze in to the cheese. Bread them by dipping them in your butter milk. Then in to flour back in the buttermilk then in to 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 12 years old and Jacob, 8 years old. Hobbies are golf, boating and working out. Member Clear Lake Chamber of Commerce, Seabrook Association, Topps Club T.R.A.

# German Potato Salad

## **Mickey Rose**

### **INGREDIENTS**

2 lb. Idaho or Red Potato (about 6-8 medium sized potatoes)  
1 lb. Bacon (not Maple)  
1 medium Onion  
Salt  
Pepper  
Sugar  
Apple Cider Vinegar

### **DIRECTIONS**

Cut potatoes into large chunks and boil potatoes (skin on or off) until fork slides in and out without sticking. Rinse potatoes and place back in pot covered with water to cool.

Fry bacon in deep frying pan and break into large pieces. Cut potatoes into bite size chunks and place into the deep frying pan with the bacon on low heat and cover. Dice one medium onion and put into pan with potatoes and bacon. Reduce heat to low slow simmer and 1/2 c. of apple cider vinegar (do not use white vinegar). Add a pinch of salt. Add three pinches of pepper.

Simmer covered for 30 min. stirring frequently and gently. Add additional salt pepper and sugar to taste while simmering. Remove from burner and place covered pan in refrigerator to marinate overnight. NOTE: may be served immediately but results are better on second day. Remove from refrigerator and place on low heat and stir frequently. After 5 min. reduce heat to simmer and keep the pan covered. Add black pepper, sugar, and vinegar to taste. More vinegar more tart. More sugar and pepper results in mixed flavors that are a treat. Serve hot along with Beer Brats from the grill and sauerkraut. Ummmm Ummmm tangy tart, sweet and peppery. Delicious.

### **BIOGRAPHY**

Mickey is a Dumb Kopf, a rather eccentric and skewed character whose champions are Mickey Mouse, Goofy, Peter Pan, and Jessica Rabbit. Residing in the village of El Jardin Del Mar located just North of Seabrook with his beautiful wife Henny, Mickey is an avid sailor and ridiculously bad fisherman. He is a graduate of Indiana University (which accounts for his skewed nature) and is a fanatical University of Louisville football and basketball fan and he definitely likes any team that is playing against the University of Kentucky. He has a great passion for baseball and the Houston Astros. Mickey and Henny own the Orange Crush Racing Team which gets its name from the bright orange 1973 VW Super Beetle dragster/show car. They also campaign their turbo charged 2007 Pontiac Solstice and their 2008 Harley Davidson Factory Custom Bike on the show circuit. Orange Crush is a winner of many first place honors in local car shows. The team has been invited to show several prestigious events, such as the 100th birthday of Murdock's and Ronald McDonald House Soiree in Galveston and they regularly do show & tells for local schools to promote being "car crazy" as a positive alternative to gangs and drugs. Mickey attributes his culinary ability to his Mother and his Grandmother, who was a first generation German immigrant. He spent many hours as a youngster watching both of them prepare the staple American and German based dishes that constituted his diet. Out of necessity (his wife, NOT Henny, could not cook) he began experimenting with the dishes his Mother and Grandmother prepared for him. He has worked diligently to re-create and perfect the recipes of his favorite dishes from his childhood memories. Mickey brings us a dish from his favorite meal of charcoal grilled beer brats served on a bed of hot sauerkraut with a side dish of hot German Potato Salad. He is serving his popular sour, tangy, peppery, and sweet Hot German Potato Salad (not for the timid).

## Brunswick Stew

**Glenn Robinson, Jr.**

**YIELD:** 4 quarts

**INGREDIENTS**

1 Medium onion, chopped  
1-16 oz. can stewed Tomatoes  
1-16 oz. can sliced Potatoes  
1-10 oz. can Tomato Soup  
1 c. Water  
1-16 oz. can Whole Kernel Corn  
1-16 oz. can Lima Beans  
1-10 oz. can Barbecue Beef  
1-10 oz. can Barbecue Pork  
1-10 oz. can Barbecue Chicken  
Tabasco Sauce, to taste

**NOTE**

Use Castleberry brand of barbecue meats when available.

**DIRECTIONS**

DO NOT drain vegetables. Place onions, potatoes, tomatoes, tomato soup and 1 c. of water in Dutch oven and simmer 30 min.

Then add the following ingredients (DO NOT drain vegetables): Corn, beef, chicken, lima beans, pork and Tabasco sauce. Simmer another 30 min. or longer. Add more water, if needed. Freezes beautifully.

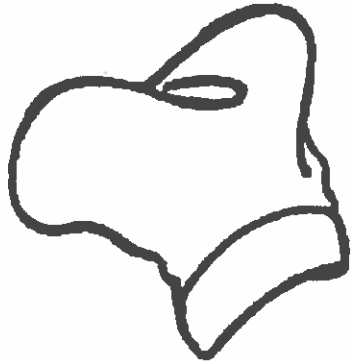
**BIOGRAPHY**

Mr. Glenn Robinson was born in Gastonia, NC, and grew up in Charlotte, NC. He attended North Carolina State University, where he graduated with a degree in Aerospace Engineering. Upon graduation he went to work with NASA at the Marshall Space Flight Center in Huntsville, AL with the Von Braun team, working on the Saturn V moon rocket.

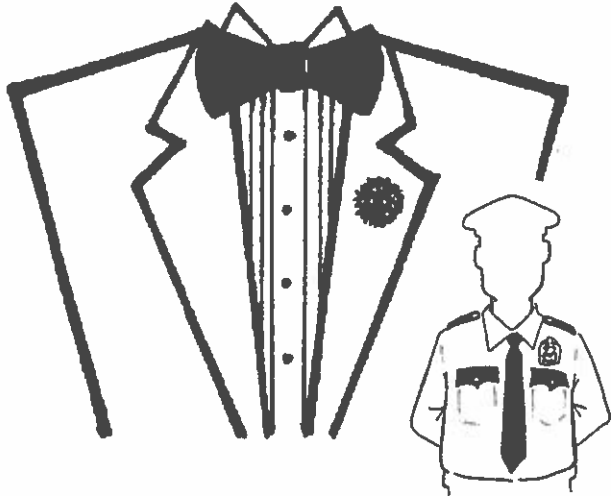
He moved to the Clear Lake area in 1984, to work at the Johnson Space Center and retired from NASA in 2007. He is an avid sailor (a Past Commodore of Lakewood Yacht Club) and toy train collector.



## "MEN WHO COOK" SPONSOR



### Thanks to Our Sponsor Sundance II



## Chicken Cashews

### **Andrew Lobeck**

**SOURCE:** Father's Recipe

#### **INGREDIENTS**

Chicken  
Mushrooms  
Snow Peas  
Yellow Onions  
Water Chestnuts  
Hoisin Sauce  
Soy sauce  
Garlic  
Chicken Stock  
Cashews

#### **DIRECTIONS**

Cook chicken with garlic, hoisin sauce, soy sauce until chicken is cooked. Add vegetables and cook until tender. Add chicken stock. Serve with rice garnish with cashews.

#### **MERLION RESTAURANT CHEF ANDREW'S BIO**

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.

## Chicken Pasta Florentino

**Chris Kurzadkowski**

**YIELD:** 4-6 servings

1 lb. Chicken Breast  
1 pack - 10 oz. chopped Spinach  
8 oz. Carrots, sliced  
1-26 oz. Cream of Chicken Soup (26 oz.)  
16 oz. Farfalle Pasta (bowtie)  
1/2 c. Milk  
Olive Oil, as required  
Salt, to taste  
Pepper, to taste  
Parmesan Cheese

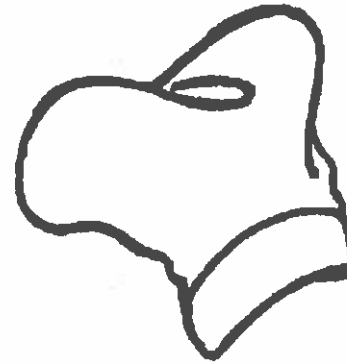
### **DIRECTIONS**

Cook pasta till al dente, drain and place to side once done. Use 1 Tbsp. light oil to keep pasta from sticking. Place chicken breast in a pot with 1/2 c. water and 1 tsp. olive oil, cover and steam chicken until done. Cube chicken into 1" cubes, season as required. Once done put to side. Prepare spinach and carrots per instructions, drain and then place to side once cooked. In a separate pot, open cream of chicken soup and add 1 c. grated parmesan cheese and 1/2 c. milk. Stir over high heat until blended and smooth, reduce heat. Fold chicken into sauce, add spinach and carrots, then pasta keep folding until completely mixed. Let simmer on low for 10 min. Serve and enjoy serves 4-6 people.

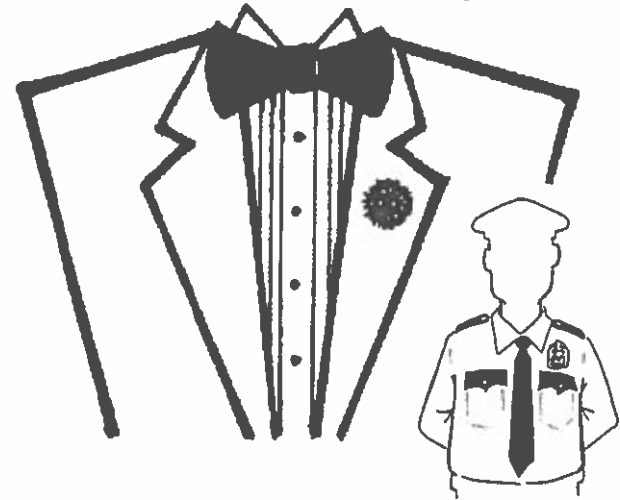
### **BIOGRAPHY**

Chris Kurzadkowski is the Owner and Founder of LoneStar Delivery & Process, Houston, Clear Lake & Galveston's 24 hour a day courier, special messenger and process service. The company is headquartered in Clear Lake Area, with offices in 11 other locations throughout Texas. With over 35 years in the expedited transportation business, a former Army Officer, and career logistician, Chris brings a world of valuable same day services to the Clear Lake area. Chris is active in 2 industry organizations, local Chamber of Commerce functions, participates in community events and has been affectionately dubbed, "The Deacon of Delivery". When he's not delivering packages, Chris enjoys Competitive Shooting, Football, Hunting, boating and Traveling, oh and cooking too!

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Coastal Storage**



## Chili Con Carne

**Mike Huss**

### INGREDIENTS

- 2 Tbsp. Fat
- 3/4 lb. Ground Beef
- 1 tsp. Salt
- 1 large Onion, minced
- 1-8 oz. can Tomato Sauce
- 1/4 - 1/2 tsp. Garlic Salt
- 1 large can Red Kidney Beans or use cooked dried beans
- 3 Baby Dill Pickles, finely diced
- 2 Tbsp. Dill Pickle Juice
- 3 1/2 - 4 tsp. Chili Powder

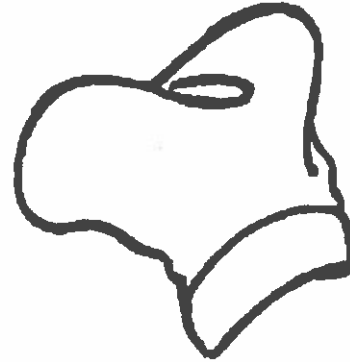
### DIRECTIONS

Brown ground meat in fat. Add all other ingredients. Cover and simmer for at least 40 min. Stir once in awhile. When ready garnish with shredded cheese. Delicious with corn bread.

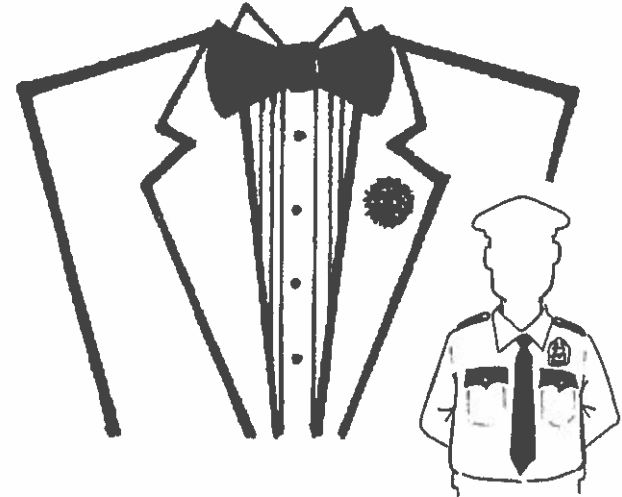
### BIOGRAPHY

President Seabrook Rotary; Board of Directors Bay Area Houston Economic Partnership; Harris County Youth Village Mentor; Junior Achievement Teacher; Father of three great kids Blue Star Father with two stars. MiMi's Husband

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Bay Area Houston Magazine**



## Crawfish Etouffe Mandeville

### **Cran Fraser**

#### **INGREDIENTS**

6 Tbsp. Butter  
4 Tbsp. Flour  
2 c. Onions, chopped  
1/2 c. Celery, chopped  
1/2 c. Bell Pepper, chopped  
6 Garlic cloves, minced  
2 Bay Leaves  
2 Fresh Thyme Sprigs  
2 1/2 c. Fish or Shrimp Stock  
1 c. Tomatoes, peeled, seeded and diced  
1 1/2 tsp. Salt  
1/2 tsp. crushed Red Pepper  
Hot Pepper Sauce  
2 Tbsp. Worstershire Sauce  
2 lb. Louisiana Crawfish, with fat  
1/2 Lemon, juiced  
1 c. Green Onions, chopped  
1/4 c. Parsley, chopped  
Cooked White Rice, for serving

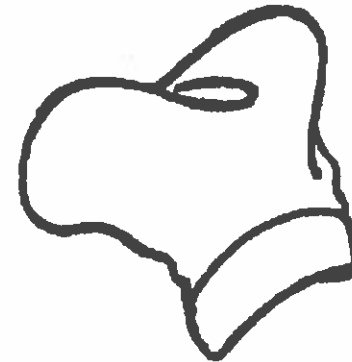
#### **DIRECTIONS**

In a large, heavy saucepan, melt 4 Tbsp. of butter and whisk flour to combine well. Continue to cook, stirring constantly until roux is peanut butter color. Add onions, celery, bell pepper, garlic, bay leaves, and thyme and cook until vegetables are soft, about 6 to 8 min. Add stock, tomatoes, salt, red pepper, hot sauce, and Worstershire Sauce and bring to a boil. Skim surface, reduce heat to a simmer, and cook uncovered for 30 min., stirring occasionally. Add crawfish tails and fat, lemon juice, green onions, and parsley and cook for 15 to 20 min., stirring occasionally. Add remaining butter and stir to combine well. Taste and adjust seasoning if necessary. Serve over hot rice.

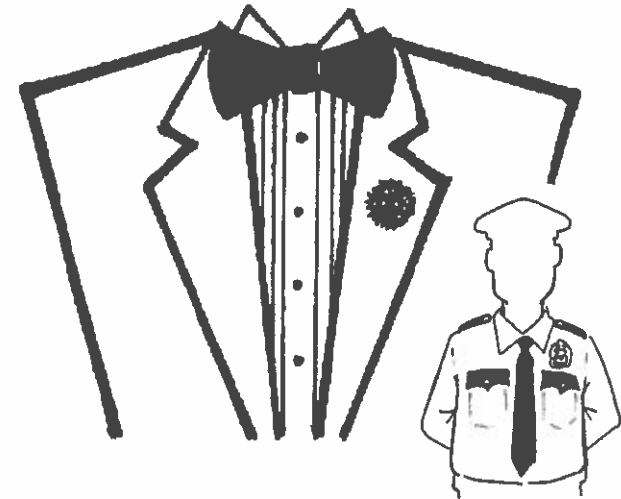
#### **BIOGRAPHY**

Yachting; Sailboat Racing; Tennis; Cooking; Leukemia Society; Youth Sailing; Underwater Archeology; Sailing Performance Handicapper Racing Rater

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Bonnie Lem - YourTownTV**



## Goza

### Michael Giangrosso

**SOURCE:** Goza, a dish my family and I enjoyed eating when we lived in Saipan, where my father was stationed while serving in the Coast Guard.

#### INGREDIENTS

1 pkg. Won Ton Wraps  
1 lb. Ground Beef  
1/4 tsp. Ground Ginger  
1/2 tsp. Pepper  
1/2 tsp. Garlic Powder  
1/2 tsp. Soy Sauce  
1/2 c. Sesame Oil

#### SAUCE INGREDIENTS

1/2 c. Rice Vinegar  
1/2 c. Soy Sauce  
1/2 tsp. Hot Sesame Oil

\* Mix all ingredients together

#### DIRECTIONS

Mix ground beef, pepper, ground ginger and garlic powder together and make into bite size meatballs. Place meatball in one won ton wrap (pat down all four edges with water), and fold into triangle and then fold each corner inward. Place into a preheated skillet or frying pan filled with sesame oil and fry. Then place into another pan filled with 1/2 c. of water to simmer for about 1 min. Drain and set aside. Serve with steamed rice and use sauce to dip into.

#### BIOGRAPHY

Michael Giangrosso, General Manager for American Liberty Hospitality. Michael has worked in the hospitality industry since 1989. He currently manages the Comfort Suites in Seabrook. He is an active board member of the Clear Lake Area Chamber of Commerce and the past Chairman of the Board for the Bay Area Houston Convention & Visitor Bureau. He also continues to serve as the Secretary for the Hotel & Lodging Association of Greater Houston. Michael has been married to his wife Hilda for 13 years and they have two children, Clarissa and Craig. They currently reside in the Bay Area and enjoy the lifestyle that Seabrook offers. In his leisure time, Michael enjoys spending quality time with his family and enjoys exploring the great outdoors. Michael's favorite hobby is playing a round of golf with friends and colleagues.

## Green Chili Stew

### Chris Kuhlman

#### INGREDIENTS

1 1/2 lbs. boneless Chicken Breast, chopped into cubes  
1/4 c. Canola Oil  
2 Onions, chopped  
4 Cloves Garlic, minced  
1 lb. small Yellow Potatoes, chopped  
1/4 c. Flour  
3 c. Chicken Broth  
2 c. Water  
4 c. frozen, roasted and chopped Green Chili (adjust for sizzle)  
Salt

#### DIRECTIONS

Sauté chicken in a small amount of oil to brown slightly. Remove from pan and add onions and garlic. Sauté until tender, then add back chicken and potatoes. Sauté about 2 min. more, then add flour. Sauté for 1 min., then slowly add broth and water, stirring constantly to prevent lumps. Add green chili, bring to boil and simmer for a minimum of 1 hour (2 hours is better). Add salt during simmer time, and add more water or broth as necessary so the stew isn't too dry.

#### BIOGRAPHY

Chris is a long-time resident of Seabrook and award-winning commercial photographer and director of over 34 years, shooting for both entrepreneurial and global corporate clients capturing people, places and things. His latest venture is in HD Cinema and is currently in production of a feature film and several commercial and non-profit productions. An avid sea kayaker and world traveler he often combines his assignments to interesting places with adventures on the water. Chris has served on numerous volunteer boards in the Bay Area community. This is Chris's 16<sup>th</sup> year with Men Who Cook.

## Italian Sausage and Peppers

**Darrell Picha**

### INGREDIENTS

1 lb. Rigatoni Pasta  
3 large Red (or Orange) Bell Peppers  
1 pkg. Italian Sausage  
2 cloves fresh Garlic  
1/2 c. fresh Parmesan, grated  
1 c. Chicken Stock  
2 c. fresh Spinach  
1 tsp. dried Basil  
Olive Oil  
Salt and pepper

### DIRECTIONS

Prepare pasta according to instructions. Cut sausage into inch thick slices, brown over medium heat in large skillet, remove sausage from skillet and set aside. Cook thinly sliced and seeded bell peppers in same skillet for 5 min., stirring often. Add oil if needed. Add minced garlic, mix thoroughly. Return sausage to skillet. Slowly add chicken stock and basil to skillet, stir, scraping bottom of skillet as ingredients simmer together. Add salt and pepper to taste. Continue simmering over medium heat until sauce thickens, stir in spinach. Mix with cooked pasta in large bowl. Sprinkle cheese evenly over top and serve.

### BIOGRAPHY

Darrell is the husband of Natalie Picha and step father to their 3 girls, Leah, Lacey and Layne. Darrell loves to cook, especially for his 4 girls! Cooking for four women keeps his cooking skills sharp. He also has quite a green thumb and believes the secret to great recipes is growing your own herbs. Darrell is the Creative Director for Corporate Affairs at Halliburton and has received numerous awards for his work there. He is also on the board of American Advertising Federation Houston. He is an active volunteer speaker for the local school districts about creativity, design and the value of having an art degree in today's business world. He is also very active in his church, Clear Creek Community Church as a small group Navigator and stage designer for the senior high school ministries. His other volunteer activities have been through Halliburton with Trees for Houston, Red Cross Blood Bank, and the Houston Food Bank. He loves to paint and sculpt to keep his free thinking artistic juices flowing and is currently carving a tiki statue from the trunk of a palm tree felled by Hurricane Ike. Darrell has a strong belief in God, Family and Community taking every opportunity to share his gifts where ever he can. This is the 1<sup>st</sup> year for Darrell to participate in Men Who Cook.

## Chicken and Sausage Jambalaya

**Ernie Davis**

### INGREDIENTS

1 lb. Chicken Breasts, boneless and skinless  
1 lb. Smoked Pork Sausage  
1 large Yellow Onion  
1 large Red Bell Pepper  
2 Carrots, peeled  
2 Celery Ribs  
2 Garlic Cloves, minced  
Vegetable Oil  
1 1/3 c. Long-Grain White Rice  
1 can diced Tomatoes, drained, juice reserved  
Approx. 2 c. Chicken Broth  
(add to reserved Tomato Juice to total 2 2/3 c. liquid)  
1/4 tsp. Cayenne Pepper  
Salt & freshly ground Black Pepper, to taste  
4 Scallions, chopped

### DIRECTIONS

Cut sausage and chicken into 1/4 in. thick slices. Chop onion, bell pepper, carrots and celery. In a dry deep skillet, brown the sausage over medium high heat, stirring frequently. Transfer to paper towels to drain. Sauté onion, bell pepper, celery, carrots and garlic over medium high heat until onion is softened. Remove from pan. Add vegetable oil and chicken to pan and sauté chicken until cooked through. Remove from pan.

Return vegetables to pan and stir in rice, broth/tomato juice mixture, salt, pepper and cayenne pepper and bring to a boil. Cover, reduce heat to low and cook for 20 min. Remove pan from heat and let stand, covered, for 5 min. Thinly slice scallions. Fluff rice with a fork and stir in the chicken and sausage. Garnish with scallions.

### BIOGRAPHY

Ernie and his wife, Laura, have been married for ten years. They met and were married in Beaumont, and have been residents of Seabrook since 2004 when they returned to the United States after living for three years in Saudi Arabia. They have a son, Joshua, who is 8 and a daughter, Hannah, who is 6. Both children attend Ed White Elementary. They also share their home with Sammy (a shih-tzu) and Thibodeaux (the Cajun kitty).

Ernie is a native of Indiana and graduated with a Bachelor of Science in Chemical Engineering from Purdue University. He has been employed by ExxonMobil Corporation for 19 years and currently works as the Global Gas Phase Polyethylene Improve Supervisor in the Technology Department of ExxonMobil Chemical Company.

Ernie has served the City of Seabrook since shortly after moving here by first becoming a board member of the Seabrook Economic Development Corporation in 2005. He was elected as president the following year and continues to serve in that capacity. He also joined the board of the West Chambers County Chamber of Commerce in 2009. Ernie is active in the multi-media team at University Baptist Church and supports the Boys and Girls Harbor. He enjoys giving back to the community and spending time with friends and family.

## Los Camerones Magnifico

### **Joe Killingsworth**

#### **INGREDIENTS**

1 large flat and shallow Pan  
10 lb. fresh medium size Shrimp  
1 cup Pace Picante Sauce (medium)  
1 clove fresh Garlic  
Fresh ground Pepper, to taste  
Table Salt, to taste  
1/4 lb. Butter (stick)  
1 small bundle Cilantro  
4 fresh Jalapeno Peppers

#### **DIRECTIONS**

Cook outside on the grill to drive the neighbors crazy. Peel and devein shrimp. Grind garlic, jalapeno, and cilantro. Melt butter and blend all spices with 1 c. of Pace picante sauce. Sauté the shrimp in 1/2 of salsa mixture, brushing frequently with remaining salsa. Turn often until done. Serve and enjoy!

#### **BIOGRAPHY**

People are happy to know that after two years in the U.S. Army, with a one year combat tour with the 25th Infantry Division in Vietnam, Joe achieved his B.A. degree from The University of New York at Binghamton. After one year of training Joe became a manufacturer's representative in the carpet industry, covering a 5 state area in northeastern United States. Currently Joe is at the retail level of the floor covering industry. He and Matthew Boersman are co-owners of Floors Today in League City, Texas. Floors Today has been a very successful endeavor for Matt and Joe in the three years since they opened their store. Customer service and their insistence on customer satisfaction have played a major role in their success.

## Jackie's Mexican Lasagna

### **Richard Tomlinson**

**SOURCE:** Jackie Baker

#### **INGREDIENTS**

1 lb. extra-lean Ground Beef  
1-16 oz. can Refried Beans  
2 tsp. dried Oregano  
1 tsp. ground Cumin  
3/4 tsp. Garlic Powder  
12 dry Lasagna Noodles  
2 1/2 c. Water  
2 1/2 c. Salsa  
2 c. Sour Cream  
3/4 c. chopped Green Onions  
1-2 oz. can sliced Black Olives  
1 c. Pepper Jack Cheese, shredded

#### **DIRECTIONS**

In a large skillet, cook the ground beef over medium-high heat until evenly brown. Drain off excess fat. In a large bowl, combine the cooked beef, refried beans, oregano, cumin and garlic powder. Place four of the uncooked lasagna noodles in the bottom of a 9x13 in. baking dish. Spread half of the beef mixture over the noodles. Top with 4 more uncooked noodles and the remaining half of the beef mixture. Cover with remaining noodles. Combine the water and the salsa in a medium bowl, and pour over all. Cover tightly with foil. Bake at 350°F (175°C) for 1 1/2 hours, or until noodles are tender. In a medium bowl, combine the sour cream, green onions and olives. Spoon over casserole, and top with shredded cheese. Return to the oven, and bake for an additional 5 to 10 min., or until cheese is melted.

#### **BIOGRAPHY**

Richard has resided in Seabrook since 1999, is married to Vivian, has two daughters who attend school in Seabrook, and is currently VP of the City of Seabrook Economic Development Committee, as well as President of the Lake Cove Home Owners Association.

## Mexican Quiche — “A Man’s Quiche”

### Mayor Gary Renola

#### INGREDIENTS

1/2 c. Butter  
10 large Eggs  
1/2 c. Flour  
1 tsp. Baking Powder  
Dash Salt  
12 oz. canned, chopped Mild Green Chilies  
2 c. Cottage Cheese (16 oz.)  
4 c. Cheddar Cheese, grated (16 oz.)

#### DIRECTIONS

Melt butter in a 9x13 baking pan. Set aside. In a large mixing bowl beat eggs and add flour, baking powder and salt, mix well. Add melted butter, leaving the pan buttered. Add chilies and cheese. Hand mix together and pour into baking pan. Bake uncovered at 350°F for 45-60 min. Test for doneness with a knife. Be sure quiche is set and knife blade comes out clean when inserted in center. Cut into squares while hot, but allow to cool slightly before removing from pan.

**ALTERNATIVES:** Eliminate butter and spray pan with fat-free cooking spray. Use fat-free cottage cheese. Use reduced-fat cheese. Can also use Monterey jack cheese or combination jack and cheddar cheese.

#### BIOGRAPHY

Gary has been married to his wife, Elaine, for 35 years. They have lived in the Bay Area for 31 years and in Seabrook for 18 years. Currently, Gary works for ExxonMobil in the Baytown Refinery. He has over 30 years of service with experience in such varied activities as synthetic fuels research and development, polyethylene process and product development, and project management. 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 currently serving his second year as Mayor of Seabrook. Prior to being elected Mayor, Gary served on Seabrook City Council for three years and was Mayor Pro Tem during 2006-2007. Gary also served on the Seabrook Economic Development Corporation for three years, including one year as President. He recently served over six years as Board member of the West Chambers County Chamber of Commerce, including serving as Chairman of the Board in 2004. Gary has been a member of BayTran, a regional transportation mobility organization for the Bay Area for several years and currently serves on both the Board of Directors and Executive Board. Gary is active with Big Brothers Big Sisters (BBBS) of Greater Houston. He has mentored youth in the program for over 12 years and is currently mentoring an 11-year-old boy. Gary has served on the BBBS Board of Directors and continues to participate on the BBBS Advisory Board and local fundraising. Other charity events Gary supports include the American Cancer Society Relay for Life and West Chambers County Chamber of Commerce Fall Festival. Gary enjoys tennis and recently started playing golf. Previously he played senior tennis tournaments throughout the state, but age and volunteer activities caught up with him. Gary enjoys photography, especially nature and sports photography.

## Redfish Boo-yaah

### Captain Russ Records

**SOURCE:** When I was a kid growing up in S. Louisiana, we loved it when my Uncle Jack would make Redfish courtbouillon on weekends with fresh shrimp and redfish he caught at his camp in Cypremort Point, LA. “Courtbouillon” was pronounced “coo-be-yohn” and we kids shortened to Boo-Yaah.

#### INGREDIENTS

1 lb. fresh Shrimp, peeled  
2 lb. Redfish Filets  
1 Tbsp. Creole Seasoning  
1/3 c. Vegetable Oil  
1/3 c. Flour  
1 c. Celery, chopped  
1 c. Onions, chopped  
1/2 c. Bell Peppers, chopped  
2 mild Green Chili Peppers, sliced lengthwise in 1/2 and seeded  
2 Bay Leaves  
2 Tbsp. minced garlic  
2 c. canned Tomatoes, chopped  
1 c. Water  
1 c. White Wine  
1 c. Fish or Chicken Stock  
3/4 tsp. Salt  
1/4 tsp. Cayenne Pepper  
1/4 c. Green Onions, chopped  
4 fresh Lemon slices  
2 Tbsp. Parsley, chopped  
Rice, cooked

#### DIRECTIONS

Season the shrimp and fish with Creole seasoning. Set aside in the refrigerator. Make a roux by combine the oil and flour in a large cast iron or enameled cast iron Dutch oven over medium heat. Stir slowly with a wire whisk or wooden spoon for about 15 to 20 min., or until the roux becomes medium dark brown. Add the celery, onions, bell peppers, and chilies. Cook, stirring often, for 6 to 7 min. Add the bay leaves and garlic and cook for about 2 min. Add the tomatoes, wine, and water. Season to taste with Creole seasoning. Reduce the heat to medium-low and cook, uncovered, for about 1 hour. Stir occasionally to prevent the mixture from sticking. Increase the heat to medium, add the broth, salt, and cayenne and cook for about 15 min. Add the redfish filets and then the shrimp and lemon slices and cook for about 10 min., or until the shrimp turn bright pink and the tails curl in. During the last 5 min. of cooking time, add the green onions and parsley. Remove the bay leaves. Spoon the rice in the center and ladle the boo-yaah over the rice. Garnish with parsley.

#### BIOGRAPHY

Captain Rus is a licensed USCG Master who can't stay out of the galley. Based on his upbringing in South Louisiana and his world travels to China, India, the Philippines, Europe, the Caribbean, Brazil, Hawaii, and even New England, he is an accomplished regional chef who blends all these flavors in unique ways. While his day-job is as a petroleum engineer with a Masters in Astronautics, he has competed and won prizes in chili, BBQ beef, Gumbo, and a first place prize in Chowder. His piece de resistance is a flourless-chocolate cake. But try his Belizean crafted BBQ sauce for a real kick.



# Steak Ranchero

## **Tony McCollum**

**SOURCE:** Chris McCollum

**YIELD:** 6 servings

### **INGREDIENTS**

2 lbs. Round Steak, thinly sliced  
2-4 oz. cans Green Chilies  
1 medium Onion, sliced  
1 clove Garlic  
2 cans Fire Roasted Tomatoes  
1-8 oz. Tomato Sauce  
1 c. Beer  
1 c. Mushrooms, sliced  
1 tsp. Worcestershire Sauce

### **DIRECTIONS**

In a heavy skillet, brown meat over moderate heat, turning frequently. Season with salt and pepper to taste. Add chilies, tomatoes, onion, and garlic. Cook over moderate heat for 15 min. Add tomato sauce, beer, mushrooms and Worcestershire sauce; reduce temperature and simmer covered for 45 min, or until meat is tender. Cool slightly, transfer to a container, cover and refrigerate 12-24 hours. Simmer until bubbly hot. Serve over hot cooked rice. (A great dish to prepare ahead of time and take to the deer lease, the flavor is enhanced by being refrigerated over night.)

### **BIOGRAPHY**

Tony McCollum is a West Texas native from Amarillo, who came south looking for warmer temperatures and water. The McCollum family arrived in Seabrook in the summer of 2008 and discovered in a matter of months more water than they knew what to do with. It seems the natives call this a hurricane.

For the past three years Tony has served as the senior pastor of Seabrook United Methodist Church. During the short tenure here the church has enjoyed many different locations in Seabrook, due to that "water thing." Tony is proud to have helped the church relocate to a new church campus at 3300 Lakeside Drive.

Tony met his wife Chris while in school at Texas A&M University (WHOOPI!). They were married in the Holy City of College Station in August of 1993. They spent three years in Kentucky while in seminary and have served churches throughout Southeast Texas. They have two daughters Kaitlyn and Megan who have informed their parents and the Bishop that they like this "water thing" and are never moving again.

# Butternut Squash Bisque

**Tom Davies**

**YIELD:** 10 servings

## **INGREDIENTS**

2 large Butternut Squash (peeled, deseeded and thin sliced)  
2-32 oz. boxes Kitchen Basics Chicken Stock  
2 pt. Half and Half  
2 Tbsp. Salt  
1 tsp. Pepper  
1 Tbsp. granulated Garlic  
1 tsp. ground Cinnamon  
1 tsp. ground Nutmeg  
1 tsp. ground Clove  
3/4 tsp. real Vanilla Extract  
1 c. Maple Syrup (grade A)  
3 shots Bourbon (for adults only)

## **DIRECTIONS**

Clean butternut squash and slice. Bring stock to a boil. Add butternut squash and cook until it becomes soft. Add the rest of the ingredients and Burr mix with a hand Burr mixer. If you do not have a hand Burr mixer, you can fish out the butternut squash and puree in a food processor and place back into stock. Cook for 15 min. on low heat and correct seasonings to your liking. For adults only! In-laws visiting. Add some shots of bourbon to finish the bisque off.

## **BIOGRAPHY**

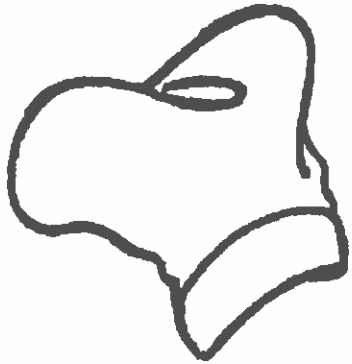
Born in Fort Worth, Texas when the stock yards were functional, I grew up in Waco, Texas. I have three children: Damon lives in Las Colinas, Texas working for non-profit foundation running multiple websites, Denton is teaching technical theater at a high school in Leander, Texas, and is married to my daughter-in-law Lesley. And my baby girl, Victoria, is in her senior year at the University of Houston Clear Lake, majoring in education. I work for Rose Metal Processing as a manager of operations and commercial accounts. Rose Metal recycles ferrous and nonferrous metals and markets material all over the world. I am also employed by Proler Southwest, a Sims Metal Management company purchasing prompt industrial and railroad material for recycling purposes. I am an original Seabrook Mullet member, charter Krewe member of Krewe Du Lac and a Mash BBQ Team cooker. I am a sponsor and team member of the Cold River Cattle Company at the Houston Livestock Rodeo BBQ cook-off, benefiting The Small Steps Program as well as The Sunshine Kids. While living in Seabrook, I have been a member of the Seabrook Ethics Commission, Eco-tourism, Sister City committee, and 2 times on the Charter Review committee. I attend Saint Mary's Church in LaPorte.

I enjoy listening to music being played in our area 7 nights a week. I enjoy 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.

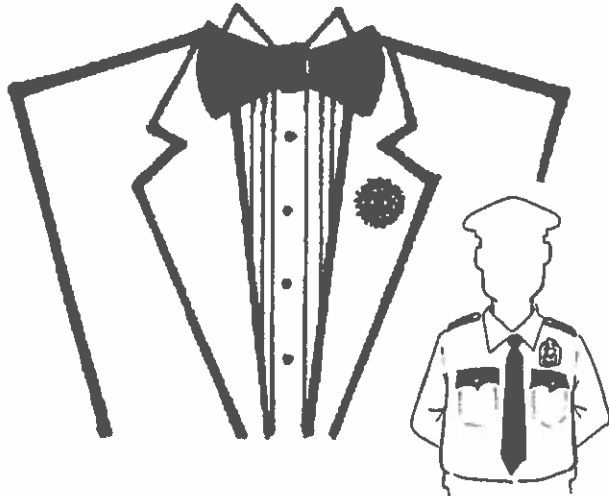
I would like to personally thank each and everyone that helps organize and attends this function for your support of the Seabrook Police Officers Association. I would also like to mention my friend and mentor to this function, Jimmy Dibello. "Ride with the wind Jimmy."

This is my 14<sup>th</sup> year with "Men Who Cook" — *Let the Good Times Roll!*

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Clear Creek Animal Hospital**



## Corn Chowder

### **Glenn 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 c. Onion, chopped  
2 c. Baking Potatoes, peeled and cubed  
1/2 tsp. fresh Parsley, chopped  
2 c. Chicken Broth  
1 c. White Corn  
2 Tbsp. Butter  
2 Tbsp. All-Purpose Flour  
1/2 tsp. Salt  
1/4 tsp. Black Pepper  
1/4 tsp. Cayenne Pepper, optional  
1 c. Whole Milk or Half-and-Half  
Cheddar Cheese, shredded

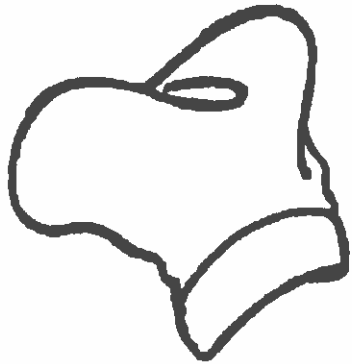
### **DIRECTIONS**

In 2-qt. 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 min. or until potatoes are soft and liquid has thickened. Add corn during the last 5 min. of cooking. Meanwhile, in 1-qt. 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 min. Adjust seasonings. Garnish with shredded Cheddar cheese, if desired.

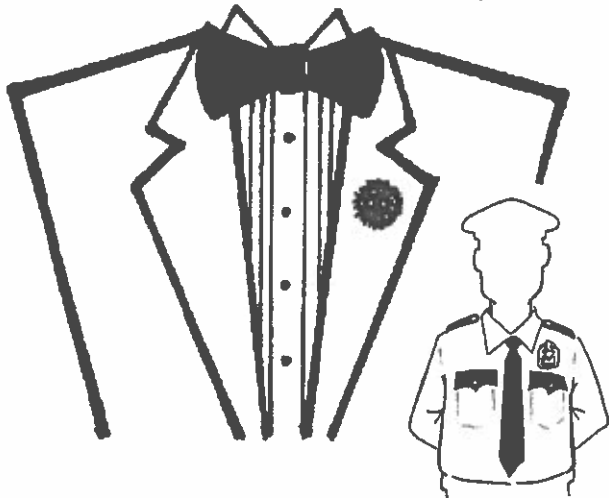
### **BIOGRAPHY**

Glenn Royal, CFP® and his wife Diane, have been long time residents of the Bay Area and enjoy the lifestyle that Seabrook offers. Glenn has worked in the financial services industry since 1984, commuting to Houston from Seabrook. Following a morning commute that lasted over two hours in a rain storm that Houston is famous for, he received an offer to work for Morgan Stanley in Clear Lake. That night he discovered that it was only a 6.2-mile commute from his home and figured that it was an offer he couldn't refuse. Now, he's become that annoying "slow guy" driving to work. Glenn enjoys experimenting with new recipes and they are usually enjoyed by many friends and family. He and Diane are RV road warriors and are accompanied by their 3 girls, Ellie, a Springer Spaniel, and two Yorkies, Daisy and Izzy. Glenn is an active member of Seabrook Rotary.

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Seabrook Machine, LLC**



## "Gulaschsuppe" Austrian Goulash

**Stephen Hegyesi**

**YIELD:** 4 servings

### INGREDIENTS

1 lb. Beef Stew Meat (use a roast cut into cubes)  
6-7 big onions  
1 qt. Beef Broth (from bouillon cubes)  
4 oz. Oil  
1 Tbsp. Hungarian Paprika  
1/2 tsp. Black Pepper  
1 tsp. Caraway, coarsely ground  
1/2 tsp. Marjoram  
1 tsp. Salt  
1/4 tsp. Salt  
3 fresh Garlic Cloves, pressed or finely chopped  
2 Red Bell Peppers, cut into thin strips  
2 Carrots, chopped  
4 Tomatoes  
1/2 c. Red Wine  
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 min. 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 min. 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 butter flied) 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.

## Crab Bisque

### Trey Hafely

#### INGREDIENTS

3 Tbsp. Butter  
1 small Onion, minced  
1 tsp. All-Purpose Flour  
1 qt. Whole Milk  
1/2 Tbsp. Onion, grated  
1/8 tsp. ground Mace  
1/8 tsp. ground Black Pepper  
1/2 tsp. Worcestershire Sauce  
1 tsp. Salt  
3 Tbsp. Crab Roe  
2 c. fresh Jumbo Lump Crab Meat  
6 Tbsp. Dry Sherry  
2 c. Heavy Whipping Cream, whipped  
1 Tbsp. fresh Parsley, chopped

#### DIRECTIONS

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. Gradually add milk, stirring constantly until smooth. Add onion, mace, black pepper, Worcestershire sauce, and salt. Cook for 3-5 min. Put the heavy cream in a blender and whip till thick then add to the ingredients. Add crab roe and meat and sherry. Cook over simmering water for 20 min. 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, another native Houstonian, their two daughters: Hannah Scout (11 years) and Haleigh Savannah (10 years), one son: Hudson Sagar (2 years) and a bevy of dogs and goldfish. Life is great living on the water but, with all the activities of the kids there doesn't seem to me enough time to enjoy it. Trey has recently gotten into game hunting like dove in Argentina and plans to hunt a Buffalo in Montana for Christmas. Cooking and experimenting with food was a passion instilled very early in life for Trey, with parents that owned a number of successful restaurants.

## Two Beef Black Bean Chili

### Tom Diegelman

#### INGREDIENTS

3 lbs. Lean Ground Beef  
2 lbs. Beef Tips  
3 Tbsp. Olive Oil  
3 c. Beef Broth  
2-15 oz. cans Black Beans  
2-14 oz. cans diced Tomatoes (do not drain)  
2-14 oz. cans diced Green Chilies and Tomatoes  
2-15 oz. can Tomato Sauce  
2-6 oz. cans of Tomato Paste  
3 Tbsp. Cider Vinegar  
2 large White Onions, diced finely  
2 large Green Peppers, diced finely  
2 cloves Garlic, diced finely  
1 pkg. "Two Alarm" Chili Kit

#### DIRECTIONS

In a large pan, heat the brown the ground beef with 1/2 c. water, continuously break up large pieces with a spoon or spatula. Add Tony Chachere's and Worcester sauce and onion powder to meat while cooking. Drain water once meat is not pink. Once browned, drain fat off ground beef. (Optional: run hot water over beef to remove all grease). Put the browned ground beef to the crock-pot. In a large pan, heat the beef tips, searing the outside in 3 Tbsp. of olive oil, Tony Chachere's and Worcester sauce. Once browned, drain fat off ground beef. Dice the beef into small 1/4 in. chunks. Put the seared beef tips into the crock-pot. In a large pan, add onions, garlic and green bell pepper; cook over medium heat with stirring until the onions are soft and translucent. Add to crock-pot Add the garlic, ancho chili powder, pasilla chili powder, cumin, sugar, thyme, cayenne powder, oregano, and black pepper, beef broth, diced tomatoes, tomato sauce, tomato paste, cider vinegar and chipotle peppers and "Two Alarm" ingredients except masa. Use high heat and cook for 4 at least hours. Stir periodically. Pour the beef broth into a cup and mix with masa. Pour mixture into the crock-pot, along with black beans. Stir to mix well. Reduce heat to low and simmer for at least 2 hours before serving or refrigerating. Stir periodically.

#### BIOGRAPHY

Tom Diegelman has lived in the bay area for 31 years, and has been a resident of Seabrook for 8 years. For all 31 years he has been employed at JSC, 23 of which for NASA. He is currently a project manager in Mission Operations in the Mission Control Center working on the 21st century Remote Access Mission Control Center. This is the fulfillment of a childhood dream of public service in the pursuit of American supremacy in outer space. He even answers to the name "Rocketman". Tom has served as both the president and the vice-president of the JSC Chapter of the National management Association. He has also served two terms as president of the Crimestoppers of the Bay Area, and is a 40-year Senior Member of the American Institute of Aeronautics and Astronautics. He has three children, Lindsay (Finkel) (27), Bryan (25), and Erica (21), and 2 beautiful granddaughters Kaitlyn and Paige. His family is the center of his life. He moved from Clear Lake to Seabrook to provide a healthy family environment for them. That belief in the Seabrook community energized Tom become involved in the City of Seabrook serving on the Board of Adjustments. He stepped up to a very difficult race for Seabrook Council in 2006 and won two terms as

## Two Beef Black Bean Chili CONTINUED . . .

Position 5 Seabrook City Council. His hobbies include cooking his favorite dishes (Chili being one of the very favorite ones!), working on his classic GTOs, and writing. He and a team of "rocket men" have published two and are working on a third book in a series published by Apogee Press on the role of humans beyond earth orbit. Tom and his girl friend Pat Carr are active members in the Seabrook Association and the Seabrook Rotary. Tom was awarded The Seabrook Association "Citizen of the Year" in 2008 for his work on the Pelican Path Restoration. Tom has restored 19 of the 42 pelicans, and in addition, repaired those damaged by Ike. In his "spare time", he continues to be a speaker for JSC Educational Outreach and a Christian Education instructor at St. Bernadette's Catholic Church in Clear Lake.

## Stilton and Veggie Soup

**Glenn Krum**

**YIELD:** 6-8 ample portions

### INGREDIENTS

1/4 c. Butter

1 White Onion, skinned and finely chopped

2 Celery Sticks with leaves (OR 1 head of broccoli / other vegetable), finely chopped

1/4 c. Flour (more for thicker soup, no more than 1/2 cup)

1/4 c. dry White Wine

3 3/4 c. Chicken Stock

1 1/2 c. Whole Milk

3/4 c. or more of ripe Stilton Cheese, oxidized rind removed and finely crumbled

1/2 - 3/4 c. White Cheddar, grated (less cheddar if you add more Stilton)

Salt and Pepper, to taste (about 1/2 tsp. each)

5 Tbsp. Heavy Cream

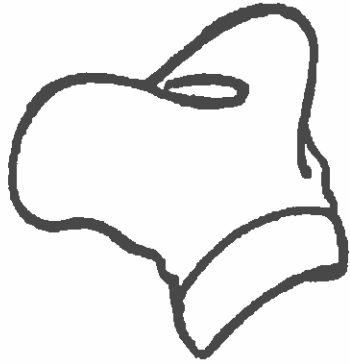
### DIRECTIONS

Sauté onion and vegetable ingredients in butter until cooked (about 5 min.) but not browned, stirring frequently. Add flour and cook 1 min., stirring continuously. Add chicken stock and wine, bring to a boil, stirring until the soup thickens. Reduce heat quickly and simmer for 30 min., stirring as needed to prevent scorching (if using an electric range you should change burners). Add milk, cream, salt, pepper, Stilton and grated cheddar, simmer until the cheese is dissolved and mixture is at serving temperature. Do not boil soup after adding cheese and cream or it will curdle.

### BIOGRAPHY

Glenn Krum worked as a geologist in the "oil patch" for many years and draws on geology in its most encompassing sense for his artistic inspiration. Art glass has been a fascination of his since seeing the early Egyptian faience blue. He enjoys the openness of the medium that allows the artist to explore color transparency and form simultaneously. Glenn worked in warm glass (fused glass) for five years down in Rockport, Texas and still displays his remaining glass pieces in several galleries in that area. Now, in Seabrook, Glenn "turns" wood on a lathe to make bowls, candlesticks and other artistic pieces. Glenn's art in wood begs to be held, touched and visually enjoyed. Each piece of wood has its own story. His bowls, big and small, can be safely used for presentation of foods. Glenn's wood art can be seen in Corpus Christi, Port Aransas, Aransas Pass, and by appointment, in Seabrook (glenn\_krum@comcast.net).

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Lois Mohrhussen**



## Thanksgiving Chili

**Nick Geeslin**

### INGREDIENTS

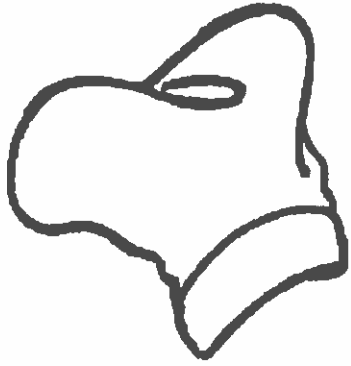
Ground Turkey  
Ranch Style Beans, Original  
Water  
Chili Powder  
Cumin  
Garlic  
Salt  
Onions

### BIOGRAPHY

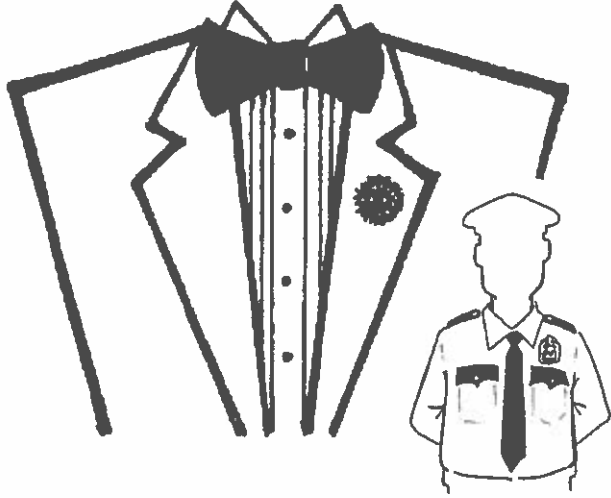
I came from the mountains of East Tennessee - my right leg is still just a bit longer than the left from walking to school on the side of the mountain.

For the first 16 years of my business life, I sold gas and electric ranges for a manufacturer in Tennessee. Many was the day I put on cooking shows at sales meetings and various groups for the natural gas industry in many states. It was a really fun job until the company was sold to Maytag. So, I made it to Texas as fast as I could, and now live in Clear Lake with my lovely wife Logan.

**"MEN WHO COOK" SPONSOR**



**Thanks to Our Sponsor  
Bay Area Electric**





## Ernie's Cafe Bread Pudding w/ Rum Sauce

**John Collins**

### INGREDIENTS

10 c. French Bread, diced  
6 Eggs  
1 c. Sugar  
2 c. Milk  
1 c. Heavy Cream  
1/2 tsp. Salt  
2 tsp. vanilla Extract  
1 tsp. Cinnamon  
1 c. Raisins (optional)

### DIRECTIONS

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 breadcrumbs 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°F.

### RUM SAUCE:

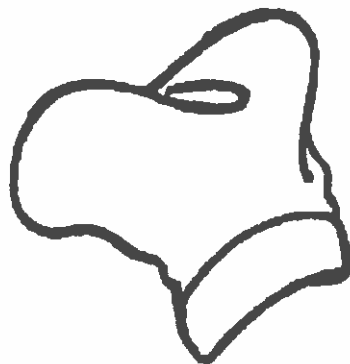
2 sticks Butter  
1/2 c. Brown Sugar  
1/2 Heavy Cream  
1 tsp. Vanilla  
1 1/2 oz. Rum

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

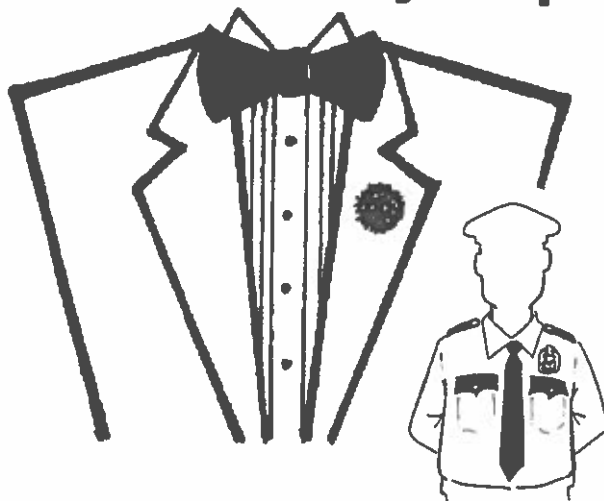
### BIOGRAPHY

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 University. Moved to Dallas mid-January 1981, living in Texas ever since. John is divorced, with a daughter, Lindsey Collins. She is a 2008 graduate of University of North Texas, B.S. degree in Business/Marketing. Lindsey is now working for Genesta Inc. in Rockwell, TX as Marketing Director. John relocated to Bay Area Houston, November 1997, to help market Baywood Country Club, in Pasadena TX. Baywood Country Club is now Baywood Development Project as is a Principal in the future development. Now he is with Bendco Inc. as Business Development Director. With over twelve years of working with several organizations and charities in the Bay Area, John has lent a hand, as help is needed. Here are fellow organizations that John focuses on today: Bay Area Houston Economic Partnership-Active member since 2001, Board of Directors 2007-08 & Chairman of the Membership Development Committee 2004 to present. Associated Builders & Contractors-Membership Committee Chair 2007 & 2008, first three months on committee received the membership Beacon Club Award. Multiple Beacon Club. Volunteer of the Year 2006. Clear Lake Chamber of Commerce-Membership Chairman 2003-04, worked on committee since 1999-00.

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Bay Area Body Shop**



## Chocolate Mousse

### *Brent Evans — Signature Bistro*

#### INGREDIENTS

10 oz. Dark Chocolate  
4 oz. Butter  
2 oz. Sugar  
5 Eggs, separated  
8 oz. Cream  
Chipotle Powder

#### DIRECTIONS

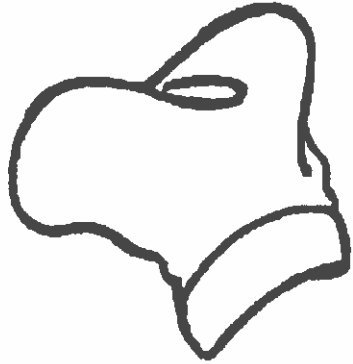
Melt the chocolate and butter in double boiler stirring constantly. Separate sugar into 1 oz. portions. Whip egg yolks and 1 oz. sugar to full volume. Whip whites and remaining sugar until thick meringue. Fold in yolks, then chocolate mix while whipping cream to stiff peaks. Next add chipotle powder to taste.

#### BIOGRAPHY

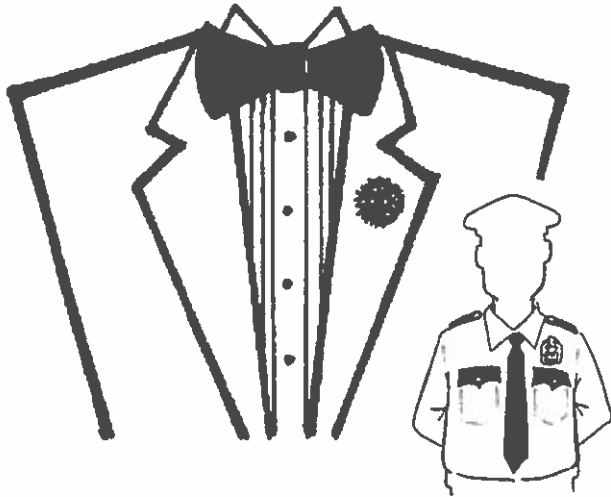
Brent started in culinary arts at the age of 15. After graduating high school he attended the Art Institute for Culinary Arts and studied under Chef Monica Pope, Chef Jonathan Jones and Chef Jason Kerr. He worked at Beaver's, Zula and was awarded 3<sup>rd</sup> place in Houston Press Menu of Menu's as Executive Chef at Holister Grill.

Brent is also the proud father of Aiden age 3. After a recent cancer diagnosis Brent spent his days in recovery continuing his artistic talents as a jewelry designer creating unique semi-precious designs and formed his company known as Ergo Jewelry Designs. Brent is now the Executive Chef at Signature Bistro.

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Crown Trophy**



## Chocolate Strawberry Cake

**Charlie Clemmons**

**YIELD:** 2, 9 in. layer cakes

### INGREDIENTS

1 jar Strawberry Preserves  
2 boxes plus 1 c. Devil's Food Cake Mix  
8 Eggs  
1 c. Vegetable Oil  
Water, as needed  
2 cans Chocolate Cake Frosting  
1 box fresh Strawberries

### DIRECTIONS

Heat the oven to 350°F. Add the chocolate cake mix with additional cup of mix to mixer bowl. Add 1 c. vegetable oil, 4 eggs, and 1 1/2 c. of strawberry preserves to the chocolate cake mix. Add water until the mix is consistence of a thick pancake batter. Blend and beat according to the box directions. Spray Pam on four 9" cake pans. Divide the batter equally among the four pans. Bake for approximately 33 - 35 min. 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 cool the cakes. The final frosting is easier to apply to cool or frozen cakes. The edges of the cakes may require trimming if the mix has risen out of the pans. Decorate the top of the cakes by applying the fresh strawberry halves to the top of the cake in the design of your choice.

### 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 and Past Presidents. They spend most of their time in Rotary humanitarian work in Texas and internationally. He has serving as Rotary International's Chair for Water and Sanitation for the world. Barbara and Charlie also founded the Rotary Books for the World Program which ships cast off text and library books to developing countries which have Rotarian managed book distribution centers. Previous humanitarian efforts have taken them to Australia, Canada, China, Denmark, Egypt, Estonia, Greece, India, Kenya, Latvia, Lithuania, Malaysia, New Zealand, Nicaragua, Panama, Russia, Singapore, South Africa, Spain, Sweden, Thailand, Turkey, United Kingdom, Vietnam, Zambia, and Zimbabwe. This is Charlie's 13<sup>th</sup> year with "Men Who Cook."

## Kemah Lime Pudding

**Rick Clapp**

### INGREDIENTS

12 fresh Key Limes  
1 can Evaporated Milk (Eagle Brand)  
1 container Cool Whip  
1 pkg. Vanilla Pudding Mix  
1 c. Milk  
1 Low Fat Graham Cracker Crust  
Green Food Coloring (optional)  
Pistachios or Walnuts, chopped

### DIRECTIONS

No cooking necessary! Squeeze the juice from 8-10 fresh key limes. Add to the evaporated milk, food coloring and gelatin in a bowl. Mix. Pour mix over the crust and freeze or refrigerate. When ready to serve, top with whipped cream, mint or berries. Excellent with fresh seafood or Mexican Food.

### BIOGRAPHY

I was born in Ft. Lauderdale, Florida and graduated from the University of Alabama with a BS in business management and science. I spent twelve years as an airline executive working for KLM Royal Dutch Airlines and traveling the world. I am currently the CEO for Bay Area Houston Magazine and creator of the web cast [www.GoBaHa.com](http://www.GoBaHa.com), featuring community events and the talk and interview show "Bay Breeze". I enjoy volunteering and have served on the boards of numerous local civic organizations. My hobbies include taking care of my cat "Mabroaka", classical music, fishing, hunting, cooking, art collecting, drinking fine wine, golfing, boating and Grand Prix auto racing.

## Le Ménage a Trois . . . , it is, too!

**Chip Boteler**

### INGREDIENTS

4 Eggs, separated  
1 c. Sugar  
1 c. Self-Rising Flour  
1 stick Butter, melted and cooled  
1/4 c. Evaporated Milk  
1/2 tsp. Vanilla

### DIRECTIONS

Beat egg whites until stiff peaks form. Gradually add sugar. Beat egg yolks with a fork until pale then fold into whites. Fold in cake flour. Combine evaporated milk, butter and vanilla and then fold into cake mixture. Pour into a greased, floured 9x13 glass baking dish.

Bake for 20 min. or until golden. Let cool. Poke holes all over cake with a fork.

### MILK MIXTURE:

1 c. Sweetened Condensed Milk  
1 c. Evaporated Milk  
1 1/2 c. Heavy Cream

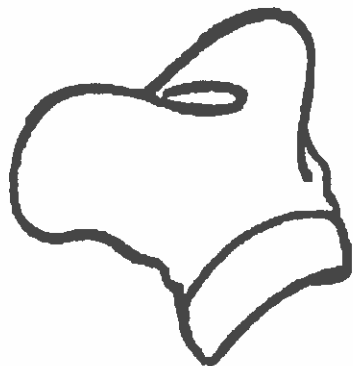
### DIRECTIONS

Combine condensed and evaporated milks, then add cream. Stir until well mixed. Gradually pour over cake and allow milk mixture to absorb. Whip remaining heavy cream and smooth over the top of the cake. Keep refrigerated until serving. May also double the recipe for a large group of people.

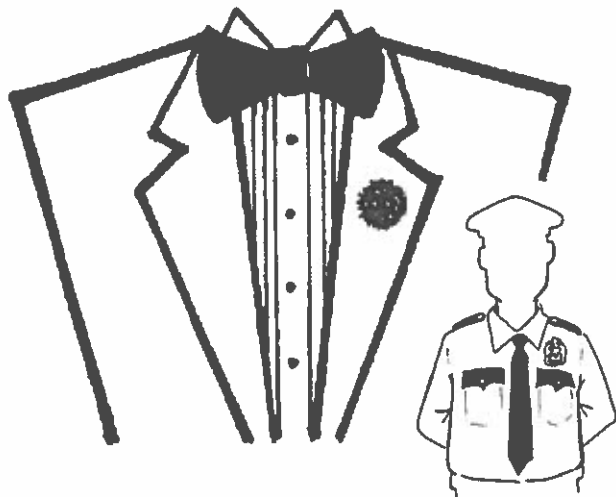
### BIOGRAPHY

Born in Dallas, Chip found his way to Seabrook at the ripe old age of five. After a short absence - 1968 to 1992 - Seabrook beckoned and he returned determined to never leave again. The allure of travel, the experiences of fine dining (always in good company of course), as well as an appreciation for premium cigars, single malt scotch and rich, full-bodied wines rest near the top of his chart for life's greatest enjoyments. Motorcycles and hunting rank pretty high up there, too. But the very top is reserved for family and friends. Blessed to be the father of four (one by blood, three by love and all by the grace of God), Chip is now also the grandfather of eight. This is Chip's 8<sup>th</sup> year with "Men Who Cook."

## "MEN WHO COOK" SPONSOR



**Thanks to Our Sponsor  
Arlan's Market**



## Lemon Surprise

**Kyle Rodgers**

### INGREDIENTS

- 1 jar Lemon Curd
- 1-16 oz. container Cool Whip
- 1 container Lemon Yogurt

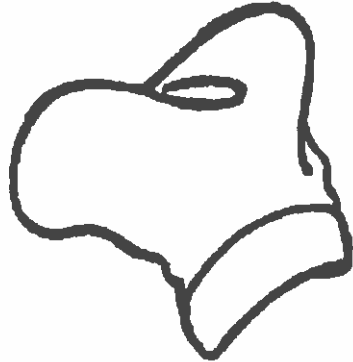
### DIRECTIONS

Whisk all together and serve with fresh fruit, pound cake or angel food cake Simple, easy and delicious and when served in a wine goblet with fruit it makes a beautiful dessert.

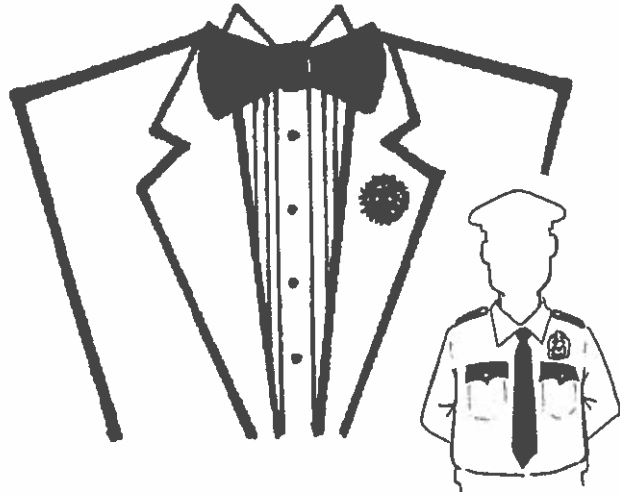
### BIOGRAPHY

I am an "Island Brat", attending Ball High School, Galveston, TX and was fortunate in my sports aptitude to be chosen to play professional baseball for four years in the Texas Rangers organization. Currently, I hold the position of Vice President of Operations, for the new outstanding organization, YourTownTV.com, a Web cast and video production company, providing the good news of Bay Area Houston. My passion for sports comes alive in my high school sports segment, "Game Time," which can be seen weekly on our Web cast. I live in Seabrook with my beautiful new bride, Jennifer and our two dogs, CeCe and Buddy. This is my first time to cook in Men Who Cook, but I am looking forward to doing so for many times to come.

**"MEN WHO COOK" SPONSOR**



**Thanks to Our Sponsor  
BioConcepts Inc.**



*Notes:* \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_