



MEN WHO COOK XIX



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

Nancy Kozanecki

2013- 19th Annual "Men Who Cook"

A Note of Gratitude

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!**

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. 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 those in need. We look forward to seeing you all next year!

APPETIZERS

SOUP & SALADS

ENTREES

DESSERTS

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**Seabrook Police Department
Administration & Staff 2013**

Command Division

Chief of Police - Nona F. Holomon
Captain - Sean A. Wright
Operations Lieutenant - Marc Hatton
Administrative Lieutenant - Bryan Brand

Administrative Division

Emergency/Management Coordinator – Officer Jeff
Galyean

Records Clerk – Deanna Bell

Detective Division

Detective Sergeant – David Imbrie
Detective – Clinton Morris
Detective – Mike Pickell
Detective – Robert Warner
Detective – Ross Breeding

Patrol Division

Patrol Supervisors

Patrol Sergeant – Craig Barton
Patrol Sergeant – Don Hough
Patrol Sergeant – Robert Gonzales
Patrol Sergeant – Austin Schwartz

Patrol Officers

Officer Ken Mayes	Officer James Hill
Officer Rebecca Ojeda	Officer Berna Dupre
Officer Jason Smit	Officer Richard Gorom
Officer Larry Moore	Officer Gary Konvicka
Officer Mike Krumrey	Officer James Currie
Officer Charlie Skinner	Officer Mike LaFosse
Officer Leon Waltman	Officer Hulen Bryant
Officer Dan Kirby	Officer Will Haskett
Officer Shannon Oubre	

COMMUNICATIONS:

TCO Randy Ratliff
TCO Lenora Weinel
TCO Alana Rohlfs
TCO Amy Woods
TCO Lisa Miller
TCO Michael Miner
TCO Elizabeth Burges

ANIMAL CONTROL:

ACO - Danny Marshall

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Years of Participation

18 Years	Rick Clapp Hans Mair	Jack Fryday
15 Years	Charlie Clemmons	
9 Years	John Collins	Robin Riley
8 Years	Steve Hegyesi Andrew Lobeck	Chris Kurzadowski Gary Renola
7 Years	Joel Powers Bruce Dresner Mayor Glen Royal	Richard Tomlinson Paul Dunphey Tom Kolupski
6 Years	Glenn Robinson	
4 Years	Tom Deigelman Michael Giangosso	Kim Morrell
3 Years	Darrell Picha	
2 Years	Tom Adovasio Matt Paulson Barry Terrell Dr. Dustin Young	Pierr Castillo Ray Silvestri Rick Wade
New Cooks	Scott Blackley David Good Jay Joslin Jeff Martin Charles Phillips Tom Spicer David Walker	Larry Bouley Duane Guidry Joe Machol Pat Martin Sean CR Riley Jason Strickland

We thank you for your continued support and for helping to make the event so successful.

Rotary Club of Seabrook

Friends and Neighbors, did you know 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 Rotary Club of Seabrook 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, 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.
- Support for CCISD, with Bay's PTA purchase of Smart Boards, purchase of equipment for Bay's Eagle's Nest, an after school project, a teacher innovation grant at Ed White, with other area Rotary Clubs, funding the Teacher of the Year awards and luncheon.

BRONZE

Nancy Kozanecki & Brian Deitrich
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Lonestar Delivery & Process
Gulf Coast Limestone
Ron Carter Cadillac
SBC Business Services

SUPPORTER

Arlan's Market
Seabrook Sailing Club
Fisher Commercial Construction
Clear Lake Auto Services
Bay Area Electric
Bay Area Body Shop
Bioconcepts Inc.
Commercial Finishes
Lance's Turtle Club
Melange Gallery of Salons
Jeff Smith

The Pee Wee Bowen Band

Music For All Occasions "With Class"

Pee Wee Bowen – Vocals, Harmonica,

Troy Lamar Morris- Trombone, Vocals

Jim Fry- Trumpet, Vocals

Kelly Brunson: Saxophone, Vocals

Jim Fulton- Guitar, Vocals

John Bockelman-Keyboards, Vocals

Ronnie McLauchlin-Drums, Vocals

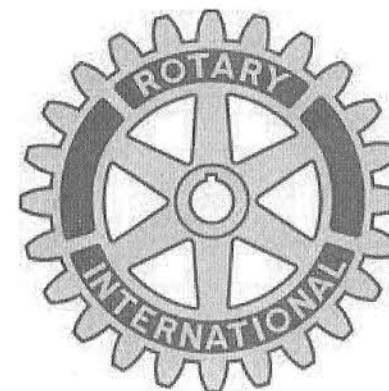
Jeff Warner-Bass

281-337-4169

www.peewwbowenband.com

- And, founded in 2000 by Charlie Clemmons, a Seabrook Rotarian, and a program to distribute millions of school books to 18 countries. Since 2000 over 6.6 million books have gone to Africa, Latin America, the Mideast and Asia. Check it out at <http://www.rotarybooksfortheworld.org>.

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"

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Pecan – Honey – Mustard Chicken Wings

Chef: Robin Riley

Source: Modified from the The Boston Globe

Ingredients

1 stick of Butter
¼ cup Honey
¼ cup Mustard (Dijon or Spicy)
1 ½ cups Pecans, finely chopped
2 cups fresh fine Bread Crumbs
1 teaspoon Dry Mustard
2 tablespoons Sugar
4 pounds Chicken Wings

Directions

In a small sauce pan melt butter. Whisk in honey and mustard; simmer, stirring occasionally, for about five (5) minutes. Set aside to cool slightly.

Combine pecans, bread crumbs, dry mustard, and sugar (a food processor works well). Set aside. Remove and discard (or save for stock) tips from wings. Cut each wing into two (2) pieces and place in a large shallow dish. Pour butter mixture over wings and stir to coat completely (a one (1) gallon size zip lock bag works well). Roll wings in crumb mixture and place in single layer in a large greased foil-lined baking dish. Bake at 350° F for 50 minutes.

If necessary to reheat, bake at 400° F for 15 minutes. Wings may be frozen after baking, then reheated, still frozen, at 350° F for 30 minutes. Makes four (4) dozen.

Biography

Robin and Gloria have been happily married for over 35 years. They have two sons, Sean and Christian and a daughter-in-law, Megan, and grandson, Connor, and granddaughter, Lillian. 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 Project Manager for a major corporation. At one time Robin used to be a sous-chef at Rudi's Restaurant.

Robin Riley is 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 Sherriff'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. As the Mayor of Seabrook, the city passed a major bond issue which built the new Library, and is building new roads & drainage in the city. It also, built the 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 & Carothers Coastal Gardens. 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 city in the southeast quadrant of the United States to have curbside recycling for apartments.

Robin has been a Boy Scout Leader for over 20 years. 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 Boy Scout Eagle award. Robin and his sons enjoy going backpacking in the mountains of northern New Mexico, Alaska, Canada, and west Texas. They also went 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. Robin 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 license (he once flew in an F-16) 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 the MS 150 & biked around Galveston Bay). He recently completed several half marathons and a full marathon in the Seabrook Lucky Trails Marathon. Pretty much anything that involves the outdoors is something Robin will enjoy.

Rib Eye Fondue

Chef: Kim Morrell

Rib Eye Steak using special marinade

Fondue and serve Hot

Biography:

- 1) Resident of Seabrook for Six Years
- 2) City of Seabrook Mayor Pro Tem
- 3) Member of Economic Development
- 4) Vice President of Seabrook Crime Control District
- 5) Board Member / Bay Area Houston CVB
- 6) Board Selection Committee Member / Beacon Federal Credit Union
- 7) Fund Raising Chairman for the Boy Scouts of America (Sam Houston District)
- 8) Singer in the JR. League Charity Ball annually to raise money for Texas Children's Hospital
- 9) 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.

Pulled Pork Sliders

Chef: David Good

Source: Internet (You can trust anything from the internet)

Ingredients

Scale as necessary:

8 lb pork roast

4 large onions
2 cups ginger ale
36 oz barbecue sauce

Sandwich buns

Directions

Slice the onions and spread half over bottom of slow cooker (6 qt)
Place roast over onions
Spread remaining onions over roast
Pour ginger ale over roast and onions
Cover and cook on low about 8 hours (this varies with cooker)
Remove meat to tray. Shred meat using forks, separating and discarding fat, skin and bones
Strain onions and discard liquid
Return shredded meat and onions to cooker.
Stir in barbecue sauce and cook for 4 additional hours.
Serve hot on buns; additional barbecue sauce to taste

Biography:

Young Lt. Good gravitated to Texas after serving aboard the Pearl Harbor based nuclear submarine, USS Swordfish (SSN-579). He received indoctrination into business with BFI (later Waste Management) then started and ran his own company servicing the plants and refineries around Houston. After selling this company he moved, somewhat reluctantly, to Montana where he found himself serving as Secretary of State. He returned to Houston, imported food from the Soviet Union, became a financial advisor, then an engineer for a subcontractor at NASA. Today he plays tennis regularly, tutors calculus and physics, and tries to get out fishing.

The most significant record of his demonstrating culinary aptitude is the rave critical acclaim lavished on him during and after weekly Saturday morning breakfast performances - before an audience. His preparations of Green Eggs and Ham while reciting the book by the same name are still remembered fondly by his 3 children.

Barb's Cocktail Wieners

Chef: Glenn Robinson, Jr.

1 pound sliced bacon, cut into thirds
1 (14 ounce) package beef cocktail wieners
 $\frac{3}{4}$ cup brown sugar, or to taste

Wrap each hot dog half with bacon strip. Fasten with toothpick. Layer in Crockpot, sprinkling each layer with a thin layer of brown sugar. Repeat layers until hot dogs run out. Cook on low for 2-3 hours, stirring gently with wooden spoon every 30 minutes.

OR

Preheat the oven to 325 degrees F (165 degrees C)
Refrigerate $\frac{2}{3}$ of the bacon until needed. IT is easier to wrap the wieners with cold bacon. Wrap each cocktail wiener with a piece of bacon and secure with a toothpick. Place on a large baking sheet. Sprinkle brown sugar generously over all.
Bake for 40 Minutes in the preheated oven, until the sugar is bubbly. To serve, place the wieners in a slow cooker and keep on the low setting.

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 on the Space Station 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.

Paul's Leaves

Chef: Paul R. Dunphey
Source: Personal Favorite

Ingredients

- 50-60 fresh grape leaves or 1 jar (16 oz.) brined grape leaves
- 1-cup olive oil (divided into 1/2 cups)
- 6 large onions, minced
- 1 1/2 cups uncooked long grain rice
- 1 cup fresh parsley, chopped
- 1/2 cup fresh dill, chopped
- 1/2 cup pine nuts
- 2 tbsp. dried mint
- 1 1/2 tsp. salt
- 1/2 tsp. freshly ground black pepper
- Juice of two lemons

Directions

Note: Brined grape leaves are packed by weight so the quantity will vary from jar to jar.

Rinse the leaves well to remove brine. Place the leaves in boiling water and boil for 3 to 5 minutes to soften them and make them more pliable. Remove from water and set aside.

In a large skillet, over medium high heat, heat 1/2 cup olive oil. Sauté the onions until translucent, about 5 minutes. Stir in the rice, parsley, dill, pine nuts, mint, salt and pepper. Remove from heat and stir in the lemon juice. Allow the filling to cool.

Line the bottom of a heavy saucepan with 2 or three grape leaves (I use the broken or torn ones for this.)

Biography:

Thank you so much for supporting Men Who Cook and Seabrook Police Department. What could be better than eating and supporting our Great Police Department...?

My wife and I and our three sons have lived in Seabrook since 1999

As an owner of a Fuel System and Service company, I have been an integral part of the Houston and Clear Creek business communities for the past 20 years. In addition to this enterprise, I also own and manage commercial and residential rental properties in the Houston area

My family and I are avid boaters and members of Lakewood Yacht Club. After moving our boat to Clear Lake in 1997 and becoming a member of Lakewood, spending time in Seabrook and down on the water just felt right to us and we decided to make Seabrook our home.

I am currently filling the position of the President of the City of Seabrook EDC and I have served as a Councilman for the City of Seabrook for two terms. 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

Deviled Eggs

Chef: Bruce Dresner

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 (about half inch) 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. Makes 24 servings. 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.

Hanzee's Crab Cakes

Chef: Hans Mair Sundance Grill II

Ingredients

½ lb. poached fresh salmon
½ lb. jumbo lump crab meat
2 tbsp. bread crumbs
1 egg yolk
1 whole egg
Few drops of Tabasco
10 drops Worcestershire sauce
1 stick celery finely chopped
¼ green bell pepper finely chopped
¼ red bell pepper finely chopped
¼ medium yellow onion finely chopped
1 tbsp. parmesan cheese
Salt & pepper to taste
Olive oil
1 tbsp. lemon juice

Directions

In olive oil, sauté yellow onion for a few minutes before adding red pepper, green pepper, and celery for 2 minutes.
In a large bowl, add sautéed ingredients to all the rest of the ingredients. Mix thoroughly.
Make 1 oz. cakes for finger food, 2 oz. cakes for appetizers, and sauté in olive oil for about 2 minutes on each side, until golden brown.

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.

Jalapeño Thai Poppers

Chef: Sean CR Riley

A fusion of Thai & Mexican food, I have blended foods I have enjoyed on my travels with the food I enjoy back home. The inspiration for this presentation oddly came to me on a Denver layover of all places ...

Ingredients

- 8oz Neufchâtel Cheese (cream cheese works too)
- 6oz Shredded Monterrey Jack Cheese
- 4oz diced Jalapeños
- 4oz Green Chile peppers
- 1tblspn Cumin
- ¼ cup loose leaf Cilantro
- 20 (3.5 inch square) wonton wrappers
- Oil for frying
- Thai Sweet Chili sauce for dipping

In a bowl, blend together all cheeses (softening the cheese can be done briefly in the microwave), cumin, cilantro and peppers (if using canned peppers, be sure to drain excess liquid). Arrange the wonton wrappers a few at a time on a clean, dry surface. Place a small bowl of water nearby. Scoop a teaspoon of the blended mixture onto the center of each wrapper. Moisten your fingertips in the water bowl and trace the edges of the wonton wrappers. Fold into triangles (this part can be done ahead of time and refrigerated or frozen for later frying).

Heat the oil in a deep fryer to 375 degrees. When hot, fry the wontons a few at a time until golden brown, a (~2 minutes). Dry on paper towels. Repeat with all of the wontons. Serve with the Thai sweet chili sauce for dipping. Savor.

Serves approximately 5 people

Biography:

Sean CR Riley is a Native Texan and grew up in Seabrook. His parents, Robin and Gloria are active participants in various local community work and his brother Christian proudly serves in the US Army. Though Sean has lived in multiple places across the world, in his heart he has always considered Seabrook home. In high school he studied for a year in Poland. Upon earning his Bachelor's degree at Stephen F. Austin State University, Sean enlisted in the US Army. Following training at Fort Sam Houston, Sean was a medic for the Old Guard; the oldest active unit in the Army: serving with the Honor Guard, Presidential Salute and many other prestigious sub-units at Fort Myer. After his honorable discharge, Sean began working as a flight attendant for Continental Airlines. There he has earned the Golden Wings Award and headed several corporate projects along with hub developments at IAH. Through the years, Sean has literally travelled the world for work, leisure and best of all with family. In his off time, Sean is an award winning writer and published author of two books and several plays. Regularly he can be seen enjoying his favorite past time: hiking through Seabrook's Wildlife Refuse and Park and along Pine Gully. His proudest accomplishment is earning his Eagle Scout Award.

This is Sean's first year cooking for Men Who Cook.

BBQ Meatballs

Chef: Ray Silvestri

Ingredients

1 bag (32 oz. each) of meatballs (or homemade)
1 (29 oz.) cans Tomato Sauce
2 ½ tbsp. (or to taste) Minced Onions
5 tbsp. Worcestershire Sauce
1 cup Brown Sugar

Cooking Instructions

Mix ingredients and pour over meatballs in a crock pot.
Cook on low for 5 hours or longer.

Biography

I grew up in New York State and graduated from Northeastern University (NU) in Boston, MA. During my time at NU I was a coop student at the Johnson Space Center (JSC) and accepted a full time job with JSC after graduation. Yes – I got to Texas as fast as I could. I have been a Seabrook resident since 1986. Along with my wife Sharon I have 4 children and enjoy camping, travel and sports. I was a Youth Soccer coach for many years and served on the Seabrook Charter Commission (2005) and the Ethics Review Commission (2007-2010).

Bourbon Barbecue Meatballs

Chef: Gary Renola

Ingredients

2 16 oz packages frozen cooked meatballs, THAWED (32 meatballs each, plain or Italian)
1 16 oz can JELLIED cranberry sauce
1 cup barbecue sauce (your choice)
4 Tbsp bourbon

Directions

SLOW METHOD:

Place meatballs in a 4+ quart slow cooker. In a medium bowl, combine cranberry sauce, barbecue sauce, and bourbon; whisk until well mixed. Pour over meatballs, stir to coat. Cover, cook on low heat for 4-5 hours or on high heat for 2 hours. Serve.

FAST METHOD:

Place meatballs in large pot. Mix the sauce as above. Transfer sauce to pot and mix to cover meatballs. Heat to boiling, reduce heat and simmer for 20 minutes. Serve.

Biography

Gary, and his wife Elaine, have been married 38 years, and have lived in the Bay Area since 1978 and in Seabrook since 1992.

Gary retired from ExxonMobil in 2011 after 32 years of service in the Baytown/Mont Belvieu area. In his career he worked in a variety of activities including synthetic fuels R&D, polyethylene process and product development and capital 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 was Mayor of Seabrook from 2008 to 2011. 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 five years, including one year as President. He has 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 served a Board of Directors and Executive Board of Bay Area Houston Transportation Partnership and the Bay Houston Convention and Visitors' Bureau Board of Directors.

Gary was recently elected to the Board of Directors of the Clear Lake Education Foundation, a non-profit, that supports the teachers and student in Clear Creek ISD.

Gary is active with Big Brothers Big Sisters (BBBS) of Greater Houston. He has mentored youth in the program for over 14 years and is currently mentoring a 14-year-old boy. They recently celebrated their 4 year match anniversary. Gary served on the BBBS Board of Directors and continues to participate on the BBBS Advisory Board and to support local fundraising.

Gary enjoys tennis and recently started playing golf. Previously he played senior tennis tournaments throughout the state until age and volunteer activities caught up with him. Gary enjoys photography, especially nature and sports photography.

Cream of Poblano Soup

Chef: Darrell Picha

Ingredients

3 tortillas, 6 inch
½ teaspoon chili powder
½ teaspoon salt
2 tablespoons vegetable oil
½ cup finely diced Poblano pepper
½ teaspoon minced garlic plus more for garnish
2 tbsp. butter
3 cups chicken broth
½ cup half-and-half
2 oz. cooked chicken, chopped
½ cup shredded Monterey Jack cheese
Chopped fresh cilantro as a garnish

2 tablespoons flour
1 teaspoon cumin
½ teaspoon pepper
½ cup finely diced onion

Directions:

Cut three tortillas into ninths, place in food processor and chop until fine. Add flour, chili powder, cumin, salt and pepper, blend to the consistency of cornmeal. Place oil in stockpot over medium high heat; add onion, ½ cup Poblano pepper and garlic, sauté until the onion is transparent. Add butter and let it melt. Add tortilla-flour mixture to the pan and mix to form a roux. Cook 4-5 minutes stirring constantly with a whisk. Do not let mixture burn. Slowly add broth, stirring often. Add half-and-half, bring to a slow simmer and cook 7-10 minutes. Do not let soup come to a hard boil. Turn off heat and let cool. Add Chicken before serving. Top servings with shredded cheese and chopped cilantro.

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 2nd year for Darrell to participate in Men Who Cook.

Lillie's Oriental Salad

Chef: Rick Clapp

1 large cabbage, shredded
1 bottle sesame seeds, toasted
1 bag almonds, sliced and toasted
4 green onions, diced
3 pkgs. Ramen Noodles (1 oriental, 2 chicken) crushed (to taste)
Dressing
½ cup oil
6 tbsp. sugar (or 6 packets Splenda)
2 tsp. salt
½ cup rice vinegar
½ cup sesame oil
1 tsp. pepper
3 pkg. seasoning (from Ramen Noodles)

Directions

Shred cabbage. Toast sesame seeds and almonds. Mix all ingredients for dressing in a jar. Mix all ingredients together and toss with dressing to taste.

Optional: Cooked shredded chicken breast, pork or beef can be added to salad.

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, 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.

Gertrude Hoolihan's Blue Cheese Coleslaw

Chef: Mayor Glenn Royal

Ingredients

If you love blue cheese, you will love this coleslaw. It has the zip and zing of blue cheese with the crunch of coleslaw. Its best when served right after mixing the cabbage with the dressing.

2 pounds cabbage, shredded
8 ounces blue cheese, crumbled
1/3 cup cider vinegar
1/4 teaspoon celery seeds
2 cloves garlic, minced
1/2 teaspoon salt
pepper to taste
2 tablespoons sugar
1/4 cup minced onion
3/4 cup vegetable oil

In large bowl, toss cabbage and blue cheese together. Chill for 1 hour. Whisk together vinegar, mustard, celery seeds, garlic, pepper, sugar and onion. Add vegetable oil in a slow, steady stream. Whisk until emulsified. Chill for 1 hour. Just before serving, toss cabbage and dressing together.

Serves 8 to 10

Biography:

Glenn's interest in cooking was inspired by his mother who presented him with an Easy Bake Oven and a Betty Crocker cook book as a Christmas present. This made him the only eight-year old boy in the neighborhood with a GI Joe and an Easy Bake Oven. Burning those little cakes started him on his love affair with cooking that has stretched his culinary talents to the famous barbeque spaghetti dinner he once served to his wife, Diane. Rest assured, that dish went down in history in the Royal

household. When not surprising Diane with his culinary skills in the kitchen, he can be found working with the Royal Harbor Group at Morgan Stanley Smith Barney as a Senior Portfolio Manager and Certified Financial Planner. Glenn has the honor of being the mayor of Seabrook and past-president of Seabrook Rotary Club. He serves on the executive board of Bay Area Transportation Partnership, a regional mobility advocacy group and represents the city of Seabrook as a member of several organizations including Bay Area Houston Economic Partnership and Economic Alliance.

Prime Rib

Chef: Barry Terrell - *T-Bone Toms*

Prime Rib Roast

1 tablespoon kosher salt

1 1/2 teaspoons pepper

Directions

Remove the roast from the refrigerator and allow it to sit at room temperature for approximately 2 hours before cooking. It should not be cold when placed in the oven but do not allow to sit out for more than 2 hours. Prepare the roast while it is sitting at room temperature. First trim the fat if it is over an inch thick but leave at least a quarter inch thick.

Preheat the oven to 450°F. Rub the roast, meat and fat, with salt and pepper. Place the roast in the roasting pan. Place in the preheated oven. Allow the roast to cook at 450°F for 15 minutes. Without opening the oven door, turn the heat down to 325°F and continue to cook for approximately 11 to 13 minutes per pound. 30 minutes before the end of the cooking time, check the temperature of the roast with an instant read thermometer. To cook to rare, remove the roast from the oven when the internal temperature is 115°F to 120°F. For medium rare, remove it when it is at 125°F. The temperature of the roast will rise 5° to 10°F during the resting period to bring the meat up to the temperature it should be for rare and medium rare meat

Barry is married to Melissa for 24 years, they have three children: Reagan 22 a Senior at Sam Houston State and works at T-Bone , Travis 20, is a Sophomore at Mesa City College in San Diego, CA and a surfer and Helena Terrell 18 is a Freshman at the University of Delaware and works at Tookie's when in town.

Barry began in the restaurant business in 1983 in Beaumont Texas at Gallagher's Restaurant, he moved to the Houston/Clear Lake area in 1986. Barry worked on the Kemah Waterfront from

1990 to 1999. In 1999 Barry and Melissa purchased T-Bone Toms in Kemah, Texas. In 2011 Barry and Melissa purchased Tookie's Restaurant in Seabrook, Texas.

Barry enjoys playing ice hockey every Wednesday night and going to the beach.

Salmon Shell Pasta Casserole

Chef: Stephen Hegyesi

- 1 ½ cups sliced mushrooms (can substitute canned, drained)
- 1/3 cup sliced green onions cut to ¼ "lengths
- 2 cloves garlic, minced
- 2 cups milk
- 3 tbs. all-purpose flour
- 1 tbs. grated lemon peel
- ¾ tsp. dried dill weed
- ¼ tsp. salt
- 1/8 tsp. black pepper
- 1 ½ cups frozen peas
- 1 can (7 ounces) salmon, drained and flaked
- ½ pkg, (12 ounces) medium shell pasta, cooked (Dante) and drained
- ½ cup Parmesan, grated

Preheat oven to 350 Use medium sauce pan (spray with cooking spray) heat until hot. Add mushrooms, green onions and garlic. Cook and stir for 5 minutes or until tender. In medium saucepan, combine milk and flour until smooth. Stir in lemon peel, dill, salt and pepper. Cook over medium heat for 5 to 8 minutes stirring constantly until thickened. Remove from heat. Stir in peas, salmon and pasta. Transfer mixture to 2 quart casserole dish. Bake covered for 35 minutes. Sprinkle with grated Parmesan and serve immediately.

Biography:

Stephen (Steve) Hegyesi is of Hungarian/German decent. 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 of 20 to 30 are quite an epicurean delight. There is always a little rivalry as to who has the better recipe. Each sibling hosts family dinners to present his or her latest recipes. Cooking

does not start until everyone has arrived so the host can show off their cooking techniques. Stephen loves to share his passion for cooking all types of cuisine with family and friends. Some of his favorite recipes include Beef Goulash, Chicken Paprika's, Rouladen, Sauerbraten and French Crepes. Steve has developed his own special recipe for Stuffed Pork Tenderloin. When not cooking, Steve is an avid sailor/racer at Lakewood Yacht Club, along with his wife Marisa at the helm.

Shepherd's Pie

Chef: David Walker

Beer, Onions, carrots, cheese, potatoes, cock and bull secret spices, and English gravy.

Peel, clean, cook, blend, mash, stir and cook

Small appetizer portions to feed 100-120 people

Biography:

David is English and owns several local business's:
The Cock and Bull British Pub & Restaurant
Redfish Island Marine
PWP Global
Perigee Solutions International

David is an avid paraglider, Mountain Climber, Kite Surfer, and Boater. He has completed many marathons and is Iron Man distance Tri-athlete Finisher.

He lives in Clear Lake with his Wife Jeanette and two Children Haley and Bella.

Chicken Spaghetti

Chef: Dustin Young

Source: The Pioneer Woman

Ingredients

- 2 cups Cooked Chicken
- 3 cups Dry Spaghetti, Broken Into Two Inch Pieces
- 2 cans Cream Of Mushroom Soup
- 2 cups Grated Sharp Cheddar Cheese
- 1/4 cup Finely Diced Green Pepper
- 1/4 cup Finely Diced Onion
- 1 jar (4 Ounce) Diced Pimentos, Drained
- 2 cups Reserved Chicken Broth From Pot
- 1 teaspoon Lawry's Seasoned Salt
- 1/8 teaspoon (to 1/4 Teaspoon) Cayenne Pepper
- Salt And Pepper, to taste
- 1 cup Additional Grated Sharp Cheddar Cheese

Preparation Instructions

Cook 1 cut up fryer and pick out the meat to make two cups. Cook spaghetti in same chicken broth until al dente. Do not overcook. When spaghetti is cooked, combine with remaining ingredients except additional 1 cup sharp cheddar.

Place mixture in casserole pan and top with remaining sharp cheddar. Cover and freeze up to six months, cover and refrigerate up to two days, or bake immediately: 350 degrees for 45 minutes until bubbly. (If the cheese on top starts to get too cooked, cover with foil).

Biography:

Dr. Dustin Young owner of Premier Sports Chiropractic, PLLC grew up in a northern suburb of Houston called Atascocita. He was involved in football, baseball, golf and being so close to the

water, fishing. He loves the outdoors, which can be seen with his dedication to local conservation associations.

After high school, Dr. Young DC attended Texas A&M University at College Station and received a Bachelor of Science in Biology.

After graduation, Dr. Young decided to enroll into Texas Chiropractic College, where he found his calling for treating athletes. While in school his training included an internship at Moody Health Center, observations of orthopedic surgeries, and shadowing multiple chiropractors in the community. After becoming licensed by Texas Board of Chiropractic Examiners Dr. Young created Premier Sports Chiropractic, PLLC.

Goza

Chef: Michael Giangrosso

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 pack of won ton wraps
1 pound ground beef
¼ tsp ground ginger
1/2 tsp pepper
1/2 tsp garlic powder
1/2 tsp soy sauce
1/2 cup sesame oil

Sauce:

1/2 cup rice vinegar
1/2 cup soy sauce
1/2 tsp hot sesame oil
Mix all ingredients together

Cooking Instructions:

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 cup of water to simmer for about 1 minute. Drain and set aside. Serve with steamed rice and use sauce to dip into.

Biography:

Michael Giangrosso is the General Manager for Island Hospitality. Michael has worked in the hospitality industry since 1989. He currently manages the Hampton Inn & Suites Houston Medical Center-Reliant Park. He was elected to Seabrook City Council in 2012 for a three year term. He is also the Chairman of the Board for the Bay Area Houston Convention & Visitor Bureau. He also continues to serve as a board member for the Hotel & Lodging Association of Greater Houston. In April of this year, Michael and his wife Hilda will be married 16 years and they have two children, Clarissa and Craig. They currently reside in the Bay Area and enjoy the lifestyle that Seabrook has to offer. In his leisure time, Michael enjoys spending quality time with his family and friends. Michael's favorite hobby is playing a round of golf with friends and colleagues.

Peruvian "Arroz con Pollo" (Rice & Chicken)

Chef: Pierr Castillo

8 pieces skinless chicken

salt and pepper

½ cup oil

1 big red onions, chopped

3 garlic cloves, chopped

1 cup fresh cilantro, blended in a food processor with a little water

½ cup Guinness stout or ½ cup lager beer

2 bell peppers, sliced for added color (1 red and 1 green or yellow. This is optional)

3 cups rice

1 cup mix peas

2 ½ cups chicken stock

1. Season chicken with salt and black pepper. Fry in oil until golden brown and remove from fire. Leave to cool.
2. In the same oil, sauté the chopped garlic, onion, bell peppers and cilantro. You can also use really red hot firebird peppers if you like it spicy.
3. Add the chicken and stir for 2 - 3 minutes. Add beer and simmer for about 10 minutes until chicken is cooked.
4. Add the rice and mixed peas. Mix well for a couple of minutes. Add chicken stock (salt if needed) and simmer for another 20 minutes or until rice is cooked and slightly burnt at the bottom.

Biography:

Pierr Castillo always knew one of his goals would be to open his own business in the Bay Area. Pierr was born in Peru moved to the states when he was 10 yrs old. He grew up in La Porte and for almost three years, Pierr served as the Marketing director for Chick-fil-A Kemah. Last year, He branched out and opened his own marketing firm: **Top Star Marketing**. Though he remains engaged in working with Chick-fil-A, he now also helps other companies achieve marketing success through the development of effective marketing strategies.

Pierr is an active member of the Clear Lake Area Chamber of Commerce and currently serves as Chairman of the Diplomats Division. His ability to deliver a marketing presentation with passion and clarity has made him a popular speaker in the marketing arena.

In his off time, Pierr enjoys reading a good John Maxwell book and spending time with family.

About my recipe:

"Peruvian Chicken & Rice is a dish I've enjoyed since I was a little kid. Growing up I remember the smell of cilantro making its way into my room and realizing mom was working her 'magic' in the kitchen. When I moved out, I asked that this recipe be the first I learn to make. It's always a hit with our friends and of course our family. It is a piece of my culture -- a reflection of my roots-- and I am excited to share it with you during this great event. Enjoy!"

Real Cajun Red Beans and Rice

Chef: Joel Powers

Source: Cooks Tour of Shreveport, 1964

Ingredients

1 Pound Dried Red Beans, Soaked Overnight
½ 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
¼ Teaspoon Red Pepper
1 Teaspoon Black Pepper
3 Generous Dashes Tabasco
1 Tablespoon Worcestershire Sauce
1 Small Can (4 Ounces) Tomato Sauce
¼ Teaspoon Oregano
½ 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 driving their purple and gold golf cart around the community, serving their friends boiled crawfish, and flying the LSU flag. Joel retired from Texas Instruments after 26 years. He transferred his business experience to the Seabrook Rotary Club. He enjoys fishing, scuba diving, boating and traveling. Laissez les bons temps rouler! This is his seventh year with "Men Who Cook."

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Pulled Pork

Chef: Duane Guidry

Ingredients

- 2 – 5lb Boston Butt Pork Shoulders
- 10 Table Spoons of Kosher Salt
- 8 Table Spoons of Garlic Powder
- 6 Table Spoons of Black Pepper (course grind)
- 2 Table Spoons of Chili Powder
- 2 Table Spoons of Paprika

Directions

Being in the Commercial Foodservice Industry, I use a Hybrid Combi Oven to cook the Pulled Pork. The Combi Oven is the combination of a Convection oven and a Steamer. The ability to introduce steam/humidity during the cooking process allows you to control the moisture loss of your product and increases the final product yield. You can use this recipe in your oven at home by adding a pan of water on the lower shelf to add humidity during the cooking cycle.

- Combine all seasonings in a bowl and mix them together.
- Remove excess fat from the Pork Shoulder. If there is skin present, remove it.
- Generously coat each of the Pork Shoulders with the seasoning mix.
- Preheat the oven to 325°F and a humidity setting of 30% (if using a combi oven)
- Place the shoulders in a pan with sides and cook for 20 minutes to sear the Shoulder. Cooking the Pork in a pan is necessary to make sure you capture all the juices.
- Reduce the heat of the oven 180°F and increase the humidity setting to 70% (if using a combi oven) and cook for a minimum of 6 hours. Overnight is preferred.
- Remove the Shoulders from the oven and let them rest for 5 minutes.
- After resting, remove the bone if present and press your

hands into the meat. It should completely fall apart easily.

- You can add BBQ sauce at this stage if desired but it should not be necessary if seasoned well.
Pan up and enjoy by itself or on a bun.

Biography:

I grew up in Sealy, Texas and moved to Houston to attend the Conrad N. Hilton College of Hotel & Restaurant Management at the University of Houston. The Restaurant / Hospitality industry has been a large part of my life since I was 16 and started working at the Pizza Hut in Sealy. A little more than five years ago and industry friend and I started Chrane Foodservice Solutions, a manufacturer's rep organization for the equipment and supply side of the Hospitality Industry. My partner and I were recently recognized in Foodservice Equipment & Supply magazine's article "The Future is Now" noting 26 foodservice professionals as the next generation of industry leaders.

I live in Seabrook with my wife of 10 years and 7 year old daughter. We enjoy traveling, boating, fishing and of course cooking and eating.

Miss Marple's Maple Meatballs

Chef's Name: Thom Kolupski

Source of Recipe: As a sweeter twist to the old Swedish Meatball appetizer. Great for holiday get-togethers, or anytime an easy appetizer is in order.

Ingredients: Yield: 120 individual servings.

4 pounds of frozen meatballs (about 120 meatballs)
4 cups of 100% real maple syrup
4 tablespoons of dried chives
4 cups of chili sauce
3 teaspoons of soy sauce
2 tablespoons of ground mustard

Cooking Instructions:

Pour frozen meatballs into a slow cooker, or crock pot. Whisk together maple syrup, chives, soy sauce, and ground mustard. Pour the mixture into the slow cooker, over the meatballs. Cook meatballs on high for 4-1/2 hrs. or on low for 5-1/2 hours.

Biography:

Currently serving a second term in the Seabrook City Council. Have been serving the city in some manner for the last 10 years. Prior to that, also served on the City of Seabrook Master Plan Committee Planning and Zoning Commission. A 12 year resident of Lake Cove in Seabrook with wife Tamara, daughter Paige, a sophomore at Clear Falls High School, youngest son Evan, a senior at the University of Houston in Construction Management and oldest son Colin, a Texas State Trooper, currently assigned to Galveston County.

Lasagna

Chef: Charles T. Phillips

Ingredients

2 pounds of Italian Sausage
8 lasagna sheets
10 cups of marina sauce
2 cups grated Parmesan cheese
1.5 pounds shredded mozzarella cheese
2 pounds ricotta cheese

Directions

Brown sausage in a large skillet. Chopping with utensil until cooked well (brown). Transfer sausage to a large mixing bowl. Cook lasagna sheets in boiling water until al dente. When done, oil each sheet with olive oil. In serving pan, alternate layers of marinara sauce, lasagna sheet(s), mozzarella, Parmesan and sausage, with small pieces of ricotta cheese. Do three layers. On last layer of lasagna sheet cover with layer of marinara sauce and light layer of Parmesan cheese. Bake covered (lid or foil) dish in 350 degree oven for 45 minutes. Remove cover and bake for an additional 30 minutes.

Let cool for 10 minutes before serving.

Makes enough to fill one 10" x 20" pan.

Biography:

Born in Freeport, Texas and grew up in Lake Jackson, Texas of mainly Irish antecedents who first came to Texas in 1820. Attended the University of Texas for both undergraduate and law school education (bleeds a shade of burnt orange). Practiced law in Houston both as a sole practitioner and with several small firms.

I first lived in the Clear Lake area in 1966, but only for two years. I have now been a happy resident of the area since 1999 and have no intention of leaving until God makes me.

I have always enjoyed cooking and good wine. I have no specialty, but favor Italian (most Irish dishes are not very interesting and are better with beer instead of wine). Now that I am semi-retired, I may actually develop a specialty or two.

Chicken and Sausage Jambalaya

Chef: Joe Machol

Source: Myself

Ingredients

1 package Chicken thighs	1 package Andouille Sausage
2 cups Rice	1 Onion
1 Bell Pepper	3 stalks Celery
1 Jalapeno	Cajun Seasoning
3 pieces Garlic	1 box or 4 cups Chicken Stock
Salt and Pepper to taste.	

Directions

Cut up chicken and sausage to bite size pieces, sauté until done, chop up onion garlic celery bell pepper and jalapeno's into same size and sauté until they are translucent. Add spices and 4 cups of chicken stock and bring mixture to a boil. Add 2 cups of rice stir mixture and lower to a simmer. Keep stirring mixture for 25 minutes. When most of the liquid is absorbed by the rice yet still moist the Jambalaya is done

Biography:

Joe Machol has lived in Seabrook since 1967; he is a single Father of 2 grown men who were raised here in Seabrook. He works for the NFL as the Game Clock Operator in Houston. He also works for the Texans as the Practice Official and is forced to be a Cheerleader Judge. In the springtime he also Umpires College Baseball in the Houston area.

Two Beef Black Bean Chili

Chef: Tom Diegelman

Ingredients

- 3 pounds lean ground beef
- 2 pounds beef tips
- 3 tablespoons olive oil
- 3 cups of 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 15oz. can tomato sauce
- 2 6 oz. cans of tomato paste
- 3 tablespoon cider vinegar
- 2 large white onions, diced finely
- 2 large green peppers, diced finely
- 2 cloves garlic, diced finely
- 1 package of "Two Alarm" Chili Kit:
 1. Chili pepper
 2. salt (optional)
 3. masa
 4. oregano / cumin powder
 5. onion / garlic powder
 6. red pepper
- 1 teaspoon ancho chili powder
- 2 teaspoons pasilla chili powder
- 1 tablespoon sugar, level
- 1 tablespoon cumin, ground
- 2 tablespoons "Tony Chachere's" seasoning
- 1 teaspoon dried thyme
- 1 tablespoon dried oregano
- 1 teaspoon black powder, ground
- 4 chipotle peppers, seeded and chopped (optional)

Directions:

In a large pan, heat the brown the ground beef with $\frac{1}{2}$ cup water, continuously break up large pieces with a spoon or spatula. Add Tony Chachere's and Worchester 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 tablespoons of olive oil, Tony Chachere's and Worchester sauce. Once browned drain fat off ground beef. Dice the beef into small $\frac{1}{4}$ -inch 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 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.

Homemade Corn Bread

Ingredients:

- $\frac{1}{2}$ cup butter
- $\frac{2}{3}$ cup white sugar
- 2 eggs
- 1 cup buttermilk

- 1/2 teaspoon baking soda
- 1 cup cornmeal
- 1 cup all-purpose flour
- 1/2 teaspoon salt

Directions:

1. Preheat oven to 375 degrees F (175 degrees C). Grease an 8 inch square pan.
2. Melt butter in large skillet. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended. Combine buttermilk with baking soda and stir into mixture in pan. Stir in cornmeal, flour, and salt until well blended and few lumps remain. Pour batter into the prepared pan.
3. Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean.

Biography:

Tom Diegelman has lived in the bay area for 34 years, and has been a resident of Seabrook for 11 years. For all 34 years he has been employed at JSC, 25 of which directly for NASA. He is currently the Command & Tracking Vehicle Safety Engineer for the International Space Station (ISS). This is yet another phase in his lifelong desire to serve the public in the pursuit of American supremacy in outer space. He even answers to the name "Rocket man".

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 (AIAA).

He has three children, Lindsay (Finkel) (30), Bryan (28), and Erica (24), 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 his first term as Position 5 Seabrook City Council. He was elected in 2009 by acclimation - the first time in the history of Seabrook where there were no opponents to sitting councilmen. After city council and recovery from cancer surgery, Tom served on the Lake Cove Homeowners Association as vice president and president.

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 four and are working on a fifth book in a series published by Apogee Press on the role of humans beyond earth orbit. How long an astronaut can remain in space without great Texas-style chili is part of his current research work. He actually has seriously connected chili to work at JSC by serving as the Showmanship Chairman for the annual JSC Chili Cook-Off for the last 19 years.

Tom is an active member of the Seabrook Association and the Seabrook Rotary Club. Tom was awarded The Seabrook Association "Citizen of the Year" in 2008 for his work on the Pelican Path Restoration. Tom has restored 26 of the 49 pelicans, and in addition, repaired several damaged by Ike in 2008. He is also the "grill guy" for the Rotary Cooking Team. In his "spare time", he continues to be a speaker for JSC Educational Outreach and is active in St. Bernadette's Catholic Church in Clear Lake.

Family Style Eggplant Parmesan

Chef: Jason Strickland

Ingredients

4 Large Eggplant

PARMESAN CUSTARD:

6cps of Flour

1qt Heavy Cream

EGG WASH:

1-3qt Marinara

30 Eggs

2cps Parmesan

2tsp Salt

2tsp Pepper

1tsp Oregano

1tsp Crushed Red Pepper

Directions

- 1.) Crack eggs into large mixing bowl, add 1tsp salt, 1tsp pepper, 1tsp oregano, 1tsp red pepper. Whip ingredients while adding 2cps of parmesan.
- 2.) Place flour 1tsp salt, 1tsp pepper in another mixing bowl
- 3.) Use remaining egg wash, heavy cream and 2 cups of parmesan and whip vigorously until fluffy
- 4.) Peel and slice eggplant long ways
 - a) Dredge eggplant into flour thoroughly (shake off excess) then place in egg-wash
 - b) Drop into hot oil for 2-3 min., turn and cook until golden brown
 - c) Pull from oil and place onto a baking sheet lined with paper towels
- 5.) To build – Take 3oz of marinara and coat bottom of a 1-12x10 baking pan.
 - a) Layer eggplant, 12oz of parmesan custard, 3oz

marinara and repeat until pan is full

b) Cover with parchment paper and aluminum foil. Bake at 325° for 2-3 Hours

(Internal temp should be 170°)

c) Let rest for 30-40min

d) Add extra sauce and top with Buffalo mozzarella

Biography

Originally born and raised in Southern California, I moved to Florida at age 18. I started washing dishes at a local restaurant and after 2 months was promoted to the hot-line and instantly fell in love! I have had the pleasure of mentoring under Master Chef Sunil Beri and CIA graduates Chef Rick Dedeo and Chef Daniel Petrosino. I will always be grateful to my most beloved mentor Chef Kevin Robinson who taught me this recipe which was handed down from his grandmother. After moving to Texas I am thankful to the owners of Signature Bistro, Melissa and Elizabeth, who have given me the opportunity to shine on my own (with the help of my amazing staff).

Spicy Pork Picante

Chef: Jeff Martin

Source: Old friend Mr. David Laborde

Ingredients

1 lb. pork, diced
1 pkg. taco seasoning
1/2 jar chunky salsa
1/2 jar peach jam
chopped cilantro (to taste)
2 cups rice

Directions

Toss diced pork with taco seasoning. Heat skillet with 1 tbs. of oil. Brown meat until cooked through, 5-8 min. Add salsa and peach jam to make sauce (1/2 jar of jam to 1 full jar of salsa). Cover and cook over medium low for 5-10 min for flavors to combine. Stir in chopped cilantro. Served over cooked rice. Serves 3-4. You can also add chopped onions and vegetables to make it a heartier dish. Add more salsa and jam to extend the sauce.

Biography:

I am President of Martin Recruitment Solutions, a full service recruitment firm that provides both contract and direct hire personnel to clients across the United States. I first got involved in the recruitment industry in 2005 and served as Branch Manager of Spencer Gray before venturing out on my own in 2010. Although born into a Longhorn family, I got smart and earned my Bachelor's Degree in Management from Texas A&M University in 2003.

I am honored to serve an active role in the local community. From 2006-2012 I was a "Big Brother" with Big Brothers Big Sisters of Houston. I am proud to be a founding member of the Young Professional Group and currently serve as an Ambassador to the organization. I am a member of La Porte Masonic Lodge #857 and currently serve as a Board of Director for the Seabrook Rotary

Club and the La Porte Education Foundation. This year I have the pleasure of serving as Chairman of the Board for the La Porte-Bayshore Chamber of Commerce.

My wife Cindy and I are members of Seabrook United Methodist Church and reside in La Porte, Texas. In January of this year we welcomed the birth of our first child, Benjamin David Martin!

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Gran's Spaghetti Casserole

Chef: Pat Martin

Source: Roberta Martin (Grandmother)

Ingredients

1lb. Hamburger Meat
1 can Cream of Mushroom
1 Onion (chopped)
1 can whole kernel corn
½ cup chopped celery
½ lb. of grated cheese
1 package of spaghetti
1 can tomato soup
1 or 2 bay leaves
Salt and pepper
Sliced black olives
Garlic powder
Tobacco
Worcestershire Sauce

Directions

Cook Spaghetti according to package directions. Brown Hamburger in Dutch oven or large skillet. Add onion and celery (may add green pepper also). Add corn and soups, undiluted, and bay leaves. Season to taste with salt and pepper, garlic, a dash of tobacco and Worcestershire sauce (use your imagination and personal preference). Add cooked, drained spaghetti and cheese. Pour into 9X13 or other large casserole dish and bake at 325 degrees for 30 minutes. Top with additional cheese and bake 3-4 additional minutes to melt cheese. Serve with salad and garlic bread. Makes a great meal for a crowd!

Biography:

Hello! My name is Pat Martin! I am an avid outdoorsman who loves to cook! I currently live in La Porte but I've been fishing the waters of Clear Lake and Seabrook since I was able to hold a

pole. In 2010 I received my Bachelor's degree in Communications from The University of Houston in Clear Lake.

To support my fishing addiction I work as an outside sales rep for RAM Tool, a construction supply company. You need construction supplies, I'm your man! When not working, I love to spend my free time out on the boat fishing, on the ranch hunting or on the golf course! I come from over three generations of Martin's who grew up here in the Bay Area. Needless to say, I love it here!

Chicken Enchiladas

Chef: Larry Bouley
Source: Nina Long

Ingredients

16 halves chicken breasts
4 cups chopped onions
4 cloves garlic, minced
¼ pound butter
4 1 pound cans tomatoes, chopped
32 ounces tomato sauce
1 cup canned green chili peppers, chopped
4 teaspoons sugar
4 teaspoons cumin
2 teaspoons salt
2 teaspoons oregano
2 teaspoons basil
4 dozen tortillas
vegetable oil
10 cups shredded Monterey jack cheese
3 cups sour cream (optional)

Directions

Simmer chicken breasts in water until fork tender. Drain; remove skin and bones. Sprinkle with salt. Cut each piece into 3 strips and set aside.

In a large saucepan, sauté onion and garlic in the butter until tender. Add tomatoes, tomato sauce, chilies, sugar, cumin, salt, oregano and basil. Bring to a boil, reduce heat and simmer covered for 20 minutes.

While the sauce is simmering, soft fry the tortillas in hot oil; drain and set aside. Place one strip of chicken and about 2 tablespoons of cheese in each tortilla; roll up and place seam side down in 4 – 9x13 inch casseroles. Blend sour cream into sauce and pour over tortillas. Sprinkle with remaining cheese and bake uncovered for 20 minutes at 375 degrees. Yield 48

Biography:

Larry Bouley is the owner of Sign Quick. Sign Quick has been part of the Seabrook community since 1999. In August of last year, they opened up a second store in Webster, located next to Angelo's Pizza. Larry and his wife, Lisa, have one son, Jackson, who is a freshman at Friendswood High School. Also part of the family are three canine treasures - two rescued Great Pyrenees and a long-haired German Shepherd.

While not at work Larry likes spending time with family and friends, taking photos, and enjoying the outdoors. The backyard fire pit has become his latest obsession.

Shrimp Raad Pricu

Chef: Andrew Lobeck
Source: Family Recipe

Ingredients

Shrimp	Fish Sauce
Curry Paste	Canola Oil
Cilantro	Shallots
Thai Basil	Garlic
Sugar	Coconut Milk

Directions

Sauté shrimp with table spoon canola oil. Add garlic and shallots until cooked. Add curry paste and coconut milk, stir in 2 teaspoons fish sauce and 1/2 teaspoon of sugar. Simmer sauce until mixed well. Add Thai basil and cilantro to finish dish.

Biography

The Merlion experience begins with offering our guests tasting in a relaxed atmosphere with a scenic view, add to that a menu that complimentary wine 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 its finest by continually introducing new & innovative dishes.

Quesadilla Casserole

Chef: Scott Blackley

Source: A McCormick Recipe Inspirations

Ingredients

2 tsp. chili powder

1 tsp. ground cumin

1 tsp. minced garlic

½ oregano leaves

½ crushed red pepper (optional)

1 lb. ground beef

½ cup chopped onion

2 8 oz. cans tomato sauce

1 15 oz. can black beans, drained and rinsed

1 8 ¾ can whole kernel corn, do not drain

1 4 ½ oz. can chopped green chilies

6 8 in. flour tortillas

2 cups shredded cheddar cheese

Directions

Brown beef and onion in large skillet on medium-high, drain. Add tomato sauce, beans, and corn and green chilies; mix well. Stir in all of the spices except red pepper. Bring to a boil. Reduce heat to low; simmer five minutes. Add red pepper to taste if desired.

Spread ½ cup of the beef mixture on bottom of 13 x 9 x 2 inch baking dish sprayed with a non-stick spray. Top with 3 tortillas, overlapping as needed. Layer with ½ of the remaining beef mixture and ½ of the cheese. Repeat with remaining tortillas, beef mixture and cheese.

Bake in preheated 350° oven for 15 minutes or until heated through. Let stand 5 minutes before serving.

Biography:

Scott's biography was not available when we needed to close our cookbook for the printer. He is a relatively new member of the Seabrook Rotary Club and is a financial advisor.

Creole Jambalaya

Chef: Cran Fraser

Ingredients

Rice, yellow onions, green onions, tomatoes, salt pepper, Tabasco, sausage, chicken, bell peppers, mushrooms, chicken stock, salt, pepper, garlic

Directions

- 1) Cut servings size portions and pre-cook 1-2 pounds of chicken, beef, or pork sausage, seafood (ham can be substituted).
- 2) Into heavy aluminum or iron pot add 2 cup of water or chicken stock mix in 8 oz of rice
- 3) When mixture comes to a boil stir in meats and or chicken and sausages.
- 4) Cover reduce heat and stir and simmer for 25 minutes or bake in oven for 45 minutes at 350

When rice is cooked, remove all liquids with a spoon. Remove from heat and turn Jambalaya lightly. Let stand for 5 minutes

Biography

Cran has 31 years of experience in the insurance industry, specializing placement servicing of all lines of Marine and Oil & Gas insurance including international placements. Cran started his career at Marsh as the Sales Manager for the US Gulf of Mexico and as an office manager at Aon for 9 years and then became the Managing Director of the Marine and Energy niche at AJG. In 2008 Cran joined Hayes Companies as an Executive Vice President and opened the Hays Houston office in 2008.

Cran is a lifelong sailor and racer, enjoying competitive racing all over the world. Cran can be found most weekends on Whistler II

Chicken Blush Pasta

Chef: Chris Kurzadowski

1lb chicken breast- Diced
16 oz. rotini pasta
8 oz. tomato sauce
4 oz. tomato paste
6 oz. parmesan grated
8 oz. Half and half
Salt
Pepper
Garlic powder
Onion powder
4 oz. peas
4 oz. baby tomatoes
graded parsley
Sliced olives- 1 sm can

Directions

Prepare chicken- dice into ½ inch cubes, set aside
Prepare pasta till al dente- set to side
in a pan, add tomato sauce, paste and cook on medium heat till blended.
Add cream and parmesan as you stir in, and then add spices to suit taste
Cook for 20 min on medium heat stirring occasionally
Add pasta and chicken, blend together.
Then add peas and fold pasta
Place in serving dish- add graded parsley, baby tomatoes and olives as garnish- sprinkle Parmesan cheese on top to suit
Serve – makes 4-6 servings

Biography:

Chris Kurzadowski is the owner and founder of LoneStar Delivery & Process, Houston, Clear Lake & Galveston's 24 hour courier, special messenger and process service. The company is

headquartered in Seabrook, Texas. With over 30 years in the expedited transportation business, a former Army Officer, and career logistician, Chris brings a world of valuable same day service to the Clear Lake area. Chris is active in chamber functions, participates in community events and has been affectionately dubbed "The Deacon of Delivery". When he's not delivering packages, Chris enjoys golf, football, hunting, boating and traveling – oh and cooking too!

Lump Crab Pontchartrain Sauce

Chef: Tom Spicer

Source: Started from something online and evolved over time

Ingredients

4 ounces Jumbo Lump Crab Meat
1 cup Heavy whipping cream
1 tablespoon Butter
1 tablespoon Flour
1 teaspoon Creole Mustard
1/4 teaspoon Kosher Salt
1/4 teaspoon Chipotle pepper; ground
1/4 teaspoon Paprika
1/8 teaspoon Black pepper
1 tablespoon Parsley; diced

Directions

In a sauce pan, simmer butter, mustard, and enough flour to make a good white sauce base (roux), add heavy cream and heat over medium heat until cream is reduced and begins to thicken. Add parsley, salt, chipotle, paprika, and pepper. Five minutes prior to serving, add lump crab and return to a simmer. Serve over fish or steaks.

Biography:

I was born and raised in Sandusky, Ohio. After high school, I headed off to Penn State to study Chemical Engineering. It was on one of my internship experiences with Dow Chemical that I learned to play bridge. And eventually my enjoyment of bridge led me to meeting the love of my life, Katie Buckwalter. We were married during our senior year in college and in a whirlwind year that saw Katie completing her degree in Microbiology, our son Drew being born, and completion of my degree; we settled into Midland, Michigan working for Dow Chemical. Over the next two years we were blessed with a daughter, Kristy, and another son, Matthew. In 2000 we had an opportunity to move to Texas with

Dow. The following years were busy; I served as a plant engineer, work process leader, plant leader, and eventually the project manager for a new Styrofoam® plant that we built in La Porte. After starting the plant up, I felt a calling to chase my dreams and give back to my community, so I up and changed careers and went into teaching. The last three years have found me teaching Chemistry at Clear Falls High School as well as coaching the Boys Cross Country team.

In my spare time, I like cooking and over the last 8 years have translated this enjoyment of cooking into brewing. I am active in the Boy Scouts of America currently serving as the Scoutmaster for Troop 595. I consider myself fortunate to get to spend time encouraging young men to grow their leadership skills. As a parishioner at St. Paul's, my wife and I have both been involved as catechists through FIRE, EDGE, and Confirmation. We have also been active in the ACTS community, having served on several ACTS teams, as directors, co-directors, and on the Core Team. We were instrumental in helping develop a Men Who Cook fundraiser at St. Paul's of which we were co-directors for the past four years. My wife and I have enjoyed attending the Seabrook Rotary Club Men Who Cook for years and are looking forward to finally cooking at this year's event.

Oyster Bar Trash

Chef: Jay Joslin

18 oz. Jumbo lump crab meat
2lbs. Peeled and deveined Shrimp
scallops
Capers
1 ½ Stick Butter
1 oz. Chardonnay wine
Angel Hair Pasta

Melt butter in saucepan, season with K-Pauls , add capers, add scallops, shrimp and 1 oz. wine
Add jumbo crab meat and season to taste. Cook on low for 10 minutes.
Serve over angel hair pasta that has been prepared from package directions.

Chef Jay has been cooking for over 30 years and loves the grill or the stove. Jay learned to cook when he was in college with a roommate that was a Culinary Chef from New Orleans. When not in the kitchen, Jay enjoys boating, fishing and hunting. In real life he is the General Manager of Ron Carter Cadillac/Hyundai on Clear Lake.

Chicken and Sausage Gumbo

Chef: Bryan Bobb

Source: Roy Lee Venable

Ingredients

- 1 pint of Kary's Gumbo Rough
- 5 cups chopped green onion
- ½ cup minced fresh garlic
- 3 tbsp black pepper
- 2 tbsp white pepper
- 5 chicken bouillon cubes
- ½ cup of fresh parsley
- Tony Chachere's creole seasoning in place of salt- to taste
- 2 gallons of water
- 4 cups cooked rice of choice
- 1 whole chicken
- 2 lbs Cajun sausage/ or Andouille

Directions

Combine all spices and veggies with water. Add chicken and bring to boil. Once water has begun to boil, reduce to simmer and cover. Once chicken is thoroughly cooked, remove and set aside to cool. Add roux and constantly stir until roux has dissolved. Do not walk away, because the roux tends to foam over the edges. Once roux is broken down, you will need to re-sample in the event you need to add more of the seasoning to taste. At this point add sausage. Let simmer for 30 minutes. Once chicken has cooled, de-bone and add to the gumbo. Once again, allow to simmer for about an hour. Remember to continue to sample in the event more of the dry seasonings are needed. There you go, a true southern Louisiana gumbo ready to serve over rice.

Biography:

I married my lovely wife Tina Marie 27 years ago. All of my wife's family are the Richard's, Venables's , and **LaCroix's** from the Arcadiana deep south regions of Louisiana. This is one of the many delightful recipes that were passed on to myself from my wife's grandfather Roy Lee Venable or Pete **for short**. This exact recipe is the same that we have enjoyed on Christmas Eve, every year for 27+ years. Bon Apétit.

Jackie's Mexican Lasagna

Chef: Richard Tomlinson
Source: Jackie Baker

Ingredients

- 1 lb. extra lean ground beef
- 1 (16 oz) can refried beans
- 2 teaspoons dried oregano
- 1 teaspoon ground cumin
- $\frac{3}{4}$ teaspoon garlic powder
- 12 dry lasagna noodles
- 2 $\frac{1}{2}$ cups water
- 2 $\frac{1}{2}$ cups salsa
- 2 cups sour cream
- $\frac{3}{4}$ cup chopped green onions
- 1 (2 ounce) can sliced black olives
- 1 cup shredded Pepper Jack cheese

Directions

1. 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.
2. Place four of the uncooked lasagna noodles in the bottom of a 9x13 inch backing 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.
3. Cover tightly with foil. Bake at 350 degrees F (175 degrees C) for 1 $\frac{1}{2}$ hours, or until noodles are tender.
4. 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 minutes, or until cheese is melted.

Biography:

Richard has resided in Seabrook since 1999, is married to Vivian, and has two daughters, one at Bay Elementary and one at Clear Falls HS. Lately he has just been having fun and coaching soccer for the little one. He is a past board member of Seabrook Economic Development Committee for 8 years. Richard served 9 years on the Lake Cove Home Owners Association, a term on the City of Seabrook Master Plan Committee, and Coached Youth Soccer for 4 years. Richard is also an active Volunteer at Keels and Wheels, and Harvest Moon Regatta, where he is a longtime member of Lakewood Yacht Club and supporter of Boys and Girls Harbor. Richard is currently employed by NASA at Johnson Space Center in the Center Operations Division and prior to that served over 20 years with the US Army Corps of Engineers in Alaska, Germany, and Texas, in the design, construction, and management of Department of Defense and Civil Works Projects.

CLASSIC SOUTHERN PECAN PIE

So good you will eat it as the main course

Chef: Jack Fryday

INGREDIENTS

1. 1 Tablespoon butter. *This what the original receipt call for. I use 3 tablespoons; this makes it a lot richer.*
2. 1 Cup sugar
3. 1 Cup dark corn syrup. *You can use the light corn syrup for a lighter color; does not change the taste.*
4. 3 Eggs, slightly beaten
5. 1 Tablespoon vanilla
6. 1 Cup chopped pecans. *(How fine you chop these is up to you. I find that if chop a pecan half into 4 or 5 pieces you will have a good texture)*
7. 1 Cup pecan halves
8. 1 Pastry shell unbaked. *(You can find these in the frozen food area where the frozen pies are. They are two to a package.)*

DIRECTIONS

Cream the butter and sugar thoroughly; add eggs, syrup, vanilla and chopped pecan halves. Pour into the pastry shell; arrange pecan halves on top of pie. Place on lower rack of oven. Bake at 300 degrees for 45 minutes or until firm center.

Note: If you add more than the recommended butter, the pie will be less firm, but taste better. Goes very well with a glass of red wine.

This recipe is from "The Illustrated Encyclopedia of American Cooking", Library of Congress card number 71-75179. There are several pecan pie recipes in this book. They are all pretty much the same, just varying the amount of butter, sugar, eggs, and vanilla used. If you are a pecan pie lover as I am, you can play with the ingredients until you get it your way. This is why I use 3 tablespoons of butter instead of one.

Biography:

I have been married to my first wife for 46 years. I started my carrier as a Physics teacher in a small college in George, and then went to the space industry for 10 years. After that I got into several businesses and politics. Currently I am the Building Official for the City of Clear Lake Shores and do real estate inspection and residential energy inspections and analysis.

Pistachio Chocolate Cake

Chef: Tom Adovasio
Source: Letitia Adovasio

Ingredients

1 Box Yellow Cake Mix
1 Box Pistachio Instant Pudding
4 Large Eggs
½ Cup Vegetable or Canola Oil
1 Cup Water or Orange Juice
1 Teaspoon Almond Flavoring
½ Cup Chocolate Syrup
Powdered Sugar
Powdered Cocoa 2 or 3 Tablespoons
1 Teaspoon Vanilla
Hot Coffee
Butter

Directions

Mix together Yellow Cake Mix, Pistachio Pudding, eggs, oil, orange juice and almond flavoring. Beat for 2 minutes on medium speed. Then place 1/3 of the batter in a separate bowl and add ½ cup chocolate syrup and stir. Pour yellow mixture in bottom of a cake pan and then pour chocolate mixture on top, swirl with knife or spatula and bake at 350 degrees for 40 minutes (approx)

Icing – Sift Powdered Sugar with 2 or 3 Tablespoons of powdered cocoa. Add a tablespoon or so of melted butter with vanilla and a little hot coffee. Stir and add coffee and more powdered sugar until consistency that you prefer for icing. Ice your cake after cake has cooled.

Letty Adovasio, my mother, was very specific when she gave this recipe. When she lived with us she did not like us to bring home

anything but Duncan Hines, Wesson Oil and Hershey Syrup. She never used anything but orange juice in the cake, but if there are allergies water will do. I hope you enjoy this cake that my mother loved so much and my family continues to enjoy today

Biography:

Tom Adovasio, his wife Glenna and their son Joe have been long time residents of Seabrook. They have not only enjoyed the boating and fishing in this wonderful area but have enjoyed the wonderful education opportunities for their son Joe. Joe attended Bay Elementary, Seabrook Intermediate, graduated from Clear Lake High School and is now a senior at Sam Houston State University where he will graduate with a Criminal Justice Degree and be commissioned in the United States Army. He is also a member of the Sam Houston State University Rugby team and continues to play with Bay Area Rugby Club whenever possible. Tom's wife Glenna has been a successful realtor in the this area for the past 9 years and really loves showing this area to newcomers as she shares their family's love of this wonderful waterfront community. Tom has worked in the high tech industry for over 30 years. He is still employed in that area and is presently working with a start-up company, Emlogis. Emlogis develops cloud based employee logistics services. Tom has continued to stay in tune with the newest innovations in the high tech world. Tom and Glenna continue their work as Independent Consultants with Ambit Energy. They, and many of their neighbors and friends, use Ambit as their electric provider. They look forward to supplementing their incomes and retirement as they continue to enjoy the incredible lifestyle that Seabrook has to offer for many years to come. This is their home!

A Patriotic Cake

Chef: Charlie Clemmons
Makes 2, 9" layer cakes

3 Boxes	White Cake Mix
9	Eggs
1 Cup	Vegetable Oil
1-1/4 Cup	Blueberry Juice
1-1/4 Cup	Cranberry Juice
1-1/4 Cup	Pineapple Juice
1/2 Cup	Shredded Coconut
1 small bottle	Blue Food Coloring
1 small bottle	Red Food Coloring
2 Cans	Cream Cheese Cake Frosting

Directions:

1. Heat the oven to 350°F.
2. Separately prepare each box of cake mix and bake according to the instructions
3. For the red layer cake substitute the Cranberry Juice for the water in the mix directions. Add food coloring to get the desired color.
4. For the white layer substitute the pineapple juice for the water and add the coconut to make the middle or white layer.
5. For the blue layer cake substitute the Blueberry Juice for the water in the mix directions. Add food coloring to get the desired color.
6. Spray Pam on 9" cake pans. Divide the batter from each mix equally among the two pans
7. Bake as directed on the mix box 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 blue cake layers on the plates. Place the white layers on the frosting making sure the layers are cool so they don't slip off after stacking. Finally, frost the top of the white layer and add the red layer.

8. 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.
9. Decorate the top of the cakes by applying the blueberries, strawberries, or Maraschino cherries 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, Lesotho, Lithuania, Malaysia, New Zealand, Nicaragua, Panama, Russia, Singapore, South Africa, Swaziland, Spain, Sweden, Thailand, Turkey, United Kingdom, Vietnam, Zambia, and Zimbabwe. This is Charlie's 15th year with "Men Who Cook."

Le Ménage a Trois...., it is, too!

Chef: Chip Boteler

Ingredients

- 4 eggs separated
- 1 cup of sugar
- 1 cup of self rising flour
- 1 stick of butter, melted and cooled
- ¼ cup evaporated milk
- ½ teaspoon 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 minutes or until golden. Let cool. Poke holes all over cake with a fork.

Milk Mixture:

Ingredients

- 1 Cup sweetened condensed milk
- 1 Cup evaporated milk
- 1 ½ cups 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. You 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 10th year with "Men Who Cook."

Coconut Poke Cake

Chef: Matthew Paulson
Source: Pinterest

Ingredients

1 (18.25 oz.) package white cake mix
1 (14 oz.) can cream of coconut (NOT coconut milk)
1(14 oz.) can sweetened condensed milk
1 (16 oz.) package frozen whipped topping, thawed
1 (8 oz.) package flaked coconut

Directions

Prepare and back white cake mix in a 9" x 13" pan according to package directions.

While cake mix is baking, toast the coconut in a skillet over medium heat, stirring frequently, until browned. Set aside. Mix the cream of coconut and sweetened condensed milk together in a bowl and set aside.

Remove cake from oven and immediately (yes, while it is still hot – very important!) poke holes all over the top of the cake. Pour the cream of coconut mixture over the hot cake – it will soak in through the holes.

Let cake cool completely, then frost with the whipped topping and top with the toasted coconut. Keep cake refrigerated.

Biography:

Matthew Paulson is currently the Principal of Edward H. White II Elementary and a Captain in the United States Navy (Reserve). In the past he has worked as a junior high and high school math

teacher and a coach in the Alvin and Clear Creek School districts. He has also worked as an assistant principal in Clear Creek ISD. His work in the Navy has taken him from aviation to salvage diving where he spent the majority of his naval career. His last two tours have included three years at the Pentagon in Naval Operations (N-70) and three years with the Navy Inspector General's Office at the Washington Navy Yard. He currently drills with the Navy at Ellington Field. He lives with his wife Judy, who is a librarian at Clear Lake Intermediate, her son Matthew Cantu, my daughter Meredith and his son, Noah. His son Jeffery is currently serving in the Army and living in Germany with his wife and son. Matthew enjoys traveling, reading, staying fit and playing soccer or any sport with a ball or water involved. He sometimes pretends that he is a farmer and hacks his way through gardening.

Ernie's Café Bread Pudding w/ 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
1tsp 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 minutes , put mixture onto a baking pan. Sprinkle cinnamori, 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 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 1981, left football for good

as an Assistant Coach at Fairmont State University in 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 John has a consulting business, Access Business Solutions, specializing in Business Development and Public Relations. With over fifteen years of working with several organizations and charities in the greater 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. John Collins (cont)
- 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.
- Association of Chemical Industries of Texas (ACIT) 1994-present
- Bay Area Go Red for Women – 2010 Bay Area Heartthrob Award
- Clear Lake Chamber of Commerce-Membership Chairman 2003-04, worked on committee since 1999-00
- Armand Bayou Nature Center-Board of Trustees, Marketing, 2005 Co-chair Bayou Boil, & Board of Trustee Selection Committee.
- Pasadena South Rotary-Past President 2003-04, Organized Annual Fundraiser 10 years ago which raised over \$190k, Multiple Paul Harris, Six Years Perfect Attendance Award.
- Bay Area Transportation Partner-Past Advisory Board Member, Membership Drive Coordinator

- Pasadena Chamber of Commerce, Taste of the Town, & Golf Tournament, committees 1998-present
- Deer Park Chamber of Commerce 2000 organized the Chamber's first annual golf tournament
- Y.M.C.A. San Jacinto-Board of Directors 2000-06
- 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 How Cook fundraiser
- His hobbies include working-out, sports and being engaged in the community.

Rick's Margarita Pie

Chef; Rick Wade

5 Egg Yolks – Beaten Severely

1 Can Sweetened Condensed Milk (14 ounce) Chicken Hawk or is it Vulture or is it Eagle Brand. I ate too much of this pie and can't remember.

½ Cup Key Lime Juice You know! Like the Florida Keys!

1 Graham Cracker Crust prepared carefully in a 9-inch pie plate. This is a carefully guarded family secret recipe. Oh! OK I used a store bought crust already made in a pan!

I almost forgot.

1 jigger: Cuervo Gold Tequila.

Directions:

1. Preheat oven to 375° F. Let's be exact here, not 300° F or 450° F. Get it right the first time.
2. Combine the egg yolks, sweetened condensed milk, lime juice and tequila. Yea, I know, it is hard to separate the yolk from the white. Do it after two shots so that you at least have fun trying!
3. Mix the heck out of it. Pour it into your store bought graham cracker shell that you were too lazy to make yourself.
4. Bake in the preheated oven for 15 minutes. Allow to cool. Top with whipped topping and garnish with lime slices if you so desire it. You have to be careful here. Depending on how much tequila you toss back while making this dessert, DO NOT make the mistake and put the limes that you had been sucking on from the tequila sipping as garnish on the pie and DO NOT try to salt the rim of the pie plate. All that does is to dump the pie all over the kitchen.

Boy did I get in trouble for that!

Biography:

I am a 56 year resident of the Houston Bay Area and third generation Texan. My place of birth is Houston and I grew up in Pasadena. I have been a member of the League City Chamber of Commerce since 2002.

Some of the committees that I have been a member of League City Chamber of Commerce's Annual Awards Celebration, Chamber Golf Tournament and Chamber Men Who Cook since 2003. I have also worked on the Chamber Membership Drives since 2005 and a Chamber Ambassador since 2005. Over the last couple of years I am on the Mobility Task Force for the City of League City and the League City Chamber of Commerce. I was a member of the Highway 96 Task Force, to advocate for the Highway 96 Overpass at I-45. I was named President of the Destination League City Board in 2009 (We oversaw the Hotel Occupancy Tax dollars and used them for the Visitor Center and fund marketing, events and museums in League city). I have been a volunteer chef for the Cowboys and Cowgirls Who Cook for 8 years. My other volunteer endeavors are the Interfaith Caring Ministries Golf Tournaments and Festival of Trees, the Pink Ladies Golf Tournament for the American Cancer Society, Muscular Dystrophy Association Lock-Up, Sentinels of Freedom Golf Tournament, Chairman of the South Shore Docks Food and Wine Festival and the YMCA Capital Donation Drive to name a few.

I have attended the Leadership League City Program and received a League City Chamber of Commerce Outstanding Leadership Award and the Chamber Star of the Year Award in 2006. I attended the 2007 Inside CCISD Program and named the Finance Committee Chairman for the successful 2007 CCISD Bond Campaign. I was named to the Clear Creek Education Foundation Board in January 2009. I have been on the League City Chamber of Commerce Board of Directors for the past 6 years.