

20th Anniversary

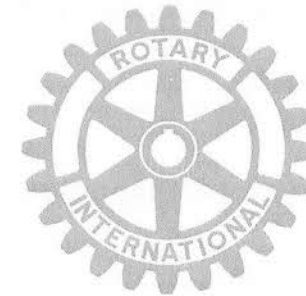


**MEN WHO COOK XX**



*Benefiting  
Seabrook Rotary Foundation and  
Seabrook Police Officer's Association  
Charities*

**Seabrook Rotary welcomes you to the  
20<sup>th</sup> Annual "Men Who Cook" - 2014**



*The 20<sup>th</sup> Anniversary  
Celebrating 20 Years of Men Who Cook.*

*Wow! This is the 20<sup>th</sup> Anniversary of Men Who Cook. We wish to thank everyone who helped make it the premier event of the season. No one is exempt – our guests for their continued loyalty, our celebrity chefs for the contribution of their invaluable time and talents, the dedication of Rotarians and police officers who work so tirelessly to make it happen, and our sponsors, without whose generosity none of it would be possible.*

*The Seabrook Rotary Foundation and the Seabrook Police Officers' Association Charities channel the proceeds of **Men Who Cook** to the benefit of our community and beyond through avenues of humanitarian assistance, educational initiatives, and youth development. Without each and every one of you none of this would be possible.*

*Thank you for making Seabrook such a great place to live. This truly is a community event. We look forward to seeing you all next year!*

## Table of Contents

|  |    |
|--|----|
| Seabrook Police Department.....                            | 7  |
| Thank You Sponsors.....                                    | 10 |
| Ezra Charles Band.....                                     | 12 |
| Claudio Sereni -<br>Claudio's Restaurant & Piano Bar ..... | 13 |
| Years of Participation.....                                | 14 |
| Seabrook Rotary Club .....                                 | 16 |
| Platinum Sponsor -TASC .....                               | 18 |

### *Appetizers*

|  |    |
|--|----|
| Spanish Garlic Shrimp.....                 | 19 |
| Paul Dunphey                               |    |
| Jan's Cheese Ball with Asiago Crisps ..... | 21 |
| Robin Charles Riley                        |    |
| Steak Kabob Fondue.....                    | 23 |
| Kim Morrell                                |    |
| Pulled Pork Sliders.....                   | 25 |
| David Good                                 |    |
| Apricot Kielbasa.....                      | 27 |
| Thom Kolupski                              |    |
| Mike's Pickled Shrimp.....                 | 28 |
| Mike Dehart                                |    |

|                                      |    |
|--------------------------------------|----|
| Deviled Eggs.....                    | 30 |
| Bruce Dresner                        |    |
| Hanzee's Crab Cakes.....             | 31 |
| Hans Mair                            |    |
| BBQ Meatballs.....                   | 32 |
| Ray Silvestri                        |    |
| Bourbon Barbecue Meatballs.....      | 33 |
| Gary Renola                          |    |
| Hummus.....                          | 35 |
| Duane Guidry                         |    |
| Crescent Roll Vegetarian Pizza ..... | 37 |
| Scott Stillman                       |    |
| Traditional Scotch Eggs.....         | 38 |
| David Walker                         |    |
| Stuffed Mushrooms .....              | 39 |
| Claudio Sereni                       |    |

### *Soups*

|                            |    |
|----------------------------|----|
| Whiskey Crab Soup.....     | 41 |
| Jason Strickland           |    |
| Lobster Bisque.....        | 43 |
| Trey Hafely                |    |
| Cream of Poblano Soup..... | 45 |
| Darrell Pica               |    |
| Seafood Bisque.....        | 47 |
| David Imbrie               |    |

**Hungarian Porkolt.....49**  
Stephen Hegyesi

**Chicken Andouille Gumbo.....50**  
Jim LeSaicherre

### *Salads*

**Lillie's Oriental Salad.....52**  
Rick Clapp

**Gertrude Hoolihan's Blue Cheese Coleslaw.....53**  
Glenn Royal

**Shrimp Apple Thai Salad..... 55**  
Andrew Lobeck

### *Entrees*

**Prime Rib.....56**  
**Fried Shrimp .....57**  
Barry Terrell

**North Carolina Family Brunswick Stew.....58**  
Glenn Robinson Jr.

**Goza.....60**  
Michael Giangrosso

**Rick's Cha Cha Charr Beans.....62**  
Rick Wade

**Peruvian "Arroz Con Pollo" ..... 64**  
Pier Castillo

**Tuscan Chicken in Roasted Garlic Sauce..... 66**  
Russ Records

**Real Cajun Red Beans and Rice..... 68**  
Joel Powers

**Platinum Sponsor.....70**  
Charles & Barbara Clemmons

**BBQ Brisket..... 71**  
Tom Collier

**Ellis Cattle Co. BBQ Ribs.....72**  
Gary Hamilton

**Chicken and Sausage Jambalaya.....73**  
Joe Machol

**King Ranch Chicken..... 74**  
Gary Johnson

**Central Smoked Brisket.....75**  
Clint Richardson

**Breakfast Casserole.....76**  
Pat Martin

**Cheeseburger in Paradise.....77**  
Tom Davies

**Chicken Enchiladas.....78**  
Larry Bouley

**Quesadilla Casserole..... 80**  
Scott Blackly

**Oyster Bar Trash.....81**  
Jay Joslin

Jackie's Mexican Lasagna.....82  
Richard Tomlinson

Tortellini & Sausage with Hatch Chili ..... 84  
Gorgonzola Cream Sauce  
Sean CR Riley

Slightly Fancy-Pants Chicken Ranch Chicken....86  
Dustin Young

Two Beef Black Bean Chili.....88  
Tom Diegelman

*Desserts*

Pistachio Chocolate Cake.....91  
Tom Adovasio

Pumpkin Chocolate Mini Muffins..... 93  
Charlie Clemmons

Le Ménage a Trios' ..... 95  
Chip Boteler

Coconut Poke Cake..... 97  
Mathew Paulson

Ernie's Café Bread Pudding /Rum sauce.....99  
John Collins

Not Your Momma's Banana Pudding.....102  
Rick Wade

Bama's Chocolate Cake..... 103  
Jeff Martin

**Seabrook Police Department  
Administration & Staff 2014**

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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

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Detective Sergeant – Robert Gonzales  
Detective – Clinton Morris  
Detective – Mike Pickell  
Detective – Robert Warner  
Detective – Ross Breeding

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Patrol Supervisors

Patrol Sergeant – Craig Barton  
Patrol Sergeant – Don Hough  
Patrol Sergeant – David Imbrie  
Patrol Sergeant – Austin Schwartz

**Patrol Officers**

|                         |                          |
|-------------------------|--------------------------|
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| 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 Hulen Bryant    | Officer Dan Kirby        |
| Officer Will Haskett    | Officer Shannon Oubre    |
|                         | Officer Kimberly Douglas |

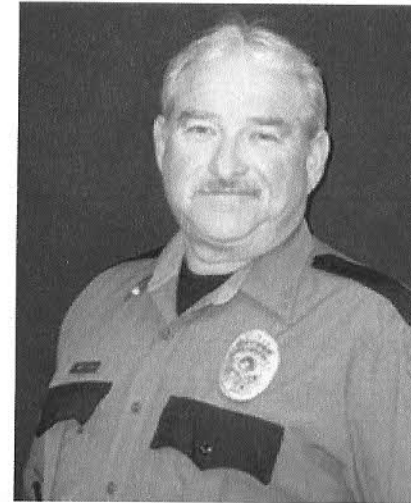
**COMMUNICATIONS:**

TCO Randy Ratliff  
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TCO Alana Rohlf  
TCO Amy Woods  
TCO Lisa Miller  
TCO Michael Miner  
TCO Elizabeth Burges  
TCO Morgan Tingle

**ANIMAL CONTROL:**

ACO - Danny Marshall  
ACO- Amy Burns

*In Memory of*



**Leon Waltman – “Papa Smurf”**

On April 11, 2013 Seabrook Police Department lost a friend, a colleague and a veteran officer of 18 years due to a cancerous brain tumor. Officer Leon Waltman served this department as a patrol officer. He was known affectionately as “Papa Smurf”. Leon will always be remembered for his wonderful insights, something he so often expressed through his photography. He made a permanent mark on this department and is truly missed.

## Sponsors 2013-2014

*The focus of Seabrook Rotary Club is to promote prosperity through education and initiatives that engender self-sufficiency.*



### Seabrook Rotary Foundation

#### PLATINUM \$10,000

Technical Automation Services Company, Ltd



and

#### **CHARLES & BARBARA CLEMMONS**

*Members of Seabrook Rotary Club*

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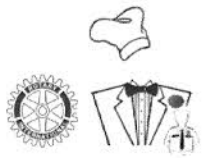
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**Seabrook Rotary Club**  
**Thanks Our 2014 "Celebrity Chefs" for their**  
**Years of Cooking in "Men Who Cook"**

|          |   |                              |
|----------|---|------------------------------|
| 18 Years | Hans Mair   | Rick Clapp                   |
| 16 Years | Tom Davies  |                              |
| 15 Years | Mike DeHart                                       |                              |
| 13 Years | Charlie Clemmons                                  | David Imbrie                 |
| 12 Years | Claudio Sereni                                    |                              |
| 11 Years | Trey Hafely                                       |                              |
| 10 Years | Chip Boteler<br>Robin Riley                       | John Collins                 |
| 9 Years  | Chris Kurzadowski<br>Gary Renola                  | Andrew Lobeck                |
| 8 Years  | Bruce Dresner<br>Joel Powers<br>Richard Tomlinson | Steve Hegyesi<br>Glenn Royal |
| 7 Years  | Paul Dunphey                                      | Thom Kolupski                |
| 6 Years  | Glenn Robinson, Jr.                               |                              |

5 Years

Tom Diegelman    Kim Morrell  
 Michael Giangrosso

4 Years

Darrell Picha

3 Years

Tom Adovasio    Pier Castillo  
 Tom Collier    Jay Joslin  
 Matthew Paulson    Russ Records  
 Barry Terrell    Rick Wade  
 Dustin Young

2 Years

Scott Blackley    Duane Guidry  
 Joe Machol    Jeff Martin  
 Pat Martin    Sean CR Riley  
 Ray Silvestri    Jason Strickland  
 David Walker

***New Cooks***

Gary Hamilton    Gary Johnson  
 Jim LeSaicherre    Clint Richardson  
 Scott Stillman

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

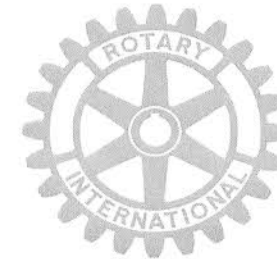
## Seabrook Rotary Club

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

Books for the World: founded in 2000 by Charlie Clemmons, a Seabrook Rotarian. A program distributing millions of school books to 18 countries. Since 2000 over 6.6 million books have gone to Africa, Latin America, the Middle East 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"**

Thanks to One of Our

**PLATINUM SPONSORS**

**Technical Automation Services  
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## Spanish Garlic Shrimp

**Chef: Paul R. Dunphey**

### Ingredients

- 1 lb shrimp, 25 count to a pound
- 4 large cloves of garlic, finely minced
- 1 tsp sweet Spanish paprika
- 1 tsp red pepper flakes
- 2-3 oz (60-89 ml) cognac (or substitute dry sherry)
- 4 oz (125 ml) virgin olive oil
- 3 tsp chopped fresh parsley
- 1 lemon for juice
- 1 fresh baguette, sliced

### Directions

This recipe makes 4 servings as an appetizer. If preparing for a main course, double the recipe.

In a sauté pan or heavy frying pan, warm the olive oil over medium heat. Add the garlic and red pepper flakes and sauté for about one minute or until they just begin to brown. Be careful not to burn the garlic!

Raise the heat to high and immediately add the shrimp, lemon juice, sherry or cognac and paprika. Stir well, then sauté, stirring briskly until the shrimp turn pink and curl – about 3 minutes.

Remove from heat and transfer shrimp with oil and sauce to a warm plate or serve right from the pan. Season to taste with salt and freshly ground black pepper. Sprinkle with parsley. Serve with fresh bread.

### Notes on Shrimp:

- This recipe is prepared in Spain with the shells on or off, depending on the cook. So, if you prefer, peel the shrimp before cooking.
- If you like larger shrimp, purchase shrimp with less count to a pound. However, 25 to a pound are a good size for this *tapa*.
- If using frozen shrimp, rinse under cold water and pat dry. Allow for a longer cooking time for shrimp that are not completely thawed, and be sure to cook thoroughly.

### 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...?

Paul's wife and his three sons have lived in Seabrook since 1999

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

Paul and his family are avid boaters and members of Lakewood Yacht Club. After moving their 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 them, so they decided to make Seabrook their home.

Paul is currently filling the position of the President of the City of Seabrook EDC and has served as a Councilman for the City of Seabrook for two terms. Paul comments that he enjoys volunteering his 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 enjoy doing the most.

## Jan's Cheese Ball with Asiago Crisps

**Chef: Robin Charles Riley**

Source: Friend and Pamper Chef recipe

### Ingredients

- 2 packages (8 ounces) cream cheese, softened
- 2 cups shredded sharp Cheddar cheese (8 ounces)
- 1 tablespoon Worcestershire sauce
- 2 tablespoons lemon juice
- 1 teaspoon Paprika
- 1 teaspoon of dry mustard
- 1 teaspoon salt
- 2 tablespoon chopped pimiento
- 2 tablespoons finely chopped onions
- 1 cup chopped walnuts toasted

### Asiago Crisp

- 1 ½ cups grated Asiago cheese
- ½ teaspoons coarsely ground black pepper

### Directions

**Jan Park** is the all-important secretary for the Houston Ship Channel Security District. She grew up in London, England and has developed this incredibly delicious cheese ball made with traditional sharp English Cheddar cheese.

- In medium bowl, beat cream cheese until fluffy then add cheddar cheese until well mixed. Then add all other ingredients except walnuts with electric mixer on low speed until blended. Beat on medium speed, scraping bowl frequently, until fluffy.
- Cover and refrigerate about 4 hours or until firm enough to shape. Shape cheese mixture into a ball; roll in walnuts.

## Asiago Crisps

- Preheat oven to 375oF. Coarsely grate cheese. On a baking stone (e.g. Pizza stone) divide cheese into six (6) small piles, spreading evenly to form 4-inch disks.
- Sprinkle evenly with black pepper.
- Bake 14-15 minutes or until golden brown.
- Immediately remove disks one at a time from the baking stone and carefully place crisps into a cooling rack; cool completely. Crisps can be made up to one (1) day in advance. Store them in an airtight container or a large resealable plastic storage bag.

## Biography

Robin & Gloria have been happily married for over 35 years, with two sons, Sean and Christian and daughter-in-law, Megan, grandson, Connor, and granddaughter, Lillian. He graduated with a BS degree in Mathematics at the U of H. He worked about 20 years at JSC, and currently works for a major Oil & Gas company. Robin was a sous-chef at Rudi's Restaurant. Robin Riley was former Mayor of the City of Seabrook. He is Chairman of the Board, of the Houston Ship Channel Security District. The district is responsible for the security of the Houston Ship Channel and over 200 of the nation's most critical petro-chemical sites. Working with the Harris County Sherriff's Department, Coast Guard, FBI, US Customs, local Police, and other agencies involved with combating terrorism, smuggling, and even hurricanes. He has been a Boy Scout Leader for over 28 years. His proudest moment was when his sons Sean & Christian received their Boy Scout Eagle award. He is a past member of Space Center Rotary and received Rotarian of the Year Award. Past Little League & Soccer Coach, bass in church choir, and Sunday school teacher. Robin loves teaching. He taught over 10 years at both San Jacinto College and College of the Mainland. He also has a pilot license (he once flew in an F-16) and tried sky diving, full marathon runner and bicycling long distances.

## Steak Kabobs Fondue

**Chef: Kim Morrell**

Source: Owner recipe

## Ingredients

Cubed Rib Eye Steak  
Worcestershire Sauce  
Garlic Salt  
Natures Seasoning  
Lawyerly Season Salt  
Adolf's Meat Tenderizer  
Vegetable Oil

## Directions

- Cut Rib Eye Steak into 2" cubes.
- Marinate steak with ample amounts of Adolf's Meat Tenderizer, Garlic Salt, Lawyerly Season Salt and Natures Seasoning in a bowl and let stand in the refrigerator for two to three hours.
- Empty 2 or 3 bottles of Worcestershire Sauce into a container.
- Place marinated steak into Worcestershire Sauce cover, refrigerate overnight, skewer, and cook for 30 to 45 seconds in a Fondue Pot or Deep Fryer at 400 degrees.

## Biography

Resident of Seabrook for Six Years  
City of Seabrook Mayor Pro Tem  
Member of Economic Development  
Vice President of Seabrook Crime Control District  
Board Member / Bay Area Houston CVB  
Board Selection Committee Member / Beacon Federal Credit Union

Fund Raising Chairman for the Boy Scouts of America  
(Sam Houston District)  
Singer in the JR. League Charity Ball annually to raise money  
for Texas Children's Hospital  
Judging Contest Committee / Houston Livestock Show & Rodeo

Kim has been married to Elizabeth for 11 years and they  
have two wonderful sons, Matthew and Cade. Kim likes classic  
rock, restoring old cars, riding motorcycles with Liz, working on  
their 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.

## **Apricot Kielbasa**

### **Chef: Thom Kolupski**

This is a very easy to make old Polish staple that his grandmother used to serve during the holiday seasons at family get-togethers. Perfect for party appetizers or even a meal. One of his daughter's favorites.

### **Ingredients**

1 pound of fully cooked kielbasa or Polish sausage, cut into ¼-inch slices  
1 jar (12 ounces) of apricot preserves  
2 tablespoons of lemon juice /2 teaspoons of Dijon mustard  
¼ teaspoon of ground ginger.

### **Directions**

In a large skillet, brown the sausage; drain and set aside. Add the remaining ingredients to the skillet; cook over low heat for 2-3 minutes or until heated through, stirring occasionally. Return sausage to the skillet; cook for 5-6 minutes until heated thoroughly. Serve warm. Yield: 4 dozen.

### **Biography**

Thoms was elected to Seabrook City Council in November of 2009. He has served the City of Seabrook in some manner for the last 10 years, previously serving on the City of Seabrook Master Plan Committee and Planning and Zoning Commission. He is a 13 year resident of Lake Cove in Seabrook with his wife Tamara, daughter Paige, a junior at Clear Falls High School, his youngest son Evan, a senior at the University of Houston in Construction Management & oldest son Colin, A Texas State Trooper serving in nearby Galveston County. He has an Architectural / Engineering Consulting firm, TGK + Associates, specializing in commercial, retail and Hospitality type projects, office buildings, retail malls and strip centers, hotels, restaurants, etc. Thom has been involved in sports, with a passion for soccer and auto racing, for over 25 years, both as participant and coach.



## Mike's Pickled Shrimp

**Chef: Mike Dehart**

Source: "River Road Recipes" (mostly)

### Ingredients

Add the ingredients to 2 ½ qt. Water, bring to boil and allow to simmer for 20 minutes

3tbsp. Salt

20 Allspice

8 Peppercorns

1/8 tsp Black Pepper

3 Lemons cut into eighths

20 cloves

6 Garlic Buds, sliced

3 Small Onions, sliced

2 Large stalks celery, crushed or broken

2 Bay Leaves

2 Pinches Dried Thyme

1 tsp Parsley

1 Pinch Red Pepper

1 tbsp Worcestershire Sauce

*If you don't like to count, measure and/or slice, substitute one 3 oz. box of Zatarain's crab boil for the above ingredients and 3 lemons cut into eighths*

Add 2 pounds of medium (about 30 count) cleaned raw shrimp (preferably fresh) to shrimp boil, bring to a boil again, then simmer until shrimp are done (be careful not to overcook). Remove shrimp and cool. Thinly slice 4 medium onions. Arrange the shrimp in layers with bay leaves and the sliced onions in a non-metallic pan.

While the shrimp are simmering, prepare the marinade using the following ingredients.

¼ tsp

Tabasco

¼ C

White Wine Vinegar

1 1/2 tsp

Salt

2 ½ tsp

Celery Seed

2 1/2 tbsp

Capers with Juice

1 ½ C

Olive Oil with no experience

¼ C

Worcestershire Sauce

1tbsp

Yellow Mustard

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

### Biography

Mike is a Seabrook resident since 1985. UT Grad. He is a past member of the Seabrook City Council, past President of Seabrook Rotary and the Seabrook Association. He is currently serving on Seabrook Planning & Zoning commission and is a member of Lakewood Yacht Club. Mike enjoys fishing, hunting, traveling and diving. He has been a "Man Who Cooks" for seven years.

## 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

Bruce is an independent oilman who has lived in Seabrook for the last twelve years with my two sons and stupid cat. He is active in the community and has been on Seabrook Economic Development Committee for the last eight years. In his spare time Bruce enjoys sailing on Galveston Bay with my friends, rebuilding vintage sports cars and motorcycles and barbequing 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

Hans is a professional chef trained in Europe. He traveled around the world as chef on the S.S. Rotterdam / Holland America Lines and worked in the Bahamas and Montreal. He managed Vargo's restaurant for 26 years. He is married to Darby; Father of 3 children. He enjoys flying, cooking and water skiing.

## 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

Ray grew up in New York State and graduated from Northeastern University (NU) in Boston, MA. During his time at NU he was a Co-op student at the Johnson Space Center (JSC) and accepted a full time job with JSC after graduation. Yes – he got to Texas as fast as he could. He has been a Seabrook resident since 1986. Along with his wife Sharon they have 4 children and enjoy camping, traveling and sports. He 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 39 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. 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 served on Seabrook City Council for 6 years including as Mayor of Seabrook from 2008 to 2011. He served six years as Board member of the West Chambers County Chamber of

Commerce, including serving as Chairman of the Board. Gary has served on the Board of Directors and Executive Board of Bay Area Houston Transportation Partnership and the Bay Houston Convention and Visitors' Bureau Board of Directors.

Gary currently serves on the Board of Directors of the Clear Lake Education Foundation, a non-profit, that supports the teachers and students in Clear Creek ISD. He is also a member of Space Center Rotary. Gary is active with Big Brothers Big Sisters (BBBS) of Greater Houston mentoring youth for over 16 years and previously serving on the Board of Directors and serving in numerous fundraising activities.

## HUMMUS

**Chef: Duane Guidry**

Source: Company Recipe

### Ingredients

3 garlic cloves  
2 15-oz. cans of garbanzo beans(chickpeas), drained  
And rinsed  
2/3 cup of tahini (roasted, not raw)  
1/3 cup freshly squeezed lemon juice  
1/2 cup water (or you can use the drained liquid from the  
canned beans)  
1/4 cup olive oil  
1/2 -3/4 teaspoon of kosher salt  
Pine nuts (toasted) for garnish (optional)

**This recipe will yield 3 cups of Hummus**

### Directions

In a food processor, combine the garlic, garbanzo beans, Tahini, lemon juice, 1/2 cup water, and olive oil. Process until smooth. Add salt, starting at a half a teaspoon, to taste.

Spoon into serving dish and sprinkle with toasted pine nuts and chopped parsley ( a tiny drizzle of olive oil can look nice too-not too much)

### Biography

Duane says: Howdy!!! I am a native Texan from a small town roughly 50 miles west of Houston, Sealy. My wife Cynthia, daughter Taylor and I have been residents of Seabrook for a little over 10 years now and we thoroughly enjoy the community. We are food enthusiast and could not live without the time spent on the waters of Galveston Bay. I have been in the food service industry in one way or another since the age of 16. The world of

food provides a lively hood for my family and is a way of life that has taken us to many different parts of the world allowing us to meet an abundance of good friends as well as introduce us to different ways of life which we would have not been able to experience otherwise. I am happy to have been invited to be a part of Seabrook's Annual Men Who Cook for my second year.

Cheers,  
Duane

## **Crescent Roll Vegetarian Pizza**

**Chef: Scott Stillman**

### **Ingredients**

2 cans crescent rolls (lay flat on cookie sheet & crimp together)  
2 Pkg cream cheese (room temp)  
1 Pkg dry ranch dressing  
¼ cup mayo  
1 red bell pepper  
1 green bell pepper  
1 broccoli  
1 package Colby jack cheese

### **Directions**

Lay the crescent rolls flat on cookie sheet & crimp together  
Bake bread @ 350 about 7-10 minutes, let cool  
Mix together cream cheese, dressing, & mayo  
Spread on bread  
Add chopped green & red bell peppers, broccoli & Colby jack cheese

### **Biography**

Scott Stillman is a Financial Planner at Ameriprise Financial where he gives good Financial Advice for a living, helping people plan to avoid making financial mistakes. Identifying and prioritize the planes that need to land and landing one plane at a time.

Scott was an Eagle Scout, Combat Engineer in the Army, Commodore of Waterford Yacht Club, and has been in Rotary for 16 years.

Scott's hobbies include: Sailing, Reading, Cooking, Geocaching, and Paddle Boarding.

## **Traditional Scotch Eggs**

**Chef: David Walker**

Recipe will consist of secret spices handed down from the Middle Ages and will include:

Pork sausage meat  
Oil  
Eggs  
Bread crumbs  
Flour  
English mustard  
Pickle

Ingredients will be sequentially mixed together and cooked in an oven at a temperature of 375 deg F and left to cool.  
Contrary to popular belief Scotch Eggs are eaten Cold

### **Biography**

David Walker: Owner of the Cock and Bull British Pub & Restaurant

David is a local business entrepreneur that has lived in the area for the past 29 years. David also owns Redfish Island Marine and an offshore service Company.

He lives with his wife Jeanette and two Children Haley and Isabella. When he is not working he is either Kite surfing in the bay or flying his motorized paraglide around the lake. He is an avid paraglider, Mountain Climber, Kite Surfer, and Boater. He has completed many marathons and is Iron Man distance Tri-athlete Finisher.

## **Stuffed Mushrooms**

**Chef: Claudio Sereni**

Mushroom caps stuffed with crab, veggies and white wine cream basil sauce

### **Ingredients**

Choose the size of mushroom that you would like  
Lump Crab Meat, Red, Yellow, and Orange Peppers  
Fresh Parsley and Basil, bread crumbs  
Pesto: basil, pine nuts, garlic, olive oil, Parmigiano cheese blend in mixer  
Add whipped cream into pesto  
\*\*\*Pesto is for topping: ( on top of the mushrooms when out of the oven)

1. Chop veggies very fine and mixed up all together.
2. Stuff the mushroom with what you made in step one
3. Bake the mushroom at 375 degrees for 5 minutes

### **Biography**

Claudio Sereni is a well-known entertainer in the Bay Area Houston. Claudio was born in Rome, Italy in 1955. He always loved music and making other happy with it. He got chosen to sing as white voice (Soprano) in the Sistine Chapel choir, and constantly go the privilege of singing for ht Pope for seven consecutive years. The Vatican paid for Claudio to attend music school at the conservatorio di Santa Cecilia in Rome to study bassoon and voice.

At seventeen Claudio was chosen to be on RAI national television's small choral ensemble named "4 & 4 of Nora Orlandi". He sang with the most popular singers & stars from all over the world. When Claudio was 18 he started his singing, acting and dancing career. He performed with Garinei and Giovannini Productions. He has also voiced over characters on American movies such as "Once Upon a Time in America" with Robert

DiNiro, "Popeye" with Robin Williams, "Conan the Barbarian", and "Red Sonja" with Arnold Schwarzenegger, and many more. He then became a member of the "Unione Musicisti Di Roma" (Union Musician of Rome). He originally came to America to visit his father, but loved America so much he decided not to return to Italy. He opened his own piano bar, Claudio's Piano Bar in Kemah in April of 1996. Claudio has been in the restaurant business forever, and has been awarded "Best Entertainer" nine times since he opened Claudio's Restaurant and Piano Bar.

## Whiskey Crab Soup

**Chef: Jason Strickland**

Source: Own creation

### Ingredients

|                       |                        |
|-----------------------|------------------------|
| ½ Yellow onion        | 1Qt marinara sauce     |
| 1 Red Bell pepper     | 1 Pint heavy cream     |
| 1 Green Bell pepper   | ¼ Cup lemon juice      |
| 1 Poblano pepper      | 3 4oz Roux Blend       |
| ½ Jalapeno            | 2 lb lump crab         |
| 3 ½ oz chopped garlic | 2 - 3 oz Bacon bits    |
| 1 Bunch green onions  | ½ Gallon chicken stock |
| 1 oz Old bay          | 2 Bay leaves           |
| ½ Cup whisky          |                        |

### Directions

1. Dice yellow and green peppers, thin slice white part fig green onions, mince garlic ( reserve green part of onion for garnish)
2. Heat large stock pot on stove/add bacon salt and allow to heat.
3. Sautee all vegetables till slightly opaque
4. Add whisky, Worcestershire, lemon juice, bay leaves and old bay, simmer for 2 minutes
5. Add chicken stock, and marinara simmer on low heat for 15 to 20 minutes
6. Add heavy cream, simmer for 10 minutes, add roux and blend it thoroughly with a wire whisk. Simmer in low heat for 15 to 20 minutes

Add crab meat and let it stand for 5 to 10 minutes

Enjoy!!!!



### **Biography**

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

## **Lobster Bisque**

**Chef: Trey Hafely**

Source: Personal Recipe

### **Ingredients**

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

### **Directions**

1. Fill the bottom of a double boiler halfway with water. Bring to a low boil. Melt butter in top of double boiler, add flour and stir until smooth.
2. Gradually add milk, stirring constantly until smooth. Add onion, mace, black pepper, Worcestershire sauce, and salt. Cook for 3-5 minutes.
3. Put the heavy cream in a blender and whip till thick then add to the ingredients;
4. Add crab roe, Lobster, and sherry. Cook over simmering water for 20 minutes.

To serve, Ladle soup into bowls, add a splash of sherry to the middle, and sprinkle with fresh snipped parsley.

## Biography

Trey is a native Houstonian who moved to the Clear Lake area in 1997 along with his wife, Laurie, another native Houstonian, their two daughters: Hannah Scout (17 years) and Haleigh Savannah (15 years), one son: Hudson Sagar (7 years) and a bevy of dogs. Trey and Laurie recently celebrated their 27<sup>th</sup> anniversary in February. Both have an entrepreneurial spirit owning their own companies and merged them a few years ago into one corporation. Both have a passion for the water with years of sailing, scuba diving, and salt water fishing. Life is great living on the water but, with all the activities of the kids and volunteer work rescuing dolphin and as President of the Seabrook Volunteer Fire Department there doesn't seem to me enough time to enjoy it. Although, they do find time to jet ski and pull the kiddos in rafts around the lake. Trey enjoys big game hunting and private piloting around Texas with Laurie who is also a pilot. Cooking and experimenting with food was a passion instilled very early in life for Trey, with parents that owned a number of successful restaurants. This is Trey's (16<sup>th</sup>) year with "Men Who Cook.

## Cream of Poblano Soup

**Chef: Darrell Picha**

### Ingredients

3 tortillas, 6 inch  
2 tablespoons flour  
½ teaspoon chili powder  
1 teaspoon cumin  
½ teaspoon salt  
½ teaspoon pepper  
2 tablespoons vegetable oil  
½ cup finely diced onion  
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

### 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.

## Seafood Bisque

**Chef: David Imbrie**

### Ingredients

22oz. Fish or Shrimp stock  
2 Cooked fresh lobster tails 6-8 oz.  
 $\frac{3}{4}$  Cup finely diced onion  
1lb. Cooked peeled deveined Shrimp  
 $\frac{3}{4}$  Cup finely diced carrot  
Salt & white pepper to taste  
Stalk celery finely diced  
Chives minced for garnish  
1 Garlic clove minced  
 $\frac{1}{4}$  tsp Cayenne pepper  
1 tbsp Tomato paste  
4 tbsp. All purpose flour  
6 tbsp. Butter  
 $\frac{1}{3}$  Cup Cream sherry  
1 tsp Worcestershire sauce  
1 tbsp Lemon juice  
1 Cup Heavy Cream

### Directions

Sauté onion, carrot and celery in 2 tablespoons melted butter over medium high heat for about 4-5 minutes. In another pan melt the other 4 tablespoons butter and add flour over medium heat whisking constantly until it makes a light brown roux, but don't burn it! Add stock to roux while whisking to get a creamy mixture free of lumps. Then add onion, carrots and celery to mixture, cover and simmer 20-30 minutes. Finally, add cream, sherry, lemon juice, Worcestershire sauce, cayenne, pepper and salt to taste. Then add shrimp and lobster. Simmer for 20-30 minutes. If you like a less chunky bisque then use an immersion blender, but save some bigger pieces of lobster and shrimp to add to the finished product.

\*Note: You can use chicken broth in lieu of store bought shrimp/lobster stock, but save some cooking water from cooking the lobster and after peeling shrimp put lobster shells with shrimp shells and simmer in water for 15 minutes. Add 10.5 ounces this stock to 10.5 ounces of the chicken stock.

Add minced chives for garnish if you would like

### **Biography**

Born in Butler, Pennsylvania, and moved to Seabrook in 1988, David is a graduate of the Valley Forge Military Academy and College, and the Pennsylvania State Police Academy/Greensburg. After a short stint with the U.S. Army he has remained in the law enforcement community for the past thirty-six years. The last twenty-six being spent right here serving our great community of Seabrook. David comments that it has been a real privilege and honour to work with the terrific men and women of the Seabrook Police Department. When not working as a Sergeant for the Seabrook PD, he enjoys cooking, eating, and hiking the Seabrook trails with his loyal companion Max. Most of all, he enjoys spending time with his beautiful wife, Penni, and daughter Erin, who just gave us them their first beautiful grand-daughter, Stella.

## **Hungarian Porkolt**

**Chef: Stephen Hegyesi**

*Hungarian Porkolt*, derives from the Hungarian verb "pörkölni" which means "to roast" or "to singe" Pörkölt is almost always made of meat, onion, and paprika powder. Capsicum, tomatoes or tomato paste, and caraway seeds are common (though often debated) additions to the basic recipe. Any kinds of meat can be used when making pörkölt. Most common are beef, lamb, chicken and pork or even fish.

### **Directions**

Chop onion in medium pieces. Cut meat into small cubes and remove all fat and skin, dust with flour. Prepare bouillon broth according to directions. Brown onions in oil remove after finished and mix in garlic. Brown meat cubes for 5 minutes on all sides. Return onions to meat. Take off flame, add paprika, pepper, caraway, and Bay Leafs, salt and simmer covered for 1 hour. Remove skin from tomatoes and cut into cubes. After soup broth has cooked 1 hour, add bell pepper strips and tomato cubes with garlic salt. Cook 25 minutes longer. Remove pot from burner and add red wine.

### **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. When not cooking, Steve is an avid sailor/racer at Lakewood Yacht Club, along with his wife Marisa at the helm.

## Chicken Andouille Gumbo

**Chef: Jim LeSaicherre**

Source: Norm Fauchaux

### Ingredients

$\frac{2}{3}$  Cup Corn Oil (Mazola works well)

$\frac{2}{3}$  Cup of all purpose flour (sifted)

$1\frac{1}{2}$  lb Andouille Sausage (Kielbasa also works well) cut into chunks or slices

$1\frac{1}{2}$  lb Chicken Cooked/deboned/cut into small chunks

2 Onions (Medium) chopped fine

3 Celery Stalks chopped fine

$\frac{1}{2}$  Bell Pepper chopped fine

$\frac{1}{2}$  Bunch of green onions chopped fine

3 tbsp Parsley chopped fine

2 Whole Bay Leaves

1 Tbsp Salt

1 Tbsp Pepper

Pinch of Cayenne Pepper

2Tbsp Gumbo File'

### Directions

It is recommended that you chop all your seasonings and cut the sausage and cooked chicken before starting the Roux. Start with the Roux. In a 5 qt Dutch oven or pot: Add  $\frac{2}{3}$  Cup Corn Oil and heat slowly over Medium to Medium/High heat. Add  $\frac{2}{3}$  Cup of all purpose flour to the hot oil. Stir constantly to prevent burning. Keep stirring (approx 20 mins) to get a really dark concoction but be careful not to go too far. If you think you've burned it, throw it out and start over. It takes patience and maybe 2 beers. A good Roux is the real secret to success. A good Roux is not tan but brown, like Hershey's syrup. Add onions, parsley, celery, green onions, and bell pepper. If this mixture seems too dry, add  $\frac{1}{2}$  cup of water. Cook these until tender. Add 1 Qt. of water and bring to a boil to fully thicken the Roux. Add the browned chicken and sausage and return to a boil. Add bay leaves, salt and pepper.

Lower heat and simmer for 30 minutes tasting frequently to adjust the salt/pepper to taste. Gumbo should be a medium consistency, not watery. If too thick, add water. Add Gumbo file' 5 minutes before removing from heat. Serve Gumbo over long grain rice.

### Biography

Jim was born and raised in New Orleans, LA. and was raised by parents his who were of French (dad) and Italian (Mom) origins which greatly influenced him to cook. He attended Louisiana State University and graduated with a BS Degree in Mechanical Engineering. He was involved with operating plants and managed projects all over the world throughout his career starting with Kaiser Aluminum, M. W. Kellogg and recently retiring from Shell Oil in Houston in 2012. He married his high school sweetheart, Carol, and has been happily married for 42 years. They moved to Clearlake in 1989 and have fallen in love with area. They have 2 adult sons Ben and Jeff and a daughter-in-law Teresa and 10 year old granddaughter, Lizzi and a 6 month old grandson, Collin. Jima and his wife, Carol, are both enjoying retirement. Besides cooking, he enjoys boating, fishing, golfing, traveling and spending time with his family.

## Lillie's Oriental Salad

**Chef: Rick Clapp**

### Ingredients

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                      2 tsp. salt              1 tsp. pepper  
6 tbsp. sugar (or 6 packets Splenda)  
½ cup rice vinegar  
½ cup sesame oil  
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

Rick was born in Ft. Lauderdale, Florida and graduated from the University of Alabama with a BS in Business Management and Science. He spent twelve years as an airline executive working for KLM Royal Dutch Airlines and traveling the world. He is currently the CEO for Bay Area Houston Magazine and creator of the web cast [www.GoBaHa.com](http://www.GoBaHa.com), featuring community events and the talk and interview show "Bay Breeze". He enjoys volunteering and has served on the boards of numerous local civic organizations. His hobbies include taking care of his 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: Seabrook 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  
¼ teaspoon celery seeds  
2 cloves garlic, minced  
½ teaspoon salt  
Pepper to taste  
2 tablespoons sugar  
¼ cup minced onion  
¾ cup vegetable oil

In large bowl, toss cabbage and blue cheese together. Chill for 1 hour. Whisk together vinegar, mustard, celery seeds, garlic, salt, 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 cookbook 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 infamous BBQ spaghetti dinner he once prepared for his wife, Diane.

When not surprising Diane with his culinary skills, he can be found working as a Wealth Management Advisor, CFP® professional, and Portfolio Manager with The Royal Group at Merrill Lynch in downtown Houston.

He is a strong advocate for community being a Past President of Seabrook Rotary club and is currently the City of Seabrook's Mayor. Representing Seabrook, he serves on the board the Economic Alliance of the Houston Port Region, a representative at the Houston-Galveston Area Council and is a member of Bay Area Houston Economic Partnership

## **Shrimp Apple Thai Salad**

**Chef: Andrew Lobeck**

### **Ingredients**

boiled shrimp  
green apple (thinly sliced)  
lettuce  
cilantro  
chives  
chopped onions  
sugar  
fish sauce  
lime juice  
canola oil  
black pepper

### **Making Thai Salad Dressing:**

mix well  
1/4 teaspoon sugar  
2 tablespoon fish sauce  
2 tablespoon lime juice  
3 tablespoon canola oil  
black pepper

Combine Salad ingredients in a salad bowl and add Thai salad dressing. Mix well and serve

### **Biography**

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 their clientele to Bangkok cuisine at its finest by continually introducing new & innovative dishes.



## Prime Rib

**Chef: Barry Terrell - T-Bone Toms**

### Ingredients

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

## Fried Shrimp

**Chef: Barry Terrell**

- 3 cups large peeled and deveined shrimp
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 egg, well beaten
- 1/2 cup half-and-half or milk
- 1/4 teaspoon salt
- 1/2 cup yellow cornmeal
- 1/2 cup flour
- 1/2 teaspoon baking powder
- Oil for deep frying

### Preparation

Season shrimp with 1 1/2 teaspoons salt and the pepper; let stand at room temperature for 10 to 15 minutes. Combine egg, cream, cornmeal, flour, baking powder and remaining salt in small mixing bowl; mix until well blended and smooth. Heat oil in deep fryer to 350°. Add batter mixture to shrimp; stir until shrimp are well coated. Drop shrimp in deep, hot fat in batches. Fry until light golden brown, about 2 to 4 minutes.

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 and worked on the Kemah Waterfront from 1990 to 1999. In 1999, he and Melissa purchased T-Bone Toms in Kemah, Texas. In 2011, they purchased Tookie's Restaurant in Seabrook, Texas. Barry enjoys playing ice hockey every Wednesday night and going to the beach.

## North Carolina Family Brunswick Stew

**Chef: Glenn Robinson, Jr.**

### Ingredients

1-Medium onion, chopped  
1- 16 oz. can of stewed tomatoes  
1- 16 oz. can sliced potatoes  
1- 10 oz. can tomato soup  
1- Cup of Water  
1- 16 oz. can whole kernel corn  
1- 16 oz. can Lima beans  
1- 10 oz. can barbecue beef  
1- 10 oz. can barbecue pork  
1- 10 oz. can barbecue chicken  
Tabasco sauce to taste

Do Not drain vegetables. .

Note: Use Castleberry brand of barbecue meats when available.

### Cooking Instructions:

Do Not drain vegetables. Place onions, potatoes, tomatoes, tomato soup and 1cup of water in Dutch oven and simmer 30 minutes.

Then add the following ingredients (Do Not drain vegetables): Corn, beef, chicken, lima beans, pork and Tabasco sauce. **Simmer another 30 minutes or longer. Add more water, if needed. Freezes beautifully. Yield: 4 quarts**

### 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.

## 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  
½ tsp pepper  
½ tsp garlic powder  
½ tsp soy sauce  
½ cup sesame oil

### Sauce:

½ cup rice vinegar  
½ cup soy sauce  
½ 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 ½ 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.

## ***Rick's cha cha charra beans***

**Chef: Rick Wade**

### **Ingredients**

- 1 Pound Dry Pinto Beans (Lets solve the Gas Shortage)
- 5 Cloves Chopped Garlic (Your Friends and Family will love to be around you after a big bowl of this)
- 1 Teaspoon Salt
- ½ Pound of Bacon – Diced
- 1 Onion – Chopped (Oh OK, if you don't want to cry, get the Aggie Onion)
- 2 Fresh Tomatoes – Diced (If you want to cheat, use canned chopped Tomatoes. Less mess also)
- 3 to 4 Sliced Jalapeno Peppers – Or if you are a Texan keep adding until it ignites itself.
- 1 Can of Beer – NOW YOU ARE TALKING – When I cook this recipe I usually use a 6 Pack. I have a hard time remembering not to drink the 6<sup>th</sup> can before dumping it into the pot
- 1/3 Cup Chopped Fresh Cilantro – Always my favorite Tex-Mex seasoning – To you Yankees it does look like a weed.

### **Directions**

- Place Pinto Beans in a Slow Cooker, and completely cover with water. ***My Wife calls me a slow cooker, but that is not what I am talking about.*** Mix in Garlic and Salt. Cover and Cook 1 Hour on High. ***Boy if we could only harvest the energy produced by combining Beans with Garlic.***
- Cook the Bacon in a Skillet over medium high heat until evenly brown, bit still tender. ***Not crispy like my wife likes it.*** Drain about half of the fat. ***If only I could do the same with my body.*** Place the Onion in the Skillet, and cook until tender. Mix in the Tomatoes and Jalapenos, and cook until heated through. Transfer to the Slow Cooker, stirring into the Beans. ***Now you can start on the Beer. Be sure to save one can for the Beans. Just to be on the safe side get two 6 packs.***

- Cover the Slow Cooker and continue cooking 4 hours on low. Mix in the Beer and Cilantro about 30 minutes before the end of the cook time. ***If you paced yourself just right you should have at least 1 can of beer left for the beans. Now is the time to polish off the rest of the Beer if you haven't already.***

### **Biography**

Rick is 58 year resident of the Houston Bay Area and third generation Texan. His place of birth is Houston, and he grew up in Pasadena. He has been a member of the League City Chamber of Commerce since 2002. Former 6 year Director and Chairman of the League City Chamber of Commerce Board of Directors. Named an "Unsung Hero" by the Galveston Daily News 2013 and in a Resolution passed by the Texas Legislature in 2013.

Member of Committees: League City Chamber of Commerce's Annual Awards Celebration, Chamber Golf Tournament and Chamber Men Who Cook since 2003. Chamber Membership Drives and Chamber Ambassador since 2005. Over the last couple of years; Mobility Task Force for the City of League City and the League City Chamber of Commerce; Was a member of the Highway 96 Task Force, to advocate for the Highway 96 Overpass at I-45/Named President of the Destination League City Board in 2009 (oversaw the Hotel Occupancy Tax dollars and used them for the Visitor Center and fund marketing, events and museums in League city). Volunteers as chef for the Cowboys and Cowgirls Who Cook for the last 8 years. Volunteer in 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 Dockside Food and Wine Festival and the YMCA Capital Donation Drive to name a few. Attended the Leadership League City Program and received a League City Chamber of Commerce Outstanding Leadership Award & Chamber Star of the Year Award in 2006.

## Peruvian "Arroz con Pollo" (Rice & Chicken)

**Chef: Pierr Castillo**

### Ingredients

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 and 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!"

## Tuscan Chicken in Roasted Garlic Cream Sauce

**Chef: Rus Records**

### Ingredients

Four boneless chicken breasts  
2 slices of bacon, diced  
1 cup red onion, sliced  
1 cup sliced red bell pepper  
2 pods of garlic, roasted and peeled  
1 cup sliced mushrooms  
1/4 cup flour  
1/2 cup chicken broth  
1/2 cup white wine  
8 Oz light cream or milk (  
8 pats butter (total 1 stick)  
4-5 fresh basil leaves  
1/4 cup chopped fresh parsley  
1 Pkg spaghetti

### Directions

Garlic:

Slice top off whole garlic pod and add salt and olive oil  
Roast at 375 degrees for 30 minutes  
Remove, cool, and remove cloves, cut into small chunks

Chicken:

Pound the chicken to 1/2 inch thickness  
Dredge the chicken in egg and flour then sauté in 1/4 inch oil in non-stick skillet  
Sauté until lightly browned, then remove and keep warm

Sauce:

In a sauté pan, render the diced bacon until crispy, remove bacon bits, and drain off oil  
In same pan, melt 2 pats butter

Add red onion, roasted garlic cloves, mushrooms, and bell peppers and lightly sauté  
Sprinkle flour and cook for 1 minute to make a roux, stirring  
Deglaze with wine, then stir in chicken broth, add cream  
Heat to light boil, then lower heat and add 6 pats butter individually until each melts  
Return bacon bits and chiffonade basil leaves and stir in, cook for 2 minutes, then serve over pasta or rice

Finish:

Prepare spaghetti to al dente, and then drain  
Serve individual portions of spaghetti, cover with chicken breast, then spoon sauce over top  
Top with parsley garnish

### Biography

Rus learned to cook in his mother's Cajun kitchen in Lafayette, La. Based on his upbringing in South Louisiana and his world travels to China, India, the Philippines, Europe, the Caribbean, Brazil, Hawaii, and even New England, he is also an accomplished regional chef who blends all these flavors in unique ways. While his day-job is as a consulting aerospace engineer, he has competed and won prizes in chili, BBQ beef, Gumbo, and a first place prizes in Chowder and Desserts. His piece de resistance is a flourless-chocolate cake. But try his Belizean crafted BBQ sauce for a real kick.

## 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 eighth year with "Men Who Cook."

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**BBQ Brisket**

**Chef: Tom Collier**

**Ingredients**

**Beef Brisket**

1 Large Brisket  
3 Garlic Cloves  
Garlic Powder  
Black Pepper  
1cup Tomato Sauce  
1cup Ketchup  
1cup Vinegar  
1/2cup Honey  
1cup Brown Sugar  
2 tbsp Worcestershire Sauce  
Mustard  
Butter  
½ Onion

**Directions**

Sauce: Melt butter, Add onions and garlic simmer. Add other ingredients and simmer for about 15 minutes.

Season brisket with garlic powder, pepper, and Worcestershire. Smoke with pecan for 1:15 per pound. Cover with sauce, wrap in foil, and put in the oven for 1:30 at 225 degrees.

**Biography**

Tom Collier is the 2014 Commodore of Lakewood Yacht Club. He is a native Texan who grew up on the Gulf Coast. He has been sailing and boating since he was 12 years old. He has been married to his high school sweetheart for 47 years. They have two children and four grand children.



## Ellis Cattle Company BBQ Ribs

**Chef: Gary Hamilton**

Source: Pork Baby Back Ribs

### Ingredients

Baby Back Ribs, full racks, Spice Ingredients: (ratio) 2 cups Lowery's seasoning, 1 cup black pepper, ½ cup Cayenne, ¼ cup Adolph's Tenderizer, ¼ cup granulated garlic

### Directions

Remove membrane from bottom of rib racks. Sprinkle generously with spice mix and shake off excess. DO NOT RUB. Place ribs on pit or grill, just off the fire. Fire should be hot (I use charcoal and pecan or other similar cooking wood).

Turn one time after bottom of racks are seared thoroughly and again, place just off the fire. Ribs are ready when end bones extend ¼ inch from meat. Enjoy!

### Biography

Gary Hamilton, owner of G. R. Hamilton Agency, Mont Belvieu, TX for 25 years. He was a Live Aboard for several years and became a "Land Lubber" in 1999. His favorite things are traveling with his wife, Mattie, hunting various game and fishing along with a healthy taste of golf. He started cooking for parties and competition long ago. He catered for parties of up to 200 people.

## 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. |                               |

### Instructions

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.

## King Ranch Chicken

**Chef: Gary Johnson**

### Ingredients

1 Large fryer, stewed, boned and cut in bite size pieces.  
1 Large yellow onion & 1 large green bell pepper, chopped  
Tostitos Chips  
Chicken stock  
½ Pound cheddar cheese, grated & 1 ½ teaspoons chili powder  
1 (10 ¾ oz) can condensed cream of chicken soup  
1 (10 ¾ oz) can condensed cream of mushroom soup  
1 (10 oz) can RO\*TEL tomatoes

### Directions

Combine chicken, onion, green pepper in one bowl. Layer mixture in large baking dish alternately with Tostitos chips that have been dipped in hot chicken stock just long enough to soften them. In another bowl, combine chicken soup, mushroom soup, tomatoes, chili powder, garlic salt and about a cup of chicken stock. When it's all mixed together pour over the layered chicken and chips. Top with grated cheddar cheese. Bake at 350 degrees for about 35-45 minutes.

### Biography

Gary Johnson, City Councilman for the City of Seabrook. He has been in the commercial construction industry for over 30 years. He and his wife Lissa have lived in Seabrook community for over 15 years. They are currently raising their 7 year adopted grandson who attends Bay Elementary. Gary and Lissa have been happily married for 18 years. Gary graduated from University of Arkansas at Fayetteville. Gary is an Eagle Scout and is currently active in cub scouting with his grandson Daniel as assistant Cub master for Pack 95. Gary is active in Seabrook Rotary. Other interests include cooking grilled lobster on the grill, spending time with grandkids, hunting and fishing. Other interests included skydiving with their son Justin.

## Central Texas Smoked Brisket

**Chef: Clint Richardson**

### Ingredients

Hill County Smoked Brisket  
Kosher Salt  
Course ground black pepper  
12-14 lb Brisket

### Directions

Preheat Smoker to 250-300 degrees. Rub brisket LIBERALLY with Kosher salt and Course ground black pepper. Let rest for 30 minutes. Put in smoker for 4 hours at 250-300 degrees. After 4 hours, wrap with 2 layers of Aluminum foil. Put back in smoker for 4-5 more hours. Take out and let rest for 30 minutes. Save the JUICE. Slice across grain and serve.  
NO SAUCE REQUIRED....

### Biography

**Cooking-It's Not for Everyone (just ask my wife)** Clint's love of cooking began at home when he was very young. He was and still is his mother's taste tester. He learned that good cooks are not just born, they're made~made of practice, creativity, the desire to make food taste delicious, and the importance of presentation. People "eat with their eyes" first. For several years, he participated in competitive cook-offs, smoking and grilling a variety of meats. Clint has won multiple awards in several different categories. In just one event he won 1<sup>st</sup> place in brisket & chicken, 2<sup>nd</sup> in pork ribs, and 3<sup>rd</sup> in beans at the Houston VA Hospital Cook Off benefitting Veterans. Currently, He enjoys cooking for friends and family. Even in this day and age of fast food and restaurants, his family looks forward to his home cooked meals at the end of the day.

\*Thanks, Mom~ I learned from the best\*

## Breakfast Casserole

**Chef: Pat Martin**

### Ingredients

5 Slices bread, buttered and de-crusted  
1lb. breakfast sausage, browned  
5-6 oz. medium-sharp cheddar cheese, grated  
5 eggs  
1 teaspoon dry mustard  
1 teaspoon salt  
1 pint light cream

### Directions

Place bread l bottom of 9 x 13 greased glass pan. Place browned and drained sausage on bread. Sprinkle cheese on to top of sausage. Beat eggs, salt, cream, and mustard. Pour mixture over cheese. Refrigerate overnight. Bake in 350\* oven for 40 minutes. A can of chopped green chilies can be added if desired. Also, you can substitute canned milk or regular milk for the light cream.

### Biography

Pat Martin is an avid outdoorsman who loves to cook! He currently lives in La Porte, but has been fishing the waters of Clear Lake and Seabrook since he was able to hold a pole. In 2010 Pat received his Bachelor's degree in Communications from The University of Houston in Clear Lake.

To support his fishing addiction, he works as an outside sales rep for RAM Tool, a construction supply company. If you need construction supplies, Pat is your man! When not working, he loves to spend his free time out on the boat fishing, on the ranch hunting or on the golf course! He comes from over three generations of Martin's who grew up here in the Bay Area. Needless to say, He loves it here!

## Cheeseburger in Paradise

**Chef: Tom Davies**

### Ingredients:

1 lb. lean ground beef  
1 large onion [chopped]  
½ teaspoon seasoned salt  
½ teaspoon garlic powder  
A dash of Worcester sauce  
1 cup shredded cheddar cheese [used ¾ cheddar and ¼ mozzarella  
1 cup of milk  
½ cup of Original Bisquick mix  
2 eggs

### Directions

Heat oven to 400 degree F  
Spray a 9 inch pie plate with non-stick cooking spray

Cook beef and chopped onion in a skillet over medium heat  
Approximately 10 minutes or until beef is brown

Drain excess fat

Stir in salt, garlic powder and Worcester sauce and then  
Spread in pie plate

Next sprinkle the shredded cheese on top of the beef.  
In a small bowl, whisk together the milk, eggs and Bisquick

Make sure you get as many lumps out as you can  
Pour over meat mixture  
Bake in oven for 25 minutes or until a knife comes out clean  
Serves 4 to 5 people

## 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.

## 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. He is a relatively new member of the Seabrook Rotary Club and is a financial advisor.

## Oyster Bar Trash

**Chef: Jay Joslin**

### Ingredients

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

### Directions

Melt butter in saucepan, season with K-Paul's, 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.

## 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.

## **Tortellini and Sausage with Hatch Chili Gorgonzola Cream Sauce**

**Chef: Sean CR Riley**

Source: He wanted to take an Italian recipe and give it a little Southwest flare

### **Ingredients**

- 1 link Italian Style Sausage (from 13.5 oz. pkg.), thinly sliced
- 2 tablespoons olive oil
- 1 medium (purple) onion, cut into 1/4-inch dice
- 1 (8 ounce) Hatch chili, diced
- 1/4 teaspoon cumin
- 1/8 teaspoon jalapeno salt
- 1/2 cup white wine (pinot grigio or chardonnay)
- 1 (15 ounce) jar Alfredo Sauce
- 1 cup shredded Pepper Jack cheese
- 1/2 cup crumbled Gorgonzola cheese
- 1/3 cup shredded mozzarella cheese
- 2 (9 ounce) packages cheese tortellini (or other variety)
- 1/4 cup chopped cilantro

### **Directions**

- Boil water in a large pot to boil the tortellini according to package directions.
- Heat olive oil in a large skillet over medium heat, add onion. Sauté the onion for 5 minutes, stirring occasionally until softened. Add diced Hatch chili, cumin and jalapeno salt and continue cooking for 5 minutes, add the sausage and sauté mixing all together allowing the ingredients to

caramelize and brown on the edges, about 5 more minutes.

- Add wine, bring to a low simmer for about 2 minutes, stirring and gently scraping the bottom of the pan with a wooden spoon. Pour in the Alfredo sauce, stir together.
- As it starts to bubble add the cheeses, stir to blend until melted. Add the hot cooked tortellini and fold over gently to coat the pasta. Sprinkle with chopped cilantro and serve immediately.
- Savor.

### **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 activities and his brother Christian proudly serves in the US Army. Though Sean has lived in multiple places across the world, in his heart Sean always considers Seabrook home. In high school Sean 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 US Army: serving with the Honor Guard, Presidential Salute and many other prestigious sub-units at Fort Myer, Virginia. After his honorable discharge, Sean began working as a flight attendant out of IAH. There Sean has earned the Golden Wings Award and headed several corporate projects along with various hub developments at IAH. Through the years, Sean has literally travelled around the world for work, leisure and best of all with family. His most recent extraordinary adventure: a personal pilgrimage to Jerusalem. In his off time, Sean is an award winning writer and published author of three books and several plays. Regularly he can be seen enjoying his favorite past time: hiking through Seabrook's Wildlife Refuge and Park and along Pine Gully. His proudest accomplishment is earning his Eagle Scout Award.

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

## **Slightly Fancy-Pants King Ranch Chicken Casserole**

**Chef: Dustin Young**

Source: Pintrest

### **Ingredients**

1 1/2 pounds of chicken, without skin and bones  
4 teaspoons of lime juice  
1/4 cup of olive oil  
3 cloves of garlic, minced  
4 tablespoons of butter  
1/2 an onion, diced  
1 red bell pepper, diced  
1 Poblano pepper, diced  
1 10oz. can of Ro-Tel tomatoes, drained (or you can use a can of regular diced tomatoes and a 4 oz. can of diced green chiles, or if tomatoes are in season, can use two cups of diced fresh tomatoes with 1/4 cup of diced green chiles, such as a jalapeno)  
4 teaspoons ancho Chile powder (or chili powder)  
1 teaspoon of cumin 1 cup of chicken broth 2 tablespoons of flour  
1/2 teaspoon of cayenne pepper 1/2 cup of half and half  
1/3 cup of sour cream 1/2 cup of cilantro, chopped  
3 cups of grated pepper jack and cheddar 10 corn tortillas  
Salt and pepper to taste

### **Directions**

Season the chicken with the lime juice, 2 teaspoons of ancho Chile powder and a dash of salt. In a skillet heated on medium, cook the chicken in the olive oil on each side for about 10 minutes. When chicken is done (after about 20 minutes), shred it with two forks and set aside. Taste and see if it needs more salt and pepper. Should yield about 3 cups. Melt the butter in a saucepan on medium, and add the onions, red bell pepper and Poblano pepper. Cook for 10 minutes. Add the garlic, flour, cumin, cayenne pepper and 2 teaspoons of ancho Chile powder, and cook for 1

minute. Add the chicken broth and cook on low until mixture is thickened, a few minutes. Stir in the half-and-half and RO\*TEL cover the pot, and simmer for about 15 minutes, stirring occasionally. Uncover the pot, and add the sour cream, 2 tsp of lime juice and 1/4 cup of cilantro, and add salt and pepper to taste. Turn off heat. Preheat the oven to 350 degrees. Heat up the tortillas (you can do this by adding a bit of oil on an iron skillet and then cooking the tortillas for about 30 seconds on each side). Ladle 1/2 cup of the sauce onto the bottom of an 11 x 7 inch baking pan. Layer half the tortillas along the bottom of the pan (on top of the sauce). To make sure entire pan is evenly covered, you can rip some of the tortillas into strips to fill any gaps. Add half the chicken, half the remaining sauce, half the remaining cilantro and 1 1/2 cups of grated cheese. Repeat the layering, leaving the cheese layer on top. Cook uncovered for 30 minutes or until brown and bubbling. Serves 6-12, depending on how big a portion you distribute. \*Goes great with sour cream and cilantro on top.

### **Biography**

Dr. Young attended Texas A&M University at College Station and received a Bachelors of Science in Biology. After graduation, Dr. Young enrolled at 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. Dr. Young has been a proud member of the Seabrook Rotary Club since 2011. Dr. Dustin Young is the owner of Premier Sports Chiropractic, PLLC here in Seabrook, Texas. Dr. Young is a Certified Chiropractic Sports Practitioner and provides sports specific chiropractic services to the La Porte High School Athletics, the Pasadena Rodeo (Head of Sports Medicine), competitive dance studios, baseball/softball clubs and proud supporter of local fun runs. Being a Sports Chiropractor, Dr. Young also provides chiropractic care for many of the local amateur and professional athletes in the Houston area. Sports Medicine requires both specific treatments and experience to allow athletes to realize their full potential.



## 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 tsp. ancho chili powder
- 2 tsp. pasilla chili powder
- 1 tbsp. sugar, level/1 tbsp cumin, ground
- 2 tbsp. "Tony Chachere's" seasoning
- 1 tsp. dried thyme/1 tbsp. dried oregano
- 1 tsp. black powder, ground
- 4 chipotle peppers, seeded and chopped (optional)

### Directions

In a large pan, heat the brown the ground beef with ½ 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 ¼-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

- 1/2 cup butter
- 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

Preheat oven to 375 degrees F (175 degrees C). Grease an 8 inch square pan.

1. 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.

2. 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 Seabrook resident for 12 years. For all those 34 years, Tom has worked at NASA, Johnson Space Center, celebrating 25 years as a federal employee this year. He is currently the Communication and Tracking Safety Engineer for the International Space Station (ISS) since 2011.

Tom served as both vice president and president of the JSC Chapter of the National Management Association, vice president and president of the Crime Stoppers of the Bay Area, is a Senior Member of the American Institute of Aeronautics and Astronautics, and is an active member of the Seabrook Rotary International, and a member of the Rotary Cooking Team. The healthy family atmosphere that attracted Tom to Seabrook inspired him to volunteer for the Seabrook Board of Adjustments and subsequently ran for Position 5 Seabrook City Council in a difficult race in 2006. He was elected to a second term in 2009 by acclamation (no election), the first time in the history of Seabrook that occurred.

His hobbies include cooking his favorite dishes (chili being the very favorite ones!!), working on his classic GTOs, and writing books. With a team of "rocket scientists", Tom has published 3 books on space commercialization. Tom as spent 6 years restoring 27 of the 49 Seabrook pelicans that dot the city, including ones salvaged after Ike. For his efforts the Seabrook Association awarded Tom the Citizen of the Year Award in 2008.

## **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.

Tom's mother, Letty Adovasio, was very specific when she gave this recipe. When she lived with Tom's and his family, 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 Tom's mother loved so much and his 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!

## Pumpkin Chocolate Mini Muffins

**Chef: Charlie Clemmons**

You say you like pumpkin and you like chocolate. Here is the way to combine them. They are diet friendly.

*Makes 24 Mini Muffins per pan*

|                                 |                   |
|---------------------------------|-------------------|
| 1 Box of Krusteaz               | Pumpkin Bread Mix |
| 1 Container of Chocolate pieces | Pick your liking  |
| 1                               | Egg               |
| 1/2 cup                         | Vegetable Oil     |
| 2/3 cups                        | Milk              |

### Directions:

1. Heat the oven to 400°F.
2. Add the pumpkin bread mix to mixer bowl. Add 1/2 cup vegetable oil, 1 egg, and 2/3rds cups of milk to the mix. Blend until smooth.
3. Spray one 24 mini muffin pan with Pam™. Divide the batter evenly between the segments of the pan.
4. Add chocolate pieces to mix in pan.
5. Bake for approximately 13 minutes or until the tops spring back when touched.
6. Remove from oven and turn out on a cooling rack.

### 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 served 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 text and library books to developing countries. The books are distributed from book distribution centers. From 2001 through 2014 the group has sent \$75,000,000 worth of educational materials. Previous humanitarian efforts have taken them to Australia, Canada, China, Denmark, Egypt, Estonia, Greece, India, Kenya, Latvia, Lithuania, Malaysia, New Zealand, Nicaragua, Panama, Russia, Singapore, South Africa, Spain, Sweden, Thailand, Turkey, United Kingdom, Vietnam, Zambia, and Zimbabwe. This is Charlie's 16<sup>th</sup> year with "Men Who Cook."

## **Le Ménage a Trios'...., 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**

**Chef: 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 cinnamon, raisins and some butter and cook for 60 min. at 300 degrees.

### **Rum Sauce**

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

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

## Biography

John Collins, born in Potsdam, N.Y, was a high school football and ice hockey standout, graduating from St. Lawrence Central in 1976, Attended Fairmont State University, W. Va., on a football scholarship, graduating 1980. January of 1981, left football for good, as an Assistant Coach at Fairmont State University, moved to Dallas mid-January 1981, living in Texas ever since. John is divorced, with a daughter, Lindsey Collins. She is a 2008 graduate of University of North Texas, B.S. degree in Business/Marketing. Lindsey is now working for Dexter & Company, Inc. in Dallas TX as Insurance Broker & Models and The Campbell Agency. 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. Today John is a Development and Investment Consultant for Brightsmith, Inc. an Innovation, Collaboration and Project Software Company and is also a Partner on the Pelican Island Rail/Port Project with Legacy Port Partners. With over sixteen years of working with several organizations and charities in the Bay Area, John has lent a hand, as help is needed. Here are fellow organizations that John focuses on today:

- Bay Area Houston Economic Partnership-Active member since 2001, Board of Directors 2007-08 & Chairman of the Membership Development Committee 2004 to present.
- Associated Builders & Contractors-Membership Committee Chair 2007 & 2008, first three months on committee received the membership Beacon Club Award, Multiple Beacon Club. Volunteer of the Year 2006.
- 1994- present Association of Chemical Industries of Texas (ACIT)
- 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.



## Not Your Momma's Banana Pudding

**Chef: Chris Kurzadowski**

Source: Paula Dean

### Ingredients

- 1 Box of Vanilla Wafers
- 4 bananas sliced
- 3 cups of milk
- 2 sm. Boxes of instant vanilla pudding
- 1 pk. Cream cheese
- 1 can sweetened condensed milk
- 1 container of cool whip

### Directions

Mix milk and pudding, stirring briskly with whisk until firm. Stir in rest of ingredients. Lay vanilla wafers on bottom of pan. Refrigerate for one hour before serving.

### Biography

Chris is a long time resident of Seabrook, TX, participating in "Men Who cook" for the past years. He is the co-owner of two thriving businesses; Battle Rifle Co. and Lonestar Delivery and Process. He utilizes his extensive military background in his approach to both businesses. Chris and his wife Debra have 6 children and 4 grandchildren. Chris enjoys traveling and cooking in his spare time. He is most noted for the development of the logistics that support specimen delivery for the State of Texas as well as the creation and design of many proprietary features of the "Battle Rifle" A.R.

## Bama's Chocolate Cake

**Chef: Jeff Martin**

Source: Old Family Recipe

### Ingredients

- 2 Cups Flour
- 3 Tablespoons Cocoa
- 1 Cup water
- 1 Teaspoon Soda
- 1 Teaspoon Cinnamon
- 2 Cups Sugar
- 2 Sticks Margarine
- ½ Cup Buttermilk
- 2 Eggs
- 1 Teaspoon vanilla

### Icing Ingredients

- 1 Stick Margarine
- 6 Tablespoons Milk
- 1 Teaspoon Vanilla
- 1 lb powdered sugar
- 3 tablespoons cocoa
- 1 cup chopped pecan (optional)

### Directions

Bring water, cocoa and margarine to boiling point. Mix flour, sugar, soda and cinnamon. Add hot cocoa mixture and mix thoroughly. Add slightly beaten eggs, buttermilk and vanilla. Mix well. Pour into greased 9X13 inch pan. Bake at 325 degrees (glass pan), 350 degrees (metal pan) for 20-30 minutes.

About five minutes before cake is done heat milk, cocoa and margarine to boiling point for the icing (do not actually boil). Add powdered sugar and beat well. Add in vanilla and pecans. Spread evenly over hot cake as soon as it comes out of the oven.

\*if you want a really rich, gooey cake, top hot cake with miniature marshmallows and then cover with hot icing.

