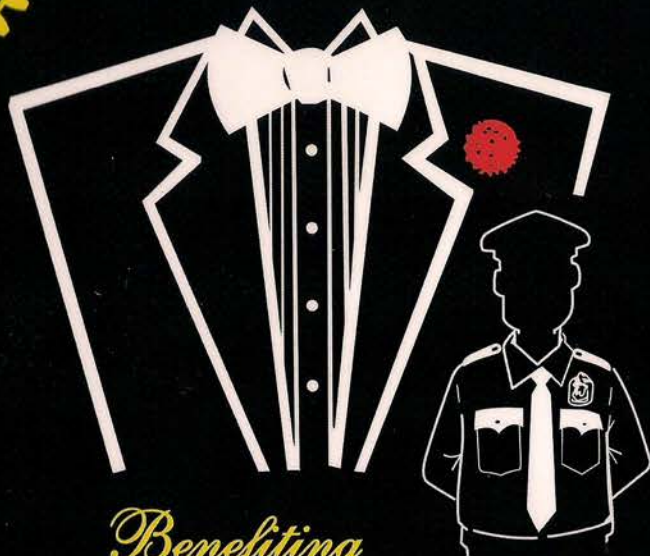


21st Anniversary



MEN WHO COOK XXI



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

APPETIZERS

SOUPS & SALADS

ENTRÉES

DESSERTS

Savor the recipes from our

21st Annual

Seabrook Rotary Club

Men Who Cook

Cookbook



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Celebrating 21 Years!

Celebrating 21 Years of Men Who Cook
Wow! This is the 21st Anniversary of Men Who Cook. We wish to thank everyone who helped make it the premier event of the season. To 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!

SEABROOK POLICE DEPARTMENT

Administration & Staff 2015

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Chief of Police – Sean A. Wright
Operations Lieutenant - Marc Hatton
Administrative Lieutenant - Bryan Brand

Administrative Division

Emergency/Management Coordinator – Officer Jeff Galyean
Records Clerk – Deanna Bell

Detective Division

Detective Sergeant – Robert Gonzales
Detective – Will Haskett
Detective – Mike Pickell

Patrol Division

Patrol Supervisors

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Patrol Sergeant – David Imbrie
Patrol Sergeant – Don Hough
Patrol Sergeant – Austin Schwartz
Patrol Sergeant – Mike LaFosse

Patrol Officers

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Officer Rebecca Ojeda	Officer Berna Dupre
Officer Jason Smith	Officer Richard Gorom
Officer Larry Moore	Officer Gary Konvicka
Officer Justin Allen	Officer Charlie Skinner
Officer Shannon Oubre	Officer Derrick Christensen
Officer Kim Douglas	

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TCO Elizabeth Burgess
TCO Alicia Petrosky
TCO Hailey Hanes

ANIMAL CONTROL:

ACO – Dewayne Vansealous
ACO – Juannelda Hawkins

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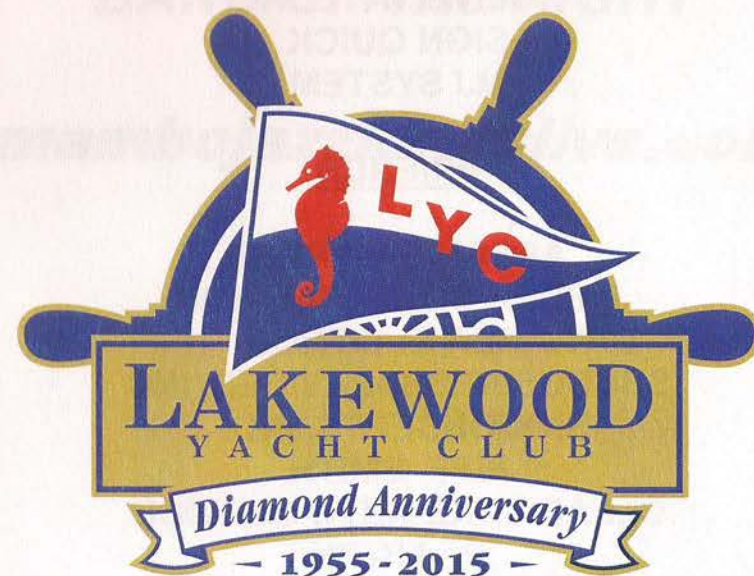
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Rotary Club of Seabrook
Thanks Our 2015 "Celebrity Chefs" for their
Years of Cooking in "Men Who Cook"

19 Years	Hans Mair Jack Fryday	Rick Clapp
17 Years	Tom Davies	Charlie Clemmons
16 Years	Mike DeHart	
14 Years	David Imbrie	
12 Years	Trey Hafely	
11 Years	Chip Boteler Robin Riley	John Collins
10 Years	Chris Kurzadowski	Gary Renola
9 Years	Steve Hegyesi Glenn Royal	Richard Tomlinson
8 Years	Paul Dunphey	Thom Kolupski
6 Years	Kim Morrell Tom Diegelman	Michael Giangrosso Kim Morrell
5 Years	Darrell Picha	

4 Years	Tom Adovasio Tom Collier Matthew Paulson Barry Terrell Dustin Young	Pier Castillo Jay Joslin Russ Records Rick Wade
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3 Years	Scott Blackley David Walker Kipp Kerbow Clark Johnston Mickey Rose	Jeff Martin Ray Silvestri Scott Stillman Gary Johnson
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We thank you for your continued support and for helping to make the event so successful.

NOTE OF GRATITUDE

Friends and Neighbors, amongst many projects that we, the Rotary Club of Seabrook, hold locally to raise money to make a difference in our community by using those funds to sponsor key organizations, fund the scholarship programs and aid people during a time of need, did you know that the Rotary Club of Seabrook makes a huge impact not just in our Bay Area communities, but around the world? It's true. We're very proud of our accomplishment as we are recognized around the world for having one of the largest, if not the largest, Rotary humanitarian project in the world! We are very proud and take pride that it started just with such a small Rotary club in Seabrook, Texas. It's called Books for the World.

Books for the World was founded in 2000 by Charlie Clemmons, a Seabrook Rotarian. A project 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. To find out more about Books for the World or to participate in the distribution of books that makes a difference for children around the world, go to <http://www.rotarybooksfortheworld.org>

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>.

Kalamata Cheesecake Appetizer Recipe

Chef: Robin Riley

Source: Taste of Home

Ingredients

Crust: 1-1/4 cups seasoned bread crumbs
1/2 cup finely chopped pecans
1/3 cup butter, melted

FILLING:

2 packages (one 8 ounces, one 3 ounces) cream cheese, softened
1 cup (8 ounces) sour cream
1 tablespoon all-purpose flour
1/4 teaspoon salt
1/4 teaspoon pepper
1 egg, lightly beaten
1 egg yolk
1/2 cup pitted Kalamata olives, chopped
2 teaspoons minced fresh rosemary

Halved pitted Kalamata olives and fresh rosemary sprigs, optional
In a small bowl, combine bread crumbs and pecans; stir in butter. Press onto the bottom of a greased 9-in. Spring form pan. Place pan on a baking sheet. Bake at 350* for 12 minutes. Cool on a wire rack. In a large bowl, beat the cream cheese, sour cream, flour, salt and pepper until smooth. Add eggs and egg yolk; beat on low speed just until combined. Fold in chopped olives and minced rosemary. Pour over crust. Return pan to baking sheet. Bake for 25-30 minutes or till center is almost set. Cool on a wire rack for 10 minutes. Loosen edges of cheesecake from pan with a knife. Cool 1 hour longer. Refrigerate overnight. Remove rim from pan. Top cheesecake with laved olives and rosemary sprigs if desired.
Yields: 24 servings

Robin & Gloria have been happily married for over 36 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 and he worked about 20 years at JSC.

Currently, he works for Exxon-Mobil. Robin was a sous-chef at Rudi's Restaurant.

He is the former Mayor of the City of Seabrook, and former Chairman of the Board of the Houston Ship Channel Security District which is responsible for the security of the Houston Ship Channel and over 200 of the nation's most critical petro-chemical sites.

Robin has been Boy Scout Leader for over 28 years and his proudest moment was when his sons Sean & Christian received their Boy Scout Eagle award. As a past member of Space Center Rotary, Robin received Rotarian of the Year Award. He loves teaching & has taught over 10 years at both San Jacinto College and College of the Mainland. Robin also has a pilot license (he once flew in an F-16) and tried sky diving, full marathon runner and bicycling long distances. Robin and his sons enjoy going backpacking in the mountains, spelunking and SCUBA diving. Anything involving the outdoors, Robin enjoys.

Bella Tuscany Deviled Eggs

Chef: Gary Renola

Source: Newspaper-Houston Chronicle

Ingredients

1 tablespoon plus 1 teaspoon oil-packed sun-dried tomatoes, drained and chopped
6 hard-cooked eggs, peeled, cut in half and yolks mashed in a bowl
1 teaspoon fresh lemon juice
1 teaspoon finely chopped fresh rosemary leaves
2 ½ teaspoons drained and finely chopped capers
1/8 teaspoon garlic powder
Salt and black pepper to taste
Slivers of sun-dried tomatoes for garnish

Cooking Instructions:

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

Biography

Gary and his wife Elaine have been married 40 years and have lived in the Bay Area since 1978 and in Seabrook since 1992. Gary retired from Exxon-Mobil in 2011 after 32 years of service in the Baytown/Mont Belvieu area. He has an undergraduate degree from The Pennsylvania State University in ChE and obtained his MS and PhD in ChE from the University of Illinois. He served on Seabrook City Council for 6 years including Mayor from 2008 to 2011 and served for six years as Board Member of the West Chambers County Chamber of Commerce, including Chairman. He has served on the Executive Board for Bay Area Houston Transportation Partnership and the Bay Houston Convention and Visitor's Bureau. Currently, Gary serves as Chairman of the Board of Directors of the Clear Creek Education Foundation, a non-profit supporting students and teachers in CCISD. He is also a member of Space Center Rotary. As a volunteer with Big Brothers Big Sisters of Houston he

has mentored youth for 17 years and previously served on the Board of Directors and other fund-raising capacities.

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

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 Austria. 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.

Highland Scotch Eggs Chef: David Walker

Source: Family Recipe

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

Sausage meat, Scottish spices, free range eggs

Prepare fresh sausage meat, mix in spices. Boil eggs for 6.5 minutes.

Prepare bread crust mix.

Heat oven to 350 deg F

Roll cold boiled egg onto generous portion of sausage meat cook and let cool.

Serve cold with spicy hot Highland mustard

Biography

David and his Wife Jeanette own The Cock and Bull British restaurant and pub in Seabrook. He is from England, a veteran and owns several businesses in the area. He and his wife and two Children, Haley and Isabella, live in Clear Lake and are avid boaters and outdoors people.

Campechana Cocktail

Chef: CJ Johnston

Source: Tookie's Seafood

Ingredients:

2 Cups – Cocktail Sauce
1 Cup – Bloody Mary Mix
¼ Cup – Lime Juice
1 teaspoon– Tabasco
2 lbs. – Shrimp
1 Cup – Diced Tomato
½ Cup – Diced Onion
¼ Cup – Cilantro
2 tablespoon – Fresh Jalapeno (diced)
1 each– Avocado (diced)
Tortilla Chips

In a large pot, boil water. Once water comes to a low boil, place 2 pounds of shrimp in the water. After 4 to 5 minutes the shrimp should be completely cooked. Drain water; put shrimp in a pan that will fit in your refrigerator to allow shrimp to chill. While shrimp is chilling, in a large mixing bowl, mix: cocktail sauce, bloody Mary mix, lime juice, Tabasco, diced tomato, diced onion, cilantro, and diced fresh jalapenos. Mix well and place in refrigerator to chill. While sauce mix is chilling, take out your cold boiled shrimp and peel completely and de-vein. Depending on the size of shrimp you use, you may want to cut shrimp into smaller pieces to make easier to eat. Once all the shrimp are peeled, cleaned and cut, mix with the chilled sauce in the bowl. Add freshly diced avocado last. Mix well. Serve chilled with tortilla chips. Enjoy.

Biography

CJ began his cooking career at age 12. Worked at the Kemah Waterfront from 1991 to 1999 where he met Barry Terrell. CJ has been an Executive Chef for over 20 Years. Barry and CJ reunited in 2013 to start preparing to open Tookie's Seafood in spring of 2015

Jalapeno Boats

Chef: Kipp Kerbow

Ingredients

12 Jalapeno Peppers (the bigger the better)
1 lb spicy Italian sausage
1 8oz cream cheese, softened.
1 8oz bag of shredded cheddar cheese
1/4 cup of chopped green onions

Cut Jalapeno's in half lengthwise and remove seeds.
Cook Italian sausage and drain fat.

Mix together all other ingredients to finish the stuffing.
Stuff mixture into the Jalapeno boat.
Bake in oven at 350 until the cheesy goodness is golden brown.

Kipp lives in Shoreacres with his wife Laurie and 2 sons. He also has 2 grown daughters that live in the Clear Lake Area. He is the owner/partner of a real estate investment company for over 25 years, EZ-Vest Properties LLC, located in Seabrook, not only has a large portfolio of rental properties in the area, but has assisted other investors in creating passive income through real estate investing. His wife Laurie Long is a Top producing Realtor with Keller Williams Clear Lake.

Kipp has entered several cooking competitions in the area and actually won or placed in a few...just another reason to hang out with good friends and family.

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

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). This will be his 4th year being a Chef in the Men Who Cook event.

Apricot Kielbasa

Chef: Thom Kolupski

Source:

This is a very easy to make old Polish staple that his grandmother used to serve during the holiday seasons at family gatherings. 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

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

Thom was elected to Seabrook City Council in November of 2009 and serving his final year while serving on Economic Development Council. Previously, he served on the City of Seabrook Master Plan Committee, and Planning and Zoning Commission. He resides in Lake Cove in Seabrook with his wife Tamara, daughter Paige, and youngest son Evan, a construction manager with D.E. Harvey Builders and oldest son Colin, a Texas State Trooper serving in nearby Galveston County. Thom is owner of 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. He 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
¾ 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.

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

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.

Buffalo Chicken Sliders

Chef: Dustin K. Young

Source: willcookforsmiles.com

Ingredients:

- Chicken Burger:
- 1 lb of ground chicken
- ¼ cup finely chopped onion
- 2 cloves of garlic, pressed
- 1 egg
- ¼ cup plain bread crumbs
- Salt
- Fresh cracked pepper
- 1 tsp minced fresh dill weed
- 1 tsp minced fresh parsley
- 2 tbs oil for cooking
- Sandwich:
- Burger buns
- Chicken Burgers
- Buffalo sauce
- Ranch Dressing
- Blue cheese crumbles
- Tomato slices
- Chopped green onion
- Sliced Mozzarella cheese

Chicken Burgers:

Preheat the pan and the oil on medium heat. Combine the ingredients for the chicken burgers in a mixing bowl and mix well. Scoop out the meat mixture (as big as you want the burgers) and form patties with your hands. Cook the chicken burgers, on medium heat, for about 10 minutes of each side.

When the chicken burgers are fully cooked, pour some buffalo sauce in the pan and cook the burgers in the sauce for about a minute on each side.

To assemble the sandwiches: spread some ranch dressing on the bottom bun, add some blue cheese crumbles and tomato slices. Add the buffalo chicken burger and top it off with some green onion and Mozzarella cheese slices.

Biography

Dr. Young attended Texas A&M University at College Station and received a Bachelors of Science in Biology. After graduation, He 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.

He is the owner of Premier Sports Chiropractic, PLLC here in Seabrook, Texas. He 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.

Dr Young's extensive postgraduate education includes Certified Chiropractic Sports Practitioner, Certified Kinesio® Tape Provider, Certified Graston® Technique, and a variety of Myofascial Release techniques. In his spare time, he enjoys spending time with his family, playing golf, watching Aggie sports, the Houston Texans, the Rockets and the Astros.

Crab & Shrimp Chowder

Chef: David Imbrie

Ingredients:

- 1 1/2 pound large shrimp (approx. 30 to pound), peeled and deveined (save shells for stock)
- 1 1/2 pound fresh lump crab meat, picked over to remove shells
- 1/4 pound unsalted butter
- 1 cup peeled and medium-diced carrots (4 carrots)
- 1/2 cup medium-diced yellow onion (1 onion)
- 1 cup medium-diced celery (3 stalks)
- 1 cup medium-diced small white or red potatoes
- 1/2 cup corn kernels, fresh or frozen
- 1/4 cup all-purpose flour
- 1 recipe Seafood Stock (see below)
- 1 1/2 tablespoons heavy cream
- 2 tablespoons minced parsley
- Salt and freshly ground black pepper to taste

Seafood Stock:

- 2 tablespoons good olive oil
- Shells from 1 1/2 pounds large shrimp
- 2 cups chopped yellow onions (2 onions)
- 2 carrots, unpeeled and chopped
- 3 stalks celery, chopped
- 2 garlic cloves, minced
- 1/2 cup good white wine
- 1/3 cup tomato paste
- 1 tablespoon kosher salt
- 1 1/2 teaspoons freshly ground black pepper
- 10 sprigs fresh thyme, including stems
- Filtered Water 1 1/2 quarts

Cut the shrimp, into bite-sized pieces and place in a bowl with the crab-meat. In a heavy-bottomed pot, melt the butter; add the carrots, onions, celery, potatoes, and corn and sauté over medium-low heat for 15 minutes, or until the potatoes are barely cooked, stirring occasionally.

Add the flour; reduce the heat to low and cook, stirring often, for 3 minutes. Add the Seafood Stock and bring to a boil. Add the shrimp; reduce the heat and simmer, uncovered, for 7 to 10 minutes, until

the shrimp is cooked. Add crab-meat, the heavy cream and the parsley. Add salt and pepper to taste. Heat through and serve.

Seafood Stock Directions:

Warm the oil in a stockpot over medium heat. Add the shrimp shells, onions, carrots and celery and sauté for 15 minutes, or until lightly browned. Add the garlic and cook 2 more minutes. Add 1 1/2 quarts of water, the white wine, tomato paste, salt, pepper, and thyme. Bring to a boil, then reduce the heat and simmer for 1 hour. Strain through a sieve, pressing the solids. You should have approximately 1 quart of stock. You can make up the difference with water or wine if you need to.

Serves 6-8 and is adapted from an Ina Garten recipe

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. After a short stint with the U.S. Army/Reserve 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 them their first beautiful grand-daughter, Stella. David has been involved in Men Who Cook for 18 years.

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

Fill the bottom of a double boiler halfway with water. Bring to a low boil. Melt butter in top of double boiler, add flour and stir until smooth.

Gradually add milk, stirring constantly until smooth. Add onion, mace, black pepper, Worcestershire sauce, and salt. Cook for 3-5 minutes.

Put the heavy cream in a blender and whip till thick then add to the ingredients;

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), and their two daughters, Hannah Scout 17 yrs. old, Haleigh Savannah 15 yrs old & their son Hudson Sagar 7 yrs. old and a bevy of dogs. Trey and Laurie recently celebrated their 27th 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 16th 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 Monterrey 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.

HOT GERMAN POTATO SOUP

Chef: Mickey Rose

Source: Grandmother's recipe

Ingredients:

2lbs Idaho or Red Potato (about 6-8 medium sized potatoes)

1 lb. bacon (not maple)

1 medium onion

Salt

Pepper

Sugar

Apple Cider Vinegar

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

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

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

Biography

Mickey is a Dumb Kopf. A rather eccentric and skewed character whose champions are Mickey Mouse, Goofy, Peter Pan, and Jessica Rabbit. He grew up on the Mighty Ohio River as a true river rat and river pirate. Residing in the small village of El Jardin Del Mar, located just North of Seabrook, on the bay with his beautiful wife Henny, Mickey is an avid sailor and ridiculously bad fisherman. He is a graduate of Indiana University by way of Purdue University and The University of Louavul, which accounts for his skewed nature. He is a fanatical U of L football and basketball fan and definitely likes any team that is playing against the University of Kentucky. He has a great passion for baseball and the Houston Astros.

Mickey attributes his Germanic culinary ability to his Grandmother, who was a first generation German immigrant. He spent many hours as a youngster watching her prepare German based dishes that constituted much of his diet. He has worked diligently to re-create those dishes from his childhood memory. Mickey brings us a dish from his favorite meal of charcoal grilled beer brats served on a bed of hot sauerkraut with Hot German Potato Salad and garlic dill pickle spears. He is serving his popular sour, tangy, peppery, and sweet Hot German Potato Salad (not for the timid.)

Chicken Andouille Gumbo

Chef: Jim LeSaichere

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/de-boned/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'

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 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 Clear Lake 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. Jim and his wife, Carol, are both enjoying retirement. Besides cooking, he enjoys boating, fishing, golf, 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 pkg. 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)

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, 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
1/4 teaspoon celery seeds
2 cloves garlic, minced
1/2 teaspoon salt
Pepper to taste
2 tablespoons sugar
1/4 cup minced onion
3/4 cup vegetable oil

In large bowl, toss cabbage and blue cheese together. Chill for 1 hour. Whisk together vinegar, mustard, celery seeds, garlic, 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.

Glenn 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

BBQ Pork Loin

Chef: Rocky Mauldin

Source: Own recipe

Ingredients

1 Whole pork Loin 6-8 lbs

Seasoning rub

2 tablespoons sea salt

2 Tablespoons Black pepper

2 Tablespoons Garlic granules

1 teaspoon dry mustard

Wood smoking chips your choice Pecan, Hickory, Apple, Mesquite (Pre-soaked in water)

The Night before rub the Pork Loin with Seasoning, wrap with plastic wrap and refrigerate until ready to BBQ

Build indirect fire in grill or smoker. Bring pit to around 350F-place pork loin fat side down. and cook at 350 for 30 minutes to sear the outside of the pork loin,

Bring the temp to around 300F and place some smoking chips on the fire for flavor and cook until internal temperature is around 145F - 150F About 1 ½ hours. Remove and let the Pork Loin rest for 15 to 30 minutes. Before slicing. Enjoy with your favorite sauce.

Biography

Rocky has lived, attended school and worked in the Clear lake area since 1969. He is a Member of the Houston Livestock Show and Rodeo Nasa Clear Lake Committee and has been since 1985 and a team member of the Miller Lite Bunch BBQ cooking team for 30+ years where he has competed in many cook-offs and celebrity chef events. He is married with 4 kids and 3 grand kids. Rocky Enjoys boating, fishing, BBQ cook-offs and trips to VEGAS.

Prime Rib
Chef: Barry Terrell

Source: T-Bone Toms

Ingredients

Prime Rib Roast

1 tablespoon kosher salt

1 1/2 teaspoons pepper

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 to medium rare meat.

Barry has been married to Melissa for 27 years. Both are from the Golden Triangle in Southeast Texas, but got to Kemah/Seabrook area as fast as they could (about to say they are happy empty nesters. They have 3 children who are either attending college or graduated. Needless to say they are happy empty nesters. They are proud owners of T-Bone Tom's in Kemah since 1999 and also Tookie's Hamburgers in Seabrook since 2010 . They have started an new venture, Tookie's Seafood in Seabrook, which should be opening in the spring of 2015.

Goza

Chef: Michael Giangrosso

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

Ingredients

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

Sauce:

1/2 cup rice vinegar
1/2 cup soy sauce
1/2 tsp hot sesame oil

Mix all ingredients together

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

Biography

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

Peruvian "Arroz con Pollo" (Rice & Chicken)

Chef: Pierr Castillo

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

Season chicken with salt and black pepper. Fry in oil until golden brown and remove from fire. Leave to cool. In the same oil, sauté the chopped garlic, onion, bell peppers and cilantro. You can also use really red hot fire-bird peppers if you like it spicy. Add the chicken and stir for 2 - 3 minutes. Add beer and simmer for about 10 minutes until chicken is cooked. 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
De-glaze 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 flour-less chocolate cake. But try his Belizean crafted BBQ sauce for a real kick.

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

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

Remove membrane fro bottom of rib racks. Sprinkle generously with spice mix and shake off excess. **DO NOT RUB.** Place ribs o 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 thing 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.

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

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 grand kids, 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

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 1st place in brisket & chicken, 2nd in pork ribs, and 3rd in beans at the Houston VA Hospital Cook Off benefiting 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

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

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

Biography

Born in Fort Worth, Texas when the stock yards were functional, Tom grew up in Waco, Texas. He has three children. Damon lives in Seattle, Washington, blazing new path's for Amazon. Denton has his Masters in technical theater and is events coordinator at San Jacinto South. His daughter-in-law Lesley has graduated from UTMB Physician's Assistant program practicing at Texas Children's Hospital. Victoria has graduated from UHCL and is teaching . Tom is gaining a future son-in-law as Victoria is getting married to Liam Flavin this March 07, 2015.

Tom works for Rose Metal Processing as a manager of operations and commercial accounts. Rose Metal recycles ferrous and nonferrous metals and markets material all over the world and also purchases ferrous for Proler Southwest, a Sims Metal Management company purchasing prompt industrial and railroad material for recycling purposes.

An original Seabrook Mullet member, charter Krewe member of Krewe Du Lac and a Mash BBQ Team cooker, Tom is also a sponsor and team member of the Cold River Cattle Company at the Houston Livestock Rodeo BBQ cook-off, benefiting The Small Steps Program as well as The Sunshine Kids. While living in Seabrook, Tom has been a member of the Seabrook Ethics Commission, Eco-tourism, Sister City committee, and two times on the Charter Review committee and attends Saint Mary's Church in LaPorte. He enjoys listening to music being played in our area and spending time with my kids, hunting, traveling and eating out. Tom also enjoys boating, fishing and cooking for and with his friends on a regular basis. Tom can't think of no other place in Texas he would rather live. Tom would to personally thank each and everyone that helps organize and attends this function for your support of the Seabrook Police Officers Association and also would like to mention his friend and mentor to this function, Jimmy Dibello. "Ride with the wind Jimmy"
This is my 17th year with "Men Who Cook", - Let the Good Times Roll!

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

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 joined Wealth Development Strategies L.P. in 2011 to focus on helping those with whom he develops relationships to make intelligent financial decisions for their families, while providing individual strategies for the efficient use of their money. His areas of specialization include estate planning, retirement planning, risk management and planning and works with businesses to develop planning strategies in four critical areas – retirement, estate, key employee and succession planning.

Scott has over ten years of financial consultant experience. He began his career as an independent agent, building a Texas-based practice that incorporated a network of approximately 100 agents covering seven states. After moving his business to Houston in 2008, Scott joined Met-life where he learned the institutional side of the business. As part of the Met-life Advisor program, Scott provided transition planning services for employees of a number of large companies . There,, Scott received the 2009 prestigious Super Starter award, an honor based on practice development. Scott is actively involved in his community. He was a sponsor of the Texas Aquatic Team that competed in the Special Olympics in 2012 and a sponsor of the Special Needs Family Carnival at the University of Houston - Clear Lake for the past two years. Scott is a member of the Seabrook Rotary Club and the League City Masonic Lodge. Scott is also a member of the Bay Area Rugby Club (BARC) where he volunteers his services to the Lone Survivor Tournament which benefits those who have served in the armed forces. Scott graduated from Angelo State University with a bachelor's degree in business administration and holds a degree in process technology from San Jacinto College. While at Angelo State, he played rugby on the university's team, and is currently the alumni chair for Angelo State Rugby. He is a member of NAIFA (National Association Insurance and Financial Advisors) and received the NAIFA Rising Star award in 2010. He is also a member of MDRT (Million Dollar Round Table). Scott is currently pursuing a Life Underwriter Training Council Fellow (LUTCF) designation. Scott and his wife Jenny have two children, Ethan and Audrey, and make their home in League City.

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

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.

Biography

Chef Jay has been cooking for over 31 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 re-fried 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

In a large skillet, cook the ground beef over medium-high heat until evenly brown. Drain off excess fat. In a large bowl, combine the cooked beef, refried beans, oregano, cumin and garlic powder.

Place four of the uncooked lasagna noodles in the bottom of a 9x13 inch baking dish. Spread half of the beef mixture over the noodles. Top with 4 more uncooked noodles and the remaining half of the beef mixture. Cover with remaining noodles. Combine the water and the salsa in a medium bowl, and pour over all.

Cover tightly with foil. Bake at 350 degrees F (175 degrees C) for 1 $\frac{1}{2}$ hours, or until noodles are tender.

In a medium bowl, combine the sour cream, green onions and olives. Spoon over casserole, and top with shredded cheese. Return to the oven, and bake for an additional 5 to 10 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.

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)
3 oz. Honey

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 grease. (Optional: run hot water over beef to remove all grease) Put the browned ground beef to crock-pot.

In a large pan, (or grill on open fire) 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 at least 6 hours. Stir periodically.

Pour the beef broth into a cup and mix with masa and honey. Pour mixture into the crock-pot, along with black beans. Stir to mix well. Reduce heat to low and simmer for at least 4 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

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

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. 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 36 years, and has been a Seabrook resident for 13 years. For all those 36 years, Tom has worked at NASA, Johnson Space Center, celebrating 27 years as a federal employee this year. He has served as 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 (AIAA), 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 served 2 terms as Position 5 Seabrook City Council starting in 2006. He was elected to a second term in 2009 by acclimation (no election), the first time in the history of Seabrook that had 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 4 books on space commercialization (new one due out in spring 2015). Tom has spent 6 years restoring 29 of the 49 Seabrook pelicans that dot the city, including ones salvaged after Ike. For his pelican efforts, the Seabrook Association awarded Tom the Seabrook Association Citizen of the Year Award in 2008.

Jambalaya

Chef: Jude Sellers

SOURCE: Personal Recipe

Ingredients:

4 lbs Pork Steaks
2 lbs Sausage
4 cups Rice
2 tsp salt
2 Tbsp Black Pepper
1 ½ Tbsp of red pepper
1 Tbsp Paprika
2 large yellow Onions
Two large Bell Peppers
2 Tbsp minced Garlic
8 cups Water

Brown pork and sausage in a large roaster, season to taste. Remove from pot and set aside. Combine onions and peppers with seasonings with water until browned. Return pork and sausage to pot, cook until falling apart and water is almost gone. Add rice and water. Bring to a boil, reduce heat to simmer and cook for 20 minutes covered. Remove from heat and serve.

Biography

Jude grew up in South Louisiana, Loves to cook and pass a good time. *Laissez le bon temp roulee'*.

Fiesta Shrimp with Rice

Chef: Chris Kurzadowski

Ingredients

1 vidalia onion, diced
1/2 green bell pepper, diced
1/2 red bell pepper, diced
2 cups Rice
2lb. Pre-cooked shrimp (51/60 count w/out tails)
1 can Campbell's cheddar cheese soup
1 can RO*TEL
3 tablespoon butter

In large pot bring 4 cups of water to a boil, add 1 tbsp. Butter. Pour in 2 cups rice, simmer on low for 20 minutes until rice is done. In a separate pan, saute diced onion until transparent, add bell peppers, then add shrimp, remaining butter, soup, and RO*TEL tomatoes. Stir until shrimp are cooked through. Add mixture rice. Sir and serve.
Serves 4-6

Biography

Chris Kurzadowski is the owner and founder of LoneStar Delivery & Process. Houston, Clear lake & Galveston's 24 hr. A day courier, special messenger and process service. The company is headquartered in Seabrook, Texas. With over 30 years in the expedited transportation business, a former Army Officer and career logistician, Chris brings a world of valuable same as services to the Clear Lake area. He is active in chamber functions, participates in community events and has been affectionately dubbed, "The Deacon of Delivery" When he's not delivering packages, Chris enjoys golf, football, hunting, boating and traveling -oh and cooking too!

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

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!

Chocolate Peanut Butter Swirl Cake

Chef: Charlie Clemmons

Ingredients

1 box plus one cup Yellow Cake Mix
1 box plus 1 cup Devil's Food Cake Mix
8 Eggs
1 cup Smooth Peanut Butter
1/2 cup Vegetable Oil
1 1/3 cup Water
1/2 cup Water
2 cans Chocolate Cake Frosting

Heat the oven to 350°F. Add the chocolate cake mix to mixer bowl. Add vegetable oil, 4 eggs, and 1 1/3 cups of water to the chocolate cake mix. Blend and beat according to the box directions. Spray Pam on four 9" cake pans. Divide the batter equally among the four pans. Set the pans aside.

In a clean mixing bowl add the yellow cake mix, 4 eggs, and one cup of smooth peanut butter. Add sufficient water to make the consistence of the mixture the same as the chocolate cake mix. Blend thoroughly. Scrape the sides of the bowl and blend again then beat in accordance with the box instructions.

Divide the batter among the 4 pans dropping spoonfuls around the top of the chocolate batter then lightly swirl the two mixes together.

Bake for approximately 33 minutes or until the tops spring back when touched. Cool then turn two pans out on two cake plates. Apply frosting to the top of the cake layers on the plates. Place the remaining two layers on the frosting evenly and freeze the cakes.

The final frosting is easier to apply to the frozen cakes. The edges of the cakes may require trimming if the mix has risen out of the pans.

Biography

Charlie was transferred to Seabrook in 1976. He and his wife, Barbara, founded Pro-Tem, Inc. in 1979. He is Chairman of the Board of Pro-Tem, Inc. a software company specializing in health and safety software for the nuclear power industry. He is retired and was Rotary International's Governor for the Houston area in 2000-01. He and Barbara are members of the Seabrook Rotary Club. Barbara is the current President of the club. They founded the Second Wind Foundation for educating the developing world and spend most of their time in Rotary humanitarian work in Texas and internationally. Previous humanitarian efforts have taken them to Australia, Nicaragua, India, Kenya, South Africa, Russia, Panama, Zimbabwe, Zambia, Egypt, China, Estonia, Spain, Singapore, Denmark, Sweden, Thailand, and Vietnam. This is Charlie's 17th 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

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

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 11th 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

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

Ingredients for 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. John focuses on many fellow organizations throughout the community today:

Rick's Margarita Pie

Chef: Rick Wade

Ingredients

5 Egg Yolks – Beaten Severely
1 Can Sweetened Condensed Milk
(14 ounce) Chicken Hawk or is it Vulture or is it Eagle Brand. I ate too much of this pie and can't remember.
½ Cup Key Lime Juice You know! Like the Florida Keys!
1 Graham Cracker Crust prepared carefully in a 9-inch pie plate. This is a carefully guarded family secret recipe. I almost forgot.
1 Jigger of Tequila.

Preheat oven to 375 F. Let's be exact here, not 300 F or 450 F. Get it right the first time.

Combine the egg yolks, sweetened condensed milk, lime juice and tequila. Yeh I know, it is hard to separate the yolk from the white. Do it after two shots so that you at least have fun trying!

Mix the heck out of it. Pour it into your store bought graham cracker shell that you were too lazy to make yourself.

Bake in the preheated oven for 15 minutes. Allow to cool. Top with whipped topping and garnish with lime slices if you so desire it. You have to be careful here. Depending on how much tequila you toss back while making this dessert, DO NOT make the mistake and put the limes that you had been sucking on from the tequila sipping as garnish on the pie and DO NOT try to salt the rim of the pie plate. All that does is to dump the pie all over the kitchen.

Boy did I get in trouble for that!

Biography

Rick is a 58 year resident of the Houston Bay Area and third generation Texan. My place of birth is Houston and 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.

Some of the committees that he has been a member of League City Chamber of Commerce's Annual Awards Celebration, Chamber Golf Tournament and Chamber Men Who Cook since 2003. He has also worked on the Chamber Membership Drives since 2005 and a Chamber Ambassador since 2005. Over the last couple of years I am on the Mobility Task Force for the City of League City and the League City Chamber of Commerce. Rick was a member of the Highway 96 Task Force, to advocate for the Highway 96 Overpass at I-45. He is a former President of the Destination League City Board in 2009 through 2011, and has been a volunteer chef for the Cowboys and Cowgirls Who Cook for 10 years. His other volunteer endeavors are the Interfaith Caring Ministries Golf Tournaments and Festival of Trees, the Pink Ladies Golf Tournament for the American Cancer Society, Muscular Dystrophy Association Lock-Up, Sentinels of Freedom Golf Tournament, Chairman of the South Shore Dockside Food and Wine Festival, the YMCA Capital Donation Drive and the Boy Scouts of America Fund Campaign to name a few.

He has attended Leadership League City and received the League City Chamber of Commerce Outstanding Leadership Award and the Chamber Star of the Year Award in 2006. Rick attended the 2007 Inside CCISD Program and a member of the successful 2007 and 2013 CCISD Bond Campaigns. He was on the Clear Creek Education Foundation Board from 2009 to 2011.

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)

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.

Biography

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

He is honored to serve an active role in the local community. From 2006-2012 He was a "Big Brother" with Big Brothers Big Sisters of Houston. He is a proud to be a founding member of the Young Professional Group and currently serve as an Ambassador to the organization. Jeff is a member of La Porte Masonic Lodge #857 and currently serves as a Board of Director for the Seabrook Rotary Club and the La Porte Education Foundation. This year he had the pleasure of serving as Chairman of the Board for the La Porte-Bayshore Chamber of Commerce.

Jeff and his wife Cindy are members of Seabrook United Methodist Church and reside in La Porte, Texas. They have two beautiful children.

NOTES

**THANK YOU
FOR BEING
A PART OF THIS GREAT
EVENT! SEE YOU
NEXT YEAR!**

