

# Men Who Cook XXIII 2017



*Benefitting  
Seabrook Rotary Foundation  
and  
Seabrook Police Officers Association Charities*

Seabrook Rotary welcomes you to the 23<sup>rd</sup> Annual  
"Men Who Cook" – 2017



*. The 23<sup>rd</sup> Anniversary*

*Celebrating 23 Years of Men Who Cook*

*Wow! This is the 23<sup>rd</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!*

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## Rotary Club of Seabrook

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

- Funding for the Summer Reading Program at Evelyn Meador Library (benefits 500 kids);
- The covered Pavilion at the Swimming Pool, sponsorship of the annual Breakfast with Santa, Easter Egg Hunt and Trash Bash with its cooking team.
- Providing volunteers to support "Men Who Cook" honoring Seabrook Police Officers Association Charities.
- Teaching the "Success at Work" curricula at Seabrook Intermediate twice annually.
- Support for CCISD, with Bay's PTA purchase of Smart Boards 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>.



# APPETIZERS

## Seafood Cajun Bites

**Chef: Barry Baker**

Source: Barry Jacks Recipe

### **Ingredients**

Cray fish and shrimp

Butter, olive oil, onions, celery, red or gold peppers, garlic, cajun seasoning, french bread or italian loaves, parmeasan and romano cheese

Heat up your sauce pan, add a little olive oil and butter mix for sauteing the onions, celery, bell pepper and garlic and some white wine. I throw in a teaspoon of Cajun seasoning and lightly caramelize. In another sauce pan add butter and finely chopped garlic (lots) a teaspoon of salt and cook down and add more wine. Cut your bread in 2 inch lengths and spread the garlic butter on the bread, add your crayfish and shrimp to the 1st pan and saute' for a couple of minutes. Take out and spread on the bread, grade fresh parmesan and Romano cheese and sprinkle on top, heat oven to 350 and bake for 8 minutes and serve.

### **Biography**

My name is Barry Jack Baker and I have resided in Taylor Lake Village (Timbercove) for 33 years, I have a lovely wife Jacqueline and two beautiful daughters. I was born on Galveston Island therefore I am a BOI. I previously worked for Shell Oil Co. for 25 yrs, and currently working at NASA-JSC Facilities Project Management. I also am a LITE BUNCH Cooking Team member for 14 years and have always been interested in cooking and grilling. My other time is spent as a boat owner, and love to fish and cruise around, and enjoy camping, snow skiing, travel and relaxing around the house.

# Soy Balsamic Glazed Filet Tips with Warm Bruschetta Salad

**Chef: Joseph Bertuglia**

Main 101 Grill and Bar

## **Ingredients**

Marinade

2 cups Balsamic Vinegar

1/2 Cup Kikkoman Dark Soy Sauce

1/2 Cup Lea & Perrins Worcestershire Sauce

1/4 Cup Dark Mustard Seeds

1/4 Cup fresh Chopped Garlic

Bruschetta Salad

4 large seeded tomatoes diced

2 Large Red Onions Diced

1 Cup Packed Chiffonade Fresh Basil

1 Tbls Fresh Chopped Garlic

1 Cup Balsamic Vinegar

2 Cups Extra Virgin Olive Oil (emulsify oil into Vinegar)

Salt and Pepper

Sprig of Fresh Oregano (optional)

4 lbs Filet Mignon diced into 1/2" cubes

Crostini

Mix all Marinade ingredients well, toss with Filet. Place into a Ziploc Bag and massage between hands. Leave for 1 day and no more than 3. Turn and mix frequently.

Mix all Bruschetta Salad ingredients

Heat a pan with oil, lay out a single layer of filet, Let sear and caramelize on one side. Toss in some Bruschetta and toss lightly, serve on toasted crostini

## **Biography**



I've been in the food industry from my youth with a family-owned butcher shop. The principle that "there is no substitute for quality" has been instilled in me from a very young age. I moved to Houston, Texas from New York in 1984 to buy a barbecue restaurant, which I owned for 13 years. I moved to Pennsylvania where I was involved in a restaurant and catering hall. Then moved to Southeast Florida and opened another restaurant.

In 2006, I built Main 101 Grill and Bar from the concept, to be what everyone else is not. We strive to be different in our approach of food, menu and the element of service. The location, as well as food, ambiance and the arts, are all unexpected surprises. We are celebrating our 10th year and are enthusiastic to be around for many more years.

# Deviled Eggs

**Chef: Bruce Dresner**

## **Ingredients**

1 doz eggs  
mayonnaise  
sweet pickle relish  
Red pepper

Hard boil eggs and let cool. Slice eggs in half the long way and scoop out the yolks. Mash the yolks with mayonnaise, pickle relish, and a dash of red pepper. Spoon mixture into ziplock bag and put into frig to cool. Arrange half eggs on a platter. Cut a corner off of the ziplock bag and fill eggs. Garnish the eggs with spanish olive. Refrigerate until serving time. Makes 24

## **Biography**

I'm an independent oil man who has lived in Seabrook for the last 20 years with my two sons and my stupid cat. I am active in the community and in my spare time I enjoy sailing in Galveston Bay with my friends, rebuilding vintage sports cars and motorcycles, and barbequing along with participating in whatever mischief comes along.

# Deviled Potatoes

**Chef: Paul R. Dunphey**

Source: Southern Living

## Ingredients

- 1 pound petite red potatoes (about 15)
- 1 tablespoon olive oil
- 1 1/2 teaspoons kosher salt, divided
- 1/2 cup sour cream
- 2 tablespoons brined capers, drained and rinsed
- 2 teaspoons chopped fresh flat-leaf parsley
- 2 teaspoons chopped fresh dill
- 2 teaspoons whole grain mustard
- 1 teaspoon lemon zest
- Garnish: chopped fresh flat-leaf parsley

1. Preheat oven to 350°F. Place potatoes in a small bowl, and drizzle with oil. Sprinkle with 1 teaspoon of the salt; toss to coat. Spread potatoes in a single layer on a baking sheet, and bake until tender when pierced, about 40 minutes. Remove from oven, and cool 15 minutes.
2. Cut each potato in half crosswise. Carefully scoop out potato pulp into a medium bowl, leaving shells intact. Place shells, cut side up, on baking sheet, and bake in preheated oven until dry, about 10 more minutes. Cool completely, about 30 minutes.
3. Stir together potato pulp, sour cream, capers, parsley, dill, mustard, zest, and remaining 1/2 teaspoon salt. Spoon mixture generously into each potato shell.

## Biography

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

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

As an owner of a Fuel System and Service company, I have been an integral part of the Houston and Clear Creek business communities for the past 25 years. In addition to this enterprise, I also own and manage commercial and residential rental properties in the Houston area

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

I am currently filling the position of the President of the City of Seabrook EDC and I have served as a Councilman for the City of Seabrook. I am the current President of the Seabrook Rotary Foundation, I enjoy volunteering my time and experiences when it comes to city business and services. As in all volunteering experiences, you always hope and work towards making a difference in what you do.

# Fried Mac n Cheese

**Chef: Rob Hefner**

## **Ingredients**

bacon, jalapeno, onion, garlic, macaroni, Velveeta, mozzarella and Mexican melting cheeses, buttermilk, Zatarain's fish fry, cilantro and Asiago as garnish  
3-12 oz beer, light ale preferred

Select all ingredients except garnish and dry ingredients and lay them out on the counter in parallel rows. Check to ensure it is after 4pm so that the proper rituals can be conducted. Using the incantations found in Joy of Cooking, sacrifice the beer to the cooking gods.

While pasta is cooking to a firm al dente, cut bacon into small pieces and fry it up crispy. Sautee the onions, diced, until they begin to blacken. Dice up the jalapenos very small and set these three ingredients aside. Pour all water off of pasta and add back in the Velveeta and other cheeses. Add just enough buttermilk to help it melt over a low fire. When the cheese/pasta stuff is almost complete melted add in the jalapeno, bacon and onion along with garlic powder, salt and pepper to taste. With a pan full of manly mac and cheese that is almost too thick and cheesy to eat, take a moment to offer thanks to the cooking gods by sacrificing another beer in their honor.

Take the mixture and spread it onto a cookie sheet about 1 inch thick. It works best with saran wrap under and on top of it. When mostly evenly spread, stick it in the freezer. Have another beer and wait till its frozen.

Heat cooking oil to about 375. Set out one large bowl for Zatarains, and add to it a little cayenne because I like it hot. In another bowl, the buttermilk. Cut the frozen mac and cheese into 1" squares, drop them in the buttermilk (it will freeze to them, creating a thick coating), then a quick roll in

the fish fry mix before 90-120 seconds in the hot oil. Once the little squares of crunchy cheese gooey goodness are lightly browned, let cool on a rack. The cook is required, according to the rules laid out by Julia Childs and codified in the Joy of Cooking, to consume the first one in ritualistic fashion while sacrificing the last beer.

## **Biography**

Rob Hefner isn't near as funny as he thinks he is but that has never kept him from laughing at his own jokes. Since twenty four years in the Army failed to beat that out of him, his lovely wife Susan is forced to tolerate it, and she does so here in Seabrook. Rob has written a book, fought a war, cooked shrimp tempura, artificially impregnated a cow, broken several bones, raised two children, been bitten by a piranha, and regularly does the grocery shopping but never does the dishes because he doesn't get them "clean".. He spends his time connecting communities along Galveston Bay with Veterans, trying to improve the situations of both.

# Apricot Kielbasa

**Chef: Thom Kolupski**

## **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**

A 17 year resident of Lake Cove in Seabrook with my wife Tamara, daughter Paige, a sophomore at Texas A&M studying Landscape Architecture, my youngest son Evan, a construction manager with D.E. Harvey Builders in Houston and oldest son Colin, a Texas State Trooper based in Texas City in nearby Galveston County. I have an Architectural / Engineering Project Management firm, TGK + Associates, specializing in commercial, retail and hospitality type projects, office buildings, retail malls and strip centers, hotels, restaurants, etc

Brown rice with goya seasoning served with jalapeno and cheese deer sausage

**Chef: Tim Lopas**

### **Ingredients**

Slow cook (steam) rice add GOYA seasoning with hint of garlic. Add salt and pepper. Slow braise deer sausage until skin bubbles. Cut link into quarters. Add sausage to rice. Mix and serve.

### **Biography**

Tim spent 24 years managing 4 and 5 star hotels. This is where he grew very fond of fine cuisine. He quickly learned that the best person to know in the hotel was the chef. He got to know each chef and their cooking methods to cultivate his own style of cooking. Since then he has dabbled in different exciting recipes and loves spending time cooking for his friends and family. He also considers himself a grill expert and loves to cook outdoors.



## 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 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 27 years. He is married to Darby; Father of 3 children. He enjoys flying, cooking and water skiing.

# Filo Stuffed Shrimp

**Chef: Tom Morris**

## **Ingredients**

Filo Pastry, Seafood Stuffing, Shrimp

## **Biography**

Tom Morris is a local Seabrook, Texas resident, born in Crystal Beach, Texas and raised in Beaumont, Texas and also lived in New Orleans, Louisiana. Tom acquired an extensive knowledge of Southeast Texan and Cajun cooking from watching and helping his mother cook as a child and meeting local chefs in New Orleans.

Tom has participated in local cooking events as well as winning 1st Place at the 2015 Seabrook Rotary Club Gumbo Cook-Off

## Not your Momma's Green Beans

**Chef: Randy Rance**

Source: Lite Bunch Cooking Team

### **Ingredients**

3 cups cut fresh green beans

1 large onion, chopped

1/2 package Maple bacon strips, cut into pieces

1/2 cup brown sugar

1/4 cup maple syrup

1/4 cup local honey

1/4 teaspoon salt

1/4 teaspoon pepper

1 Shot Crown Royal Maple, optional

Fry maple bacon until soft brown (not over cooked). Mix in onions when bacon is starting to brown. Once bacon and onions are done reduce heat to low and mix all ingredients into large skillet or pot. Mix until green beans are warm and liquid is bubbling. Remove from heat and serve with anything you need a little sweetness to.

### **Biography**

Randy grew up locally, graduated from Clear Creek High School in 1986. Went to Art School in Waco, Texas and enlisted in the Navy upon Graduation in 1988 til 1992. His background as a graphic designer has him currently as the Customization Manager at Medsafe in La Porte, Texas. Randy's love of his life Dianna, they have 4 children, Matt, Kayleigh, Drew and Alex, and 3 Grand Children, Nathan, Evan & Logan.

Randy is a Life Member of the DAV and Member of the Houston Live Stock Show and Rodeo, Nasa, Clear Creek, Friendswood subcommittee, Wrangler for Grand Entry and Mutton Bustin Committees. He enjoys cooking with his side kick Horace Stack for The Lite Bunch & That's My Ticket Cooking Teams where they travel the state perfecting their BBQ skills. If he is not cooking he is fishing.

His Motto; You kill it...He will grill it!

# Crescent Roll Vegetarian Pizza

**Chef: Scott Stillman**

Source:

## **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 LPL 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 is an Eagle Scout, Combat Engineer in the Army, Past Commodore of Waterford Yacht Club, an Artist in Residence at Camp Grounded, and has been in Rotary for 18 years.

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

# Father CoCo's Marinated Crab Claws

## **Chef: Wayne Wicks**

Source: PoBoy's Riverside from Father CoCo an Italian Priest

## **Ingredients**

Crab Claws

Father CoCo's Marinade:

3 cups Olive Oil

1/2 cup Red Wine Vinegar

2 T of each - salt, pepper, granulated garlic

3 T Oregano

Oven cook crab claws adding marinade before finishing and serve

## **Biography**

Wayne graduated Tulane University and was a member of the Houston Police Department from 1974-1982. He owns Wayne Wicks Security Advisors and Wayne Wicks & Assoc. A resident of Timbercove for 30 years, he is married to Lynn Wicks. Wayne is a second year chef for MWC.

# Firecracker Chicken Meatballs

**Chef: Dustin Young**

## **Ingredients**

Meatballs:

2 lbs ground chicken

3 cloves garlic

2 t. salt

1 t. pepper

2 eggs

1 cup breadcrumbs

1 t. paprika (or to taste)

1 t. onion powder

Firecracker Sauce

3/4 cup Franks Original Hot Sauce

1 cup brown sugar (light)

3 T. Apple cider vinegar

1/2 t. salt

1/2 - 1 t. red pepper flake (or to taste)

Preheat oven to 475 F. Line two baking sheets with foil or parchment paper. In a medium sauce pan, combine all the ingredients for the sauce. Bring to a boil and then reduce to a low simmer while you assemble the meatballs. In a large bowl, combine all the meatball ingredients and mix thoroughly, be careful not to over mix. Rollout meatball to a size of a ping pong ball and place on cookie sheets. Bake meatballs for 10 - 12 minutes, or until fully cooked. Remove from oven and coat each meatball with the sauce. Put back in the oven for 1 - 2 minutes. Reserve extra sauce for dipping.

## **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 is a Certified Chiropractic Sports Practitioner. Dr. Young 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, Houston Texans, Rockets and Astros.

# SALADS & SOUPS

## Poached Pear Salad

**Chef: Steven Narravo**

Stuttgarden Tavern

### **Ingredients**

In a pot, bring red wine, rice wine vinegar, sugar, cinamon sticks, bay leaf to a simmer, add in peeled pears with the stems on and cook until soft, place in another container and chill until cold. Reserve poaching liquid, placing 2 cups in a food processor, add in 1 tsp brown mustard, salt and pepper. While the food processor is running slowly drizzel 2 cups olive oil in.



## 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

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.

## **Biography**

Tom Diegelman has lived in the Bay Area for 37 years, and has been a Seabrook resident for 16 years. For all those 37 years, Tom has worked at NASA, Johnson Space Center, celebrating 29 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, vice-president and president of the Lake Cove Homeowners Association. He is a Senior Member of the American Institute of Aeronautics and Astronautics (AIAA), and collaborating author on 4 books on Space Commerce. He is an active member of the Seabrook Rotary International, and a member of the Seabrook Rotary Cooking Team. Tom volunteered for the Seabrook Board of Adjustments and subsequently elected to served 2 terms as Position 5 Seabrook City Council starting in 2006. He was elected to a second term in 2009 by acclamation (no election), the first time in the history of Seabrook that had occurred.

## Homemade Cornbread

## **Chef: Tom Diegelman**

### **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's 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 5 books on space commercialization, latest published in 2016). Tom as spent 8 years restoring 32 of the 49 Seabrook pelicans that dot the city, including ones salvaged after Ike, and "Elton" the Rotary ambassador pelican. This year, Clear Lake Regional Hospital accepted "Chappy" whose owner, Dr. Chapman, was one of the 6 cofounders of that institution. For his pelican efforts, the Seabrook Association awarded Tom the Seabrook Association Citizen of the Year Award in 2008

# K C Chili

**Chef: Ron Garrison**

## **Ingredients**

5 lbs ground beef or chuck (drain off moisture)  
1-1/2 yellow (chopped)  
¼ cup of soy sauce (low sodium)  
10 splashes of Lee & Perrin sauce  
5 packages of chili powder (Williams)  
¼ cup Teriyaki  
1-12 oz. tomato paste & 1-6 oz. tomato paste  
1 TBS sugar  
6 splashes of sea salt  
3-16 oz. Bush's chili beans (mild)  
8- TBS garlic powder

Cook ground beef/chuck and chopped onion in skillet, drain off moisture. Add soy sauce, Lee & Perrin, Teriyaki, chili powder, some water and garlic powder. Cook these ingredients down. Transfer to 5 quart pot. Add tomato paste, 2-12 oz. cans of water, sugar, sea salt and chili beans. Cook on low heat for 45 to 60 minutes. Makes one (1) gallon.

## **Biography**

Originally from the Midwest, I attended the University of Kansas and graduated with a degree in Architectural Engineering. I married my lovely wife Debbie while living in Kansas City, Missouri. We have been together 35 years. While in KC I joined Macy's Corporate Construction. I was transferred to the Houston area in 1984 and settled in The Woodlands. My job with Macy's required me to travel throughout the US and Puerto Rico. I took early retirement from Macy's in October 2002 after 23 years. Later I returned to work as Construction Manager at the Port of Houston Authority (POHA). We bought a secondary townhome in Seabrook while working at the POHA. I retired from the POHA in November 2014. During my retirement I'm enjoying my second love "golf". During our time living in The Woodlands and Seabrook, Debbie and I have become the proud Godparents of three lovely Goddaughters, Meaghen Noack, Sarah Love and Tiffany Hill.

# Chicken Tortilla Soup

**Chef: Dr. Casey O’Pry**

Source: Family Recipe

## **Ingredients**

4 tablespoons of vegetable oil

1 large onion diced

1 tablespoon of garlic

2 small whole chickens

8 cups of chicken broth (can use broth produced by boiling chickens)

2 cans of black beans

1 can of corn

Flour

Salt, pepper, shredded cheese, and tortilla chips

Boil the chickens for 30 minutes, remove from pot, and set aside for cool down. In large saucepan heat the vegetable oil and cook down the onions and garlic. Add beans and corn. Add chicken broth to pot and season to taste. Shred cooled chicken and add to pot. Add flour to thicken consistency of soup (if necessary). Serve soup with chips and shredded cheese

## **Biography**

Casey O’Pry is a native of DeQuincy, Louisiana. After his high school graduation, Dr. O’Pry completed his Bachelor and Master’s degree at McNeese State University. He completed his doctorate at University of Houston- Clear Lake. He previously served as teacher, assistant principal, principal, and director. He is currently assistant superintendent for human resources in Clear Creek ISD.

Dr. O’Pry has one son, Drew, who is a high school junior.

# ENTREES

## Chopped Brisket

**Chef: Steven Birnbaum**

### **Ingredients**

Untrimmed Brisket (as big as your boiling pot can hold), your favorite mixed seasoning (pepper, salt, red pepper for boiling water), Sweet Baby Ray BBQ sauce.

Boil untrimmed brisket for at least 2 hours in seasoned water then move to Trager Grill season with salt and pepper (low and slow...no direct heat) at 140-160F for 3 hours basting with Sweet Baby Rays Original BBQ sauce. Once Sweet Baby Rays starts to caramelize, wrap in heavy duty aluminum foil and cook (steam) in foil for 90-120 minutes at low temp or 120+F. Pull from grill and chop with a big butcher knife and trim the big pieces of fat and add BBQ sauce to the level you like. Serve with chopped onion and pickles as a side, with rolls or white bread.

### **Biography**

Stephen and Lisa Birnbaum and family moved to Houston in 2004. Work as a Commercial Banker and love to make "Texas" chili, cook, smoke meat and bbq. Experimented with cooking briskets for over a year... finally got my Trager pellet Grill...no longer getting up in the middle of the night! "Low and slow"

Other hobbies include skiing, spending time at our cabin and traveling abroad with my wife and family

# Tacos Al Pastor

**Chef: Scott Blackley**

Source: Tasty on BuzzFeed

## Ingredients

5 pounds' boneless pork shoulder  
3 tablespoons achiote paste  
2 tablespoons guajillo chili powder  
1 tablespoon garlic powder  
1 tablespoon oregano  
1 tablespoon cumin  
1 tablespoon salt  
1 tablespoon pepper  
¾ cup white vinegar  
1 cup pineapple juice  
1 pineapple, skinned and sliced into 1-inch rounds  
1 thick wooden skewer, trimmed to the height of your oven  
10-12 small corn tortillas  
1 white onion, chopped finely  
1 cup cilantro, chopped finely  
1 cup salsa of your choice

1. Preheat oven to 350°F/180°C.
2. Slice the pork shoulder into about 1-centimeter slices, then transfer to a large dish or bowl.
3. In a bowl, combine the achiote powder, chili powder, garlic powder, oregano, cumin, salt, pepper, vinegar, and pineapple juice, mashing and stirring until smooth with no lumps.
4. Pour the marinade over the pork, then toss the pork slices to make sure that they are all coated on all sides. Wrap the dish/bowl in cling film, then marinate the pork for at least 2 hours, up to 3-5 days in the refrigerator.
5. On a baking sheet lined with parchment paper or foil, place a slice or two of the pineapple. Take a wooden skewer and push it directly in the middle of the pineapple.

6. Remove the pork from the fridge and push the slices through the skewer, layering one after the other until there is a 1-inch gap at the top. Push another pineapple slice on top.
7. Bake for about an hour and a half, until slightly charred on the outside and deep red.
8. Rest the meat for about 10 minutes, then carve off thin slices of the pork. Slice off thin pieces of the roasted pineapples as well.
9. To assemble and serve, place some pork on the tortillas, followed by a few pieces of pineapple, a sprinkle of onions, a pinch of cilantro, then a small spoonful of the salsa.
10. Enjoy!

### **Biography**

Scott joined Wealth Development Strategies L.L.C. 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. Scott views his role as that of an advocate for his clients and those who depend upon them. His areas of specialization include estate planning, retirement planning, risk management and planning for special needs families. Scott works with businesses to develop planning strategies in four critical areas – retirement, estate, key employee, and succession planning.



# Texas Chili

**Chef: Tim Broadhead**

## **Ingredients**

2 Pounds of ground beef  
8 oz can of Tomato Sauce  
1 Medium Onion  
2 Garlic Cloves  
2 tablespoon Chili Powder  
2 teaspoon Ground Cumin  
2 tablespoon Brown Sugar  
1 tablespoon Worcestershire Sauce  
¼ cup Diced Celery  
1 Bell Pepper  
1 Sweet Red Bell Pepper  
2 Diced Tomatillos  
¼ teaspoon Red Pepper

In a large saucepan cook ground beef over medium heat until the meat is no longer pink. Add onion, celery and garlic. Stir for 5 minutes. Stir in tomato sauce, brown sugar, chili powder, Worcestershire sauce, cumin, and red pepper. Bring to a boil. Reduce heat. Cover and simmer for 20 minutes. Sprinkle with cheese if you like and serve hot.

## **Biography**

Tim moved to Clear Lake in 1982 after graduating from Mississippi State University with a degree in Architecture. He worked in homebuilding and for local Architects before starting his own practice in 1998. His practice has been in Nassau Bay, Seabrook and currently is located in Kemah. He is very active in outdoor activities fishing, sailing, hiking and has been on the PHRF Board promoting sailing on Galveston Bay for many years. He is a past member of Seabrook Rotary, Houston Yacht Club and continues to be active in many local events.

## Rigatoni with Zucchini and Shrimp

**Chef: Guiseppe Camera**

Villa Capri

### **Ingredients**

3 T Olive Oil

1/2 Onion

2 cloves of garlic

3 oz panchetta (italian bacon not cured)

1/2 cup whipping cream

3 T Parmiggiano

3 cups rigatoni

1 cup shrimp

1 zucchini sliced and fried

Combine olive oil, onion, panchetta and garlic. Remove garlic once it is golden brown. Cook for 10 minutes. Fry zucchini in olive oil until yellow. Mix with olive oil, onion, panchetta mixture and add whipping cream. Add cooked shrimp. Cook pasta and add to the mixture. Top is parmiggiano. If a little dry use some of the pasta water to moisten mixture.

# 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, 1/2 cup Cayenne, 1/4 cup Adolph's Tenderizer, 1/2 cup granulated garlic

Remove membrane from bottom of rib racks. Sprinkle generously with spice mix and shake off excess. DO NOT RUB. Place ribs in 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 the bottom of racks are seared thoroughly and again place just off the fire. Ribs are ready when the end bones extend 1/4 inch from the meat. Enjoy!!

## **Biography**

Gary Hamilton, owner of GR 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 up to 200 people

# Gulf Fried Shrimp

## **Chef: Carl Johnston**

Tookie's Seafood

Source: Tookie's Seafood

## **Ingredients**

Ingredients

5 lbs. Gulf brown 16/20 shrimp (head off)

1 lb. All-purpose flour

2 Tbl Seafood Seasoning

4 ea. Whole eggs

2 cup Buttermilk

2 cup Milk

1 Tbl Salt

1 tsp Cayenne

2 Lbs. Fine bread crumbs

1 Lbs. Fine Cracker meal

4 Tbl Cajun seasoning

2 Gal Frying oil

Peel shrimp shell off but leave the tail on cut shrimp to the tail in half (tail on western) Mix flour and seafood seasoning well. Dust shrimp in flour mixture shake off excess flour. Mix eggs, milk, buttermilk, salt and cayenne well. Dip dusted shrimp into the egg mixture. Mix bread crumbs, cracker meal and seasoning well

Shake off egg mixture and toss shrimp in bread crumb mixture Heat fry oil to 325\* cook small amounts of shrimp at a time 2 to 3 min light golden brown color

## **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 are currently operating 3 restaurants and have plans to open more.

# Seafood Pasta

**Chef: Jay Joslin**

## **Ingredients**

18 oz Jumbo lump crab meat  
2 lbs Peeled and deveined shrimp  
Scallops  
Capers  
1 1/2 sticks Butter  
1 oz chardonney wine  
Angel hair pasta

Melt butter in a saucepan. Season with K-Pauls. Add capers, shrimp, scallops and wine. Add jumbo crab meat and season to taste. Cook on low for 10 minutes. Serve over angel hair pasta using directions on box

## **Biography**

Chef Jay has been cooking over 31 years and loves the grill and the stove. Jay learned how to cook when he was in college with a roommate who was a Culinary Chef from NewOrleans. When not in the kitchen, Chef Jay loves fishing, boating, and hunting. In real life he is General Manager of Ron Craft Chevoret.

# Turkey Rotini

**Chef: Chris Kurzadkowski**

## **Ingredients**

1 ½ lbs Turkey ground  
12 oz rotini pasta  
1/3 lb Velveeta  
8oz peas & Carrots blend  
8oz diced tomatoes  
16oz tomato sauce  
¼ tsp Salt  
¼ Tsp Pepper  
Parmesan cheese  
Parsley flakes

In a pot, cook pasta, drain. Then place to one side  
Cook turkey in pan. Add salt and pepper. Stir in diced tomatoes. Cube velveeta into ½ inch cubes, add to turkey and stir until melted. Stir in tomato sauce. Add pea and carrot blend. Stir until blended- set on med/low for 10 minutes

Remove turkey blend from heat, add rotini and turkey blend together in a large pot- Fold in turkey blend into pasta.  
Garnish with parmesan cheese and parsley flakes

Serves 4-6

## **Biography**

Chris Kurzadkowski is the Co-Owner and Founder of both Lonestar Delivery & Process and Battle Rifle Company here in the Clear Lake Area. With over 30 years in the expedited transportation business, a former US Army Combat Infantry Officer, career logistician, and family man, Chris is active in chamber functions, participates in community events and several cooking events throughout the area for charity fund raising

# Creole Jambalaya w/ Smoked Sausage & Shrimp

**Chef: Jim LeSaicherre**

Source: Family Recipe

## **Ingredients**

- 3/4 Cup Corn Oil (Mazola works well)
- 3/4 Cup of all purpose flour (sifted)
- 1/2 - 3/4 lb Your favorite smoked sausage cut into chunks or slices
- 1-11/2 lb Raw Shrimp (16-20 ct) peeled and deveined
- 2 Onions (Medium) chopped fine
- 3 Celery Stalks chopped fine
- 1/2 Bell Pepper chopped fine
- 1/2 Bunch of green onions chopped fine
- 3 tbsp Parsley chopped fine
- 3 Whole Bay Leaves
- 1 (14.5 oz) can stewed tomatoes
- 1 (10 oz) can Ro-Tel green chilies
- 1 (10 oz) can Ro-Tel green chilies. Choose mild or hot to your taste.
- 2 cup uncooked rice
- 3 whole bay leaves (I like Zatarain's)
- 1 Tbsp Salt/1 Tbsp Pepper
- Season salt to taste

Start with the Roux

In a 5 qt Dutch oven or pot:

ADD 1/2 Cup Corn Oil and heat slowly over Medium to Medium/High heat

ADD 1/2 Cup of all purpose flour to the hot oil. Stir constantly to prevent burning. Keep stirring (approx 20 mins) to get a tan/light brown color.. If you think you've burned it, throw it out and start over.

When the Roux is done:

ADD onions and cook until transparent. Then add the celery, green onions, bell pepper and parsley Cook this mixture until it looks soft and well done. Don't stop too soon.

ADD stewed tomatoes, Ro-Tel green chilies and Tomato sauce.

Bring this mixture to a simmer.

ADD bay leaves, salt, pepper, season all (Tabasco optional) to taste. Taste this mixture and adjust to taste.

ADD smoked sausage and shrimp and get mixture to cook (20 mins)

ADD 3-4 cups of water to plenty of liquid is available to cook the rice and bring to a boil.

ADD 2 cups of uncooked rice, bring to a boil then reduce heat and simmer over low/medium heat until liquid is gone and rice is cooked. (20-25 mins). Stir frequently to keep rice from sticking to bottom of the pot.

Remove bay leaves and serve hot with warm French bread and butter.

Start with the Roux

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## **Biography**

I was born and raised in Mid-City New Orleans, LA. and was raised by parents who were of French (Dad) and Italian (Mom) origins who greatly influenced me to cook. I attended Louisiana State University and graduated with a BS Degree in Mechanical Engineering. Through my 40 year career, I was involved with operating plants and managed projects all over the world starting with Kaiser Aluminum, M. W. Kellogg and recently Shell Oil in Houston from where I retired after 18 years in 2012. I married my high school sweetheart, Carol, and have been happily married for 44 years. We moved to Clearlake in 1989 and have fallen in love with area. We have 2 adult sons Ben (38) and Jeff (35), two daughters-in-law, Teresa and Tina. We are grandparents of Ben and Teresa's children, Lizzi, 13 year old granddaughter, and 3 year old grandson, Collin. Carol retired in 2010 after 22 years of teaching 1st grade at Clearlake Elementary in CCISD. Carol and I are both enjoying retirement. Besides spending time with our family, I enjoy cooking boating, fishing, traveling, volunteering with the Seabrook Rotary.

## Thai Shrimp Vegetable Stir Fry

**Chef: Andrew Lobeck**

Merlion Restaurant

Source: Family Recipe

### **Ingredients**

Shrimp

Vegetable Medley

Crushed Garlic

1 T Canola Oil

1 T Oyster Sauce

1 1/2 T Soy Sauce

1/4 cup Chicken Broth

Blanch vegetable medley and set aside. Heat wok/saute pan with 1 table spoon canola oil. Saute shrimp in oil until almost cooked, add vegetable medley and crushed garlic. Add chicken broth to sautéed ingredients and cook till done. serve on plate.

# Chicken and Sausage Jambaylaya

**Chef: Joe Machol**

## **Ingredients**

Chicken thighs

Sausage

Rice

Onion

Bell pepper

Celery

Cajun spices

In a large pan cook onion bell pepper and celery until golden brown, remove vegetables. Cut up chicken and sausage into small bite size pieces cook chicken and sausage until golden brown. Add vegetables to the meat and add rice cover with water and bring to a boil. reduce heat to simmer cover and stir occasionally until rice is done. serve hot.

## **Biography**

Joe has lived in Seabrook since 1967. He has 2 sons and 2 grandchildren. He works for the NFL as an official/umpire college baseball. He also owns a tour company, World War II ETO Tours which goes to battlefields in Europe. Joe is excited that he is engaged and will be marrying Mary Hill this year.

# Cheesy Crawfish Pasta

**Chef: Warren (Rocky) Miller**

Source: Southern Living

## Ingredients

1 green pepper  
1 onion  
1 celery stalk  
2 T. butter  
4 minced garlic cloves  
2 T. flour  
lib. Velveeta (cut into cubes)  
lib. cooked crawfish tails  
1-c. Half and Half  
2 T. chopped jalapeno peppers  
2 T. chopped parsley  
7 ounces fine egg noodles  
2 c. shredded Parmesan cheese

Cook noodles as directed. Saute vegetables in butter until tender (about 10 minutes). Add flour, stirring constantly, until smooth. Add cheese and cream, stirring until cheese melts. Add crawfish, heat all thoroughly. Add noodles. Sprinkle with Parmesan cheese. Bake at 350 degrees until heated through.

## Biography

I was born in Houston to a traveling military family. I returned to Texas for my post graduate education receiving my Doctorate in Medicine. I then spent several years in the Air Force Medical Corps in Vietnam, where I met and married Lynn (USAF ( NC). We returned to Texas, I was placed at the University of Texas

Medical School. In 1981, we moved to Galveston Bay. After 50 years of practicing medicine, I am currently part time covering physician in the ICU at Clear Lake Regional Medical Center. We enjoy racing and cruising in our sailboat out of Houston Yacht Club and personal travel in our airplane. Hunting and fishing fills the remaining 'spare time'.

# Pollo Del Mar

**Chef: Kim Morrell**

## **Ingredients**

Grilled Chicken Breast smothered in white wine sauce with sautéed shrimp, crawfish tails, mushrooms and bell peppers.

## **Biography**

My name is Kim Morrell and I have been a local resident for 14 years. I own “Your Printing Now”, a local Seabrook business specializing in full service printing, banners, copies, notary, promotional items and UPS located at 3128 Nasa Parkway. I have been married to my wife Elizabeth for 17 years and have two wonderful sons, Matthew & Cade. I am a former City Councilman and Mayor Pro Tem for the City of Seabrook and served on several boards and committees including Economic Development. I am currently on the Master Plan Committee. I am a member of Bay Area Houston Economic Partnership, Citizens for Space and Lakewood Yacht Club where I am a volunteer for Keels & Wheels. I like classic rock, restoring old cars, working on our boat and spending time with the boys working on sailing and musical activities.

# Hearty Rigatoni

**Chef: Darrell Picha**

## **Ingredients**

1lb. rigatoni pasta  
3 large red bell peppers, sliced into thin strips  
1 package of mild Italian sausage, cut into 1-inch slices  
2 cloves of fresh garlic, minced  
½ cup Parmesan cheese, grated  
1-cup chicken stock  
2 cups fresh spinach  
1 teaspoon dried oregano  
Fresh basil, chopped  
Olive oil  
Salt and black pepper

Prepare pasta according to instructions. Heat sausage over medium heat in large skillet, remove from skillet when browned and set aside. Sauté the bell peppers over medium heat in the same skillet for 5 minutes or until soft, adding olive oil if needed. Return the sausage to skillet, add garlic and mix thoroughly. Slowly add chicken stock while stirring and scraping the skillet bottom. Add dried oregano, salt and pepper to taste. Continue simmering over medium heat until chicken stock thickens into a sauce. Stir in spinach and fresh basil and remove from heat. Pour over pasta in large serving bowl and sprinkle with cheese. Serves 4-5.

## **Biography**

Darrell lives in Seabrook with his wife Natalie and is the proud father of their 3 daughters Leah, Lacey and Layne. He loves cooking, especially for his 4 girls and is President of Darrell Picha Creative, a marketing, advertising and design firm in Seabrook. Darrell attends Clear Creek Community Church where he and Natalie are small group leaders. Darrell has a strong belief in God, family, and community taking every opportunity he can to share his gifts whenever needed. This is his 8th year participating in Men Who Cook.

## Spicy Pork Loin

**Chef: Hans Sitter**

King's Biergarten and Restaurant

### **Ingredients**

5 pounds Pork loin

1 cup Oil

1 chopped Onion

4 cloves Garlic

2 diced Tomato

2 diced Bell Peppers

1/2 cup Paprika

2 quarts Water

1 T. Black Pepper

1 T Vegetable Stock Powder

1 t. Cayenne

1-1/2 cups White Roux

4 T. Salt

Heat up oil, onion and garlic in a pot until brown. Add pork loin cubes and sautee for 30 minutes. Turn heat to low and add paprika and stir well. Add water and bring to a boil. Add remaining ingredients except for the white roux. Cover and simmer for 30-40 minutes, until the pork is tender. Remove the excess fat. Add the White Roux and bring to a boil. Remove from heat. Serve.



# Smoked Beef Tenderloin

**Chef: Barry Terrell**

T-Bone Tom's

Source: T-Bone Tom's

## **Ingredients**

Beef Tenderloin

1 tablespoon Kosher Salt

1 1/2 teaspoons black pepper

Remove meat from refrigerator and allow it to warm up for 2 hours. It should not be cold when it is put into the smoker but do not allow the meat to sit out longer than 2 hours. Prepare loin while it is sitting at room temperature. But first, trim the fat and the silver skin from the meat. Rub with salt and pepper place in smoker at 180F for 45 minutes for medium rare. Let rest 15 minutes before slicing.

## **Biography**

Barry has been married to Melissa for 29 years. Both are from the Golden Triangle in Southeast Texas but got to the Kemah/Seabrook area as fast as possible (1986). They have three children....all gone. Needless to say they are happy empty nesters. They are proud owners of T-Bone Tom's in Kemah since 1999, Tookies Hamburgers since 2010 and Tookies Seafood.

# Jackie's Mexican Lasagna

**Chef: Richard Tomlinson**

Source: Jackie Baker

## **Ingredients**

- 1 pound 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

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 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.
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 Seabrook Intermediate Science Magnet and one Engineer/Soccer Player at LeTourneau University. Lately he has just been having fun in Rotary and attending his two daughter's soccer games. 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 5 years. Richard, a Seabrook Rotarian, 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 Center Operations 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.

## Ricks Texas Chili

**Chef: Rick Wade**

### **Ingredients**

3 tablespoons Bacon Grease  
2 large Onions - Chopped  
8 pounds Beef Stew or Chili Meat  
5 cloves Garlic  
4 tablespoons ground Red Chili Pepper  
4 tablespoons Chili Powder  
1 tablespoon ground Cumin  
1/4 cup Paprika  
1 teaspoon Mexican Oregano - Chopped  
3 (10 ounce) cans Rotel Tomatoes – Not Drained  
1 (6 ounce) can Tomato Paste  
3 cups Water  
2 tablespoons Salt  
1/4 cup Cilantro - Chopped  
2 fresh Jalapeno Peppers - Chopped  
1 cup Masa Flour

Melt the Bacon Grease in a large heavy pot over medium heat. Add the Onions and cook until they are translucent.

Combine the Beef with the Garlic, ground Chili Pepper, Chili Powder and Cumin. Add this Meat and Spices to the Onions in the pot. Break up any Meat that sticks together as you cook, stirring occasionally, about 30 minutes, until Meat is evenly browned (very browned, not just gray). Sprinkle in Paprika and Oregano.

Pour in the Rotel Tomato, Tomato Paste, Water, Salt, Cilantro and Jalapeno. Bring to a boil, then lower the heat and simmer, uncovered, for 1 hour.

NOTE: True Texans DO NOT add beans to their chili, but this is the point where you can add as many cans of drained and rinsed pinto beans as you wish.

Mix in the Masa Flour as needed to thicken to your desirability and cook while stirring for 30 minutes longer, or until desired consistency is achieved. Taste and adjust seasonings. This is where I usually dump in more Jalapenos for my taste.

NOTE: For my preference, I don't use Masa Flower.

## **Biography**

I am a 60 year resident of the Houston Bay Area and third generation Texan. My place of birth is Houston and I grew up in Pasadena. I have been a member of the League City Chamber of Commerce since 2002. 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. I am presently on the Galveston County Food Bank Board and the League City Regional Chamber of Commerce Foundation Board. Also I am the Co-Chair of the League City Regional Chamber’s Legislative Affairs Committee.

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

I have 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. I attended the 2007 Inside CCISD Program and a member of the successful 2007 and 2013 CCISD Bond Campaigns. I was on the Clear Creek Education Foundation Board from 2009 to 2011.

# The Italian Burger

**Chef: William Whitney**

Mario's Flying Pizza

## **Ingredients**

(For turkey burgers)

20oz lean ground turkey

4-6 Tbsp pesto

Salt

Pepper

(For Serving)

4 Focaccia or Ciabatta Buns

4 Slices fresh mozzarella

Pesto Mayonnaise (stir together equal parts mayo and pesto)

Fresh tomato slices

Fresh basil leaves

Balsamic Vinegar

Heat grill to high heat

Break apart ground turkey into a bowl and season with salt and pepper

Add basil pesto

Lightly mix with your hands and form into 4 patties

Cook – 4 minutes on each side and then top with slices of mozzarella cheese during the last minute to melt

Serve the turkey pesto burgers on buns with pesto mayo, fresh basil, sliced tomato, and a drizzle of balsamic vinegar

# White Chili

**Chef: Joel Powers**

Source: Louisiana Kitchen

## Ingredients

1 tablespoon olive oil  
2 pounds boneless, skinless chicken breasts, diced  
1 onion, chopped  
4 cloves garlic, minced  
2 (14-1/2 ounce cans) diced tomatoes, not drained  
2 (14-1/2 ounce cans) chicken broth  
2 (4 ounce cans) chopped green chilies  
1 teaspoon dried oregano  
½ teaspoon ground cumin  
2 (11 ounce cans) cannellini beans, drained  
3 tablespoons fresh lime juice  
¼ teaspoon pepper  
Shredded Monterey Jack cheese

Coat a large pot with no stick cooking spray. Add olive oil and cook diced chicken breasts until done, stirring. Remove chicken from pan; set aside. Add onion and garlic to pan and saute until tender. Stir in next five ingredients. Bring to a boil, reduce heat, and simmer 20 minutes. Add chicken and beans; cook until heated. Add lime juice and pepper. Serve into bowls and top with cheese. Yield 8 to ten servings.

## Biography

Joel, an LSU wanabe, did the next best thing by marrying Jackie, a real Louisiana gal. Both had always wanted to live on the water and following their retirements in 1998, they sold their home in the heart of Houston and moved to Clear Lake Shores, on the water. Here they celebrate their Louisiana connection by flying the LSU flag at every opportunity and serving all their friends Louisiana cooking at every opportunity. Joel retired from Texas Instruments after 26 years. He transferred his business experience to the Seabrook Rotary Club. He has held the position of Secretary for five years and President of the Seabrook Rotary Foundation for two years. He enjoys fishing, scuba diving, boating and traveling. Laissez les bons temps rouler! This is his tenth year with "Men Who Cook."

# DESSERTS

Le Ménage a Trios'...., it is, too!

## **Chef: Chip Boteler**

### **Ingredients**

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."



# Bread Pudding New Orleans

**Chef: Rick Clapp**

Source: French Quarter Café

## **Ingredients**

5 croissants

5 eggs

2 cups sugar

1T cinnamon

1 1/2 T vanilla

1/2 cup raisins

2 cups whipping cream

Sauce:

1 stick butter

3 cups sugar

2T vanilla

1 egg

Mix all the ingredients together. Put in oven at 350F for 45 minutes. Remove from oven, cover with sauce

## **Biography**

Rick is from Ft Lauderdale. Rick has a BS in Management Science from the University of Alabama. He has served as a civic leader and a former airline executive. Loves all water activities. Hobbies include formula racing, cooking and traveling. Rick is a proud owner of 2 dogs, Panda and Bear, and a cat named Bones. Rick is currently the owner of Bay Area Houston Magazine and Gulf Coast Mariner

# Chocolate Pecan Cake

**Chef: Charlie Clemmons**

## **Ingredients**

- 1 Boxes plus 1 Cup Devil's Food Cake Mix
- 4 Eggs
- 1/2 Cup Vegetable Oil
- 2 Cups Water
- 1 Cup Chopped Pecans
- 2 Cans Chocolate Cake Frosting

1. Heat the oven to 350°F.
2. Add the chocolate cake mix with additional cup of mix to mixer bowl. Add 1/2 cup vegetable oil, 4 eggs, 1 cup of water, and 1 cup of chopped pecans to the chocolate cake mix. Blend and beat according to the box directions.
3. Spray Pam on two 9" cake pans. Divide the batter equally among the pans
4. Bake for approximately 30 - 33 minutes or until the tops spring back when touched. Cool then turn a pan out on to cake plate. Apply frosting to the top of the cake layer on the plate. Place the remaining layer on the frosting evenly and cool the cakes.
5. The final frosting is easier to apply to cool or frozen cakes. The edges of the cakes may require trimming if the mix has risen out of the pans.

## **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 is serving as

Rotary International's Chair for Water and Sanitation for the world. Barbara and Charlie also founded the Rotary Books for the World Program which ships cast off text and library books to developing countries which have Rotarian managed book distribution centers. Previous humanitarian efforts have taken them to Australia, Canada, China, Denmark, Egypt, Estonia, Greece, India, Kenya, Latvia, Lithuania, Malaysia, New Zealand, Nicaragua, Panama, Russia, Singapore, South Africa, Spain, Sweden, Thailand, Turkey, United Kingdom, Vietnam, Zambia, and Zimbabwe. This is Charlie's 19th year with "Men Who Cook."

# Ernie's Café Bread Pudding with Rum Sauce

**Chef: Jeff Collins**

## **Ingredients**

Bread Pudding:

10 cups diced french bread

6 eggs

1 cup sugar

2 cups milk

1 cup heavy cream

1/2 t salt

2 t vanilla extract

1 t cinnamon

1 cup raisins

Rum Sauce:

2 sticks butter

1/2 cup brown sugar

1/2 cup heavy cream

1 t vanilla extract

1-1/2 oz rum

Bread Pudding:

Put eggs in large bowl, add sugar and mix at low speed for 3 minutes. Add milk, cream, salt, vanilla and mix again for 5 minutes at low speed. Add bread crumb and let sit for 10 minutes so the bread can soak in the mixture. After sitting, put mixture into baking pan. Sprinkle with cinnamon, raisins and butter. Put in oven at 300 deg F for 60 minutes

Rum Sauce:

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

## **Biography**

John Collins, born in Potsdam, N.Y, was a high school football and ice hockey standout. 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. John relocated to Bay Area Houston, November 1997, to help market Baywood Country Club, in Pasadena TX. Today John is a Business Development Consultant for iProcess Data Systems LLC, Ham, Langston, & Brezina LLC and is also a Partner on the Pelican Island Rail/Port Project with Legacy Port Partners. With over twenty years of working with several organizations and charities in the Bay Area, John has lent a hand, as help is needed throughout the community.

# Yule Log

**Chef: Stephen Hegyesi**

Source: Pillsbury

## Ingredients

Cake:

6 eggs

1 box devil's food cake mix or any cake mix (use remaining batter for cupcakes)

1/2 cup water

2 tablespoons vegetable oil

1 tablespoon powdered sugar

Rich Chocolate Frosting:

1/2 cup whipping cream

1 cup semisweet chocolate chips (6 oz) or Pecans/Nuts

1 tablespoon corn syrup

1/4 teaspoon vanilla or Coffee Flavoring or your choice

Filling:

1 container whipped vanilla frosting or your on choice

1. Heat oven to 375°F (350°F for dark or nonstick pan). Line bottom only of 15x10x1-inch pan with waxed or parchment.

2. Beat eggs until thick and lemon colored. Add cake mix, water and oil; beat for 1 minute or more. Pour 3 1/2 cups batter into pan (use remainder for cupcakes).

3. Bake 14 to 16 minutes or until cake springs back when lightly touched in center. Turn cake upside down onto clean kitchen towel sprinkled with 1 tablespoon powdered sugar. While hot, carefully roll up cake and towel from narrow end. Cool on a rack, about 1 hour.

4. In medium microwavable bowl, microwave whipping cream uncovered on High 1 minute to 1.5 minute or until it just starts to boil. Stir in chocolate chips and corn syrup; let stand 3

minutes. Beat gently until smooth. Beat in vanilla. Refrigerate 1 hour, stirring every 15 min.

5. Unroll cake carefully, remove towel. Spread filling evenly over cake; roll up cake. Place cakes roll on cooling rack; frost cake. Store in refrigerator for 15 minutes. Let stand at room temperature 30 minutes before serving.

## **Biography**

Stephen (Steve) Hegyesi is of Hungarian/German decent 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. Having almost 30 in the immediate family, each sibling hosts a family dinner 20+ to try out his or her latest recipes, quite an epicurean delight. His favorite recipes are traditional Hungarian dishes utilizing Paprika and German recipes with heavy cream sauces. He has perfected his Austrian/German recipe for Crepes with fresh homemade fillings. Steve has developed his own special recipes for: bacon wrapped Pork Loin stuffed with smoked Venison sausage; Ribeye Roast; a variety of Creole dishes, grilled Redfish, Paella and pizzas. He has been an LYC Chili and Baby-back Rib Champion, and has won several other cook-offs. When not cooking or sailing, they are traveling the world to places such as the Baltic Sea, the Mediterranean, the Gulf of Alaska, and the Caribbean Sea.

# Soppaillla Cheese cake

**Chef: Rocky Mauldin**

## **Ingredients**

2 cans crescent dinner rolls

2 packages cream cheese

1 1/2 cups sugar

1 tsp vanilla

½ cup butter melted

1 T ground cinnamon

Heat oven 350F Unroll 1 can of dough in bottom of ungreased 13X9 baking dish, stretch to cover bottom. In medium bowl beat cream cheese and 1 cup sugar with mixer on med until smooth, beat in vanilla. Spread over dough in baking dish. Unroll second can of dough and place over cream cheese pinch seams together pour melted butter over top mix remaining sugar and cinnamon and sprinkle over top. Bake for about 30 mins let cool about 20 mins, refrigerate for easy cutting.

Serve and enjoy

## **Biography**

Moved to Clear Lake area in 1969 , Graduated clear lake high school 1977. Worked in the Marine industry until 1985, currently employed by Air liquid for 30 years. Married to Diana with 4 kids , and 5 grand kids. Lifetime committeeman with Houston Livestock show and Rodeo. One of the founding and current member of the Lite Bunch Cooking team. Enjoy supporting many of the organizations around the clear Lake Area



# Coconut Poke Cake

**Chef: Matthew Paulson**

Source: Pininterest

## **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 bake a 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 when finished. Mix the cream of coconut and sweetened condensed milk together in a bowl and set aside. Remove cake from oven and immediately after cooking. While the cake is still hot, poke holes all over the top of the cake using a straw or similar size and shape instrument. Pour the cream of coconut mixture over the hot cake and let it soak in through the holes. After pouring the coconut / sweetened condensed milk over the cake, let the cake cool completely. When cake is completely cool frost with whipped cream topping and top with the toasted coconut before serving. Keep cake refrigerated.

## **Biography**

Matthew Paulson is currently the Principal of Edward H. White II Elementary now known as Ed White ESTEM Magnet School, a school which has served for the past 11 years and which he attended as a child. Prior to becoming principal of Ed White, he served students as a junior high and high school math teacher and athletic coach in Alvin ISD and Clear Creek ISD. He has also served as an assistant principal in Clear Creek ISD. Before entering the field of education Mr. Paulson graduated from West

Texas State University with a Bachelors of Science in Education in 1986. He entered the Navy in the same year and created a path that lead him to work as a Navy Diving and Salvage Officer. During his career in the Navy he has served tours with, Naval Control of Shipping, Mobil Diving Salvage One, Det 111 in Galveston and Hawaii, Navy Operations in the Pentagon and for the Naval Inspector General at the Washington Naval Yard. He currently serves in the Navy Reserve at the rank of Captain and works out of the Navy Operational Support Command, Houston. In 2003 he completed his Masters of Science at the University of Houston, Clear Lake and began his work as an administrator in CCISD. Mr. Paulson lives in El Lago with his wife Judy, daughter Meredith and son Noah. He has a step-son Matthew Cantu, a graduate of the University of Houston and Jeffery Paulson an Army veteran with two infantry tours in Afghanistan.

# Red Velvet and Vanilla Cake Balls

**Chef: Dundy Walker**

**Ingredients**

Red Velvet Cake

Vanilla Cake

Milk Chocolate

White Chocolate

Sprinkles