

MEN WHO COOK XXVI - 2020



BENEFITTING
SEABROOK ROTARY FOUNDATION
SEABROOK POLICE DEPARTMENT
SEABROOK FIRE DEPARTMENT
KEMAH POLICE DEPARTMENT

**Seabrook Rotary welcomes you to the 26th Annual
“Men Who Cook” – 2020**



. The 26th Anniversary

Celebrating 26 Years of Men Who Cook

Wow! This is the 26th 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 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!

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, and 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>.



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FIRST RESPONDER RECIPIENTS



*Left to right – Sgt. Justin Staton,
Seabrook Rotary President Edna Rice
and Kemah Police Chief Walter Gant*



*Officer James Hill and
Mayor Thom Kolupski*



*Left to right – Chief Andy Gutiker, Lt.
Nicole Laster, Mayor Thom Kolupski
and City Manager Gale Cook*

Kemah Police Officer of the Year

Sergeant Justin Staton

During a year of considerable hardship in Kemah, Sgt. Staton's exceptional devotion to duty has benefited his fellow officers, the department he works for and the community he serves. Going 'above and beyond' are understatements. Though short staffed, Sgt. Staton stepped up to cover both department and community needs. While fellow officers and supervisors are entitled to every other weekend off, Sgt. Staton worked every weekend during the busiest times. He volunteered to work overtime to assist other shifts, too.

His hands-on supervisory approach and leadership skills are credited with holding Kemah's two strained nightshifts together, an oversight responsibility he assumed following a recent promotion. Always in the pursuit of excellence, he's both coach and role model to the officers that work under him.

Sgt. Staton is also the department's K9 officer. In fact, he started Kemah's K9 Program and now dedicates several hours a week training with his K9 partner, Didi. The pair are on call 24/7.

One of Sgt. Staton's team members sums him up this way. "In my 19 years of law enforcement I have never met an officer who embodies the term 'Service Above Self' more so than Sgt. Justin Staton. He is knowledgeable in all aspects of police work and he strives constantly to better himself and those around him.

With a reputation like this, Sgt. Justin Staton is truly deserving of our recognition as Seabrook Rotary Club's "2020 Kemah Police Officer of the Year." The community is humbled by your dedication and service, Justin. Your department is fortunate to have you as one of its leaders. And on behalf of all our members, The Seabrook Rotary Club is pleased to present you with this certificate and check for \$1,000.00.

Seabrook Police Officer of the Year Officer James Hill

“The best part of working for the City of Seabrook is helping its Citizens”, so said this year’s Seabrook Police Officer of the Year. His dedication to duty and even his genuine compassion are hallmarks of this man’s twenty-year tenure with the city.

He’s home grown, too! This year’s Officer of the Year graduated Friendswood High School in 1989, before enlisting in the United States Army where he served as a UH-1H Helicopter Crew Chief. His Army credits include Lifeguard School, Air Assault School, Life-in-Captivity School and the Army Primary Leadership and Development School. He served during Desert Storm, too, and was honorably discharge in 1995. Not one to let grass grow, he completed a North Carolina Police Academy program before returning to Texas in 1996. While working for the Galveston County Sheriff’s Department he acquired his Texas Police Officer’s Certification. And then, a short two years later, Seabrook had the good fortune to add him to its police department.

He’s now the department’s Senior Patrol Officer, Firearms Instructor, FTO (*Field Training Officer*), AR-15 Armorer, and RAD Instructor (*Rape Aggression Defense*). He has the department’s ‘Community Police Officer’ position in his sights now, a goal his colleagues feel confident he’ll attain.

To country and to community, his devotion to duty has been apparent throughout his careers. With that in mind and in grateful appreciation for his devotion to “Service Above Self” and his exemplary work ethic, the Seabrook Rotary Club proudly recognizes Officer James Hill as its “2020 Seabrook Police Officer of the Year.” As a small gesture of this well-deserved recognition, we take great pride presenting him with this check for \$1,000.00. Thank you, sir. We accept cops as Rotarians, by the way!

Seabrook Fire Department Member of the Year Lieutenant Nicole Laster

Throughout her 19-year long tenure with Seabrook Volunteer Fire Department, Lt. Nicole Laster's selfless devotion to community is a reputation well-earned. As Communications Officer, Nicole has the critically important job of oversight for the repair and upgrading of all department radios and pagers. Regularly going above and beyond the call of duty to facilitate key objectives, Lt. Laster recently took days off from her job to insure the on-time completion of programming updates to all department radios.

Lt. Laster is responsible for the SVFD's Marine Division, too, including fleet maintenance. She trains new marine operators. And, she ensures the fleet's 24/7 operational readiness.

Finally, and not least among her contributions, Lt. Laster has invested countless hours navigating the various private, state, and federal grant systems, efforts which have yielded hundreds of thousands of dollars in grant money to the department.

Lt. Laster's exceptional devotion to "Service Above Self" makes her an invaluable asset to the Seabrook Volunteer Fire Department, and by extension to the community it serves. As a small gesture of this well-deserved recognition as "2020 Seabrook Volunteer Fire Department Member of the Year", the Seabrook Rotary Club takes great pride presenting her with a check for \$1,000.00.

APPETIZERS

Mike's Pickled Shrimp

Chef: Michael R DeHart

Ingredients

Shrimp boil: 2 1/2 Qt of water

3 Lemons cut into 1/8's

3 oz. box of Zatarain's crab boil

1 Tbsp Worcestershire Sauce

1 Tbsp Crushed Fresh Garlic

1 tsp Tabasco

2 Pounds of cleaned medium shrimp (about

30 count)

Marinade: 1/4 tsp Tabasco (more or less to taste)

3/4 cup white vinegar

1 1/2 tsp salt

2 1/2 tsp celery seed

2 1/2 tbsp capers with juice

1 1/2 cup extra virgin olive oil

1/4 cup Worcestershire sauce

1 tbsp yellow mustard

Box of bay leaves

4 Medium onions

Cooking Instructions

Add the shrimp boil ingredients to the 2 1/2 quarts of water, bring to a boil, and let simmer for 20 minutes. Then add the shrimp and bring to a boil again, then simmer until shrimp are done - be sure not to overcook. Remove shrimp and let them cool. Thinly slice 4 medium onions. Arrange shrimp in layers

with bay leaves and the sliced onions in a non-metallic pan.

Mix the marinade ingredients thoroughly. Pour the marinade over the shrimp. Store in covered dish in refrigerator. Occasionally baste the shrimp. The shrimp will keep for at least a week. Serve with toothpicks and saltines.

Biography

I have been a Seabrook resident since 1985. UT grad. Past member of the Seabrook City Council (three terms in the 80's & 90's), past president of Seabrook Rotary and the Seabrook Association. Currently serves on the Seabrook Planning & Zoning Commission (for past 24 years). Member of Lakewood Yacht Club and current Commander of the Sam Houston Squadron & Treasurer of the Texas Navy Association. I like to fish, hunt, play cards, travel, dive, and weld.

Texas Deviled Eggs

Chef: Bruce E Dresner

Ingredients

1 doz eggs
mayonnaise
sweet pickle relish
Red pepper

Cooking Instructions

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.

Seafood De Gallo

Chef: Michael Gibbs

Ingredients

Avocado
Tomatoes
Onions
Jalapeno
Cilantro
Ketchup
Horseradish
Lime
Worcestershire Sauce
Crab
Shrimp
Lime
Crab Boil
Salt & Pepper
Garlic
Lemon

Cooking Instructions

Add crab boil to two pots of boiling water. Boil shrimp and crab, rinse & drain. Peel shrimp set aside. Crack crab and pull out all meat and set aside. Mix Ketchup, horseradish, Worcestershire sauce lemon juice, salt & pepper in a bowl, set aside. Chop tomatoes, jalapeno, onion, garlic clove and cilantro add lime juice and toss together in a bowl. Cut up avocado set in serving dish. Stir pico de gallo, cocktail sauce, shrimp and crab together and top avocado with mixture.

Biography

I am entering my third year of Men Who Cook. I am a cook enthusiast not a professional chef. Sharing a meal is a great way to bring people together and I enjoy the opportunity to cook tasty food for friends, family and myself. Tonight I hope you all enjoy the appetizer.

Shrimp Stuff Mushrooms

Chef: Duane Guidry

Ingredients

Mushrooms
Gulf Shrimp, boiled
Celery
Bell Pepper
Onion
Carrots
Cilantro
Minced Garlic
Salt & Pepper
Eggs
Italian Breadcrumbs & Parmesan Cheese

Cooking Instructions

Remove stems from mushrooms and chop 1/4 of stems removed
Finely chop vegetables and sauté with chopped mushroom stems, garlic, salt & pepper until soft
Allow vegetables to cool to room temp
Chop shrimp and mix with sautéed veggies
Add breadcrumbs, eggs and parmesan cheese
stuff mushroom caps with shrimp stuffing
Bake in the oven at 350 degrees for 15 to 20 minutes
Serve and enjoy

Biography

I grew up in Sealy, Texas and made my way to Houston to attend the Conrad N Hilton College of Hotel and Restaurant Management at the University of Houston. I have been in the food and beverage industry since my first W-2. My wife and I moved to Seabrook in 2003 quickly falling in love with the area. We were graced with a daughter in the Spring of 2005. We are very active members at Lakewood Yacht Club and whether fishing or cruising, we thoroughly enjoy the boating and on the water life.

Sushi Success

Chef: Brad Heintz

Ingredients

Rice & Sushi Vinegar Ingredients (yields - 4 large rolls [futomaki] or 10 small rolls [hosomaki])

2 cups and 2 Tablespoons (600ml) Sushi Rice

2 cups and 3 tablespoons (500ml) Water

¼ cup Rice Vinegar

2 Tablespoons Sugar

½ Tablespoon Salt

Tezu Ingredients

1 cup of Water

2 Tablespoons of Rice Vinegar

½ Tablespoon of Salt

Sushi Roll

1 Package of Cream Cheese sliced

2 Avocados sliced

2 Carrots sliced

1 cucumber sliced

Meat:

1 Lb. cooked Shrimp, Seared Tuna or other fish, crawfish

10 Nori (seaweed) Sheets

2 Tablespoon Mayonnaise

1 Teaspoon Creole Seasoning

1 Jalapeno thinly sliced

Wasabi powder

Soy Sauce

Sesame Seed Oil

Juice of 2 Limes

Shaved Ginger for garnish

Sesame Seeds to season

Japanese Nachos Ingredients

4 Large Avocados

½ Teaspoon Garlic

Salt

1 Medium Jalapeno finely chopped without the seeds

1 Tablespoon Wasabi powder

¼ Teaspoon Black Pepper

1 to 2 Tablespoon Lime Juice

1 package of Eggroll pastry cut in half on a diagonal forming triangles.

¼ cup Olive Oil

Garlic Salt to season chips

Creole Seasoning spice to season chips

Cooking Instructions

Rolling Sushi Rolls: For the Sushi Rolls, first slice and prep internal ingredients ahead of time. Gather and prep toppings needed. Cut Nori (seaweed) Sheets to use 2/3 of the sheet. Cover your sudare [bamboo rolling mat] with plastic wrap. Place nori (seaweed) sheet on your sudare. Dip your hands in your Tezu. Take a handful of rice and place on your nori sheet. Gently distribute the rice across the nori sheet. Sprinkle rice with desired toppings (sesame seeds, spice mixes). Flip over nori sheet with rice and place internal ingredients (based on the type of roll you are making) in a row along one side of the nori sheet. Roll up using the sudare from the side nearest you to form a center core of ingredients surrounded by nori. Pull back to make the center tight. Then finish rolling up the roll. Remove the Sudare and then cover the roll again and squeeze the roll so it is tight. Cut your roll into 8 pieces. Coat your knife with Tezu mixture. Cut your roll in half and line up two halves side by side and then cut into bite sized pieces. Add toppings based on rolls and place on serving tray.

Serve with Wasabi, ginger and soy sauce.

Cali Shrimp Roll: Cooked Shrimp, Cream Cheese, Avocado, Cucumber, Carrots sprinkled with black sesame seeds.

Cajun Roll: Cooked Shrimp, Cream Cheese, Avocado, Carrots, sprinkled with sesame seeds and topped with a braized crackera nd Cajun mayo crust.

Jumpin' Tuna Jalapeno Roll: Tuna Tartare or Seared Tuna, Avocado, Cucumber, Carrots, sprinkled with sesame seeds and topped with thinly sliced Jalapeno and Wasabi Edamame dust.

Making Sushi Rice: The Sushi Rice is the hardest part of preparing successful sushi rolls. If the rice isn't sticky and plump it will not roll well and hold together when eating. **Wash and Cook The Rice** Wash the rice several times until the water runs fairly clear when draining. Let your wash rice strain for 30 minutes. Transfer the rice to your pot add the measured water. Heat water to boiling, cover tightly and simmer at lowest heat allowing the rice to steam for 18 minutes. Remove your pot from the heat and let stand covered for another 15 minutes. **While Rice is cooking Prepare Your Sushi Vinegar and Tezu:** To make the Sushi Vinegar, mix the vinegar, sugar and salt together in a small saucepan. Heat the mixture until the sugar dissolves, stirring frequently. Remove from heat and let your sushi vinegar cool to room temperature. To make your Tezu, mix together 1 cup water, 2 Tablespoons rice vinegar and ½ Tablespoon of salt in a small bowl for your cooling bowl, hands and knife to use when making sushi rolls

Prepare Your Cooling Bowl or Pan: Moiston your bowl or wooden pan with a cloth dampened with your TEZU mixture. The traditional bowl to use is the flat-bottomed wooden sushi oke or hangiri. The porous wood absorbs excess moisture and the large surface allows the rice to cool more quickly and evenly. Put the hot rice into your mixing bowl and add 1/4 of the sushi vinegar solution. Mix with a wooden spoon or patula in a folding motion so as to not smash your perfect sushi rice. Repeat until all sushi vinegar is used. After mixing you can

fan [electric fan will work] the hot rice mixture for about 5 or 6 minutes in order to remove excess moisture and create a glossy shine to your rice. Your rice should have a slight chewiness and be sticky to the touch. When cool cover with plastic wrap so that the rice doesn't dry out

Making Japanese Nachos:

Heat oven to 400 degrees. In a shallow bowl pour olive oil.

Take Eggroll pastry triangles and coat each side with oil and place on baking sheet. Sprinkle with garlic salt and creole spice. Bake for 10 minutes or until golden brown. You may need to flip pastry half way through. As you bake in batches you may use oil and spice on baking sheet to coat dough. When all done keep warm in oven. Serve with Avocado dip. To make avocado dip, remove avocado meat from the avocado and mash with a fork in a small bowl until mash potato consistency. Add spices and lime juice to taste. Transfer to serving bowl and cover with plastic wrap so that no air is exposed to the avocados. Refrigerate until use.

Biography

Brad Heintz is the founding pastor of Living Word Church in Seabrook, a vibrant family-style, non-denominational Christian church who take a pure, simple and real approach to faith and life. The son of missionaries to England, he was born in Cambridge, UK, grew up in Michigan, and studied in Ann, Arbor, London, St. Louis and Seoul, Korea. He is married to Cindy, the spice in his gumbo. He has two daughters: Ella, a pre-med student at Baylor University and Lilli, a fashion model in New York.

Apricot Kielbasa

Chef: Thom Kolupski

Ingredients

Yield: 48 individual servings.

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

Cooking Instructions

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

Elected Mayor of Seabrook in May 2017. I have served the City of Seabrook in some manner for the last past 16 years including City Council from 2009-2015, City of Seabrook Economic Development Corporation, and the Planning and Zoning Commission. A 20 year resident of Seabrook with my wife Tamara, co-owner of JM Food Products, daughter Paige, a senior at Texas A&M University, son Evan, a Construction Manager with D.E. Harvey Builders and son Colin, a DPS Texas State Trooper in Galveston County.

Camarones En Una Manta

Chef: William Kreuzer

Ingredients

Butter

Garlic

Hot Pepper Sauce

Salt

Pepper

Blue Cheese

Basil

Bacon

Celery

Shrimp

Cooking Instructions

Preheat broiler. Combine butter, garlic and pepper sauce. Cut a slit in each shrimp along the inside curve; flatten slightly. Sprinkle shrimp with salt and pepper. Press a cheese cube into slit. Wrap a basil leaf and bacon piece around each shrimp; secure with a toothpick.

Place shrimp on a greased rack of a broiler pan. Broil 6-8 in. from heat until shrimp turn pink and bacon is crisp, 5-6 minutes on each side, basting occasionally with butter mixture. Arrange shrimp on a serving platter; sprinkle with celery, crumbled blue cheese and basil.

Biography

I am a freelance giver with a passion for creating smiles. Born and raised in Canton Ohio I have now lived in Texas for twenty-eight months. I decided to move to Texas after seeing the devastation of Hurricane Harvey and feeling a need to put my skills and construction knowledge to use by helping Houston recover from the storm. Since landing down here I have become a member of a few organizations including Seabrook Rotary, Seabrook Rotaract, Bay Area Alliance and SERVE

Hanzee's Crab Cakes

Chef: Hans Mair - Sundance Grill

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

Cooking Instructions

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.

BBQ Shrimp

Chef: Tom Morris

Ingredients

Shrimp
Lemon (1-Large)
Garlic(2-tbs.)
Butter (1-Cup)
Bay leaves(4)
Paprika(1 tsp.)
Cayenne Pepper(1/4 tsp.)
Black Pepper(1/2 tsp.)
Salt(1/4 oz.)
Worcestershire Sauce(2-Tps.)

Cooking Instructions

In a large Skillet, Melt Butter, Combine all Ingredients and simmer for about 5 minutes.

Add Shrimp, simmer for 5 minutes or until shrimp are pink, then cover and simmer for 10-15 minutes.

Biography

Tom was born in Southeast Texas in Crystal Beach, raised in Beaumont, Texas while attending South Park High School and continuing on to Lamar University. While growing up there, he learned the fine arts of both Southern and Cajun Cooking from his mother in the kitchen with a weathered pressure Cooker and a good ole' Iron Skillet. He's taken all of his mothers recipe's and kicked them up a notch with his own special touch.

Bacon Candy

Chef: Frank Pannitti

Ingredients

8LB. PORK BELLY
1/2 CUP SMOKED PAPRIKA
1/2 CUP COARSE BLACK PEPPER
1/2 CUP MINCED GARLIC
1/2 CUP KOSHER SALT
2 CUPS ORANGE JUICE

Cooking Instructions

RUB PORK BELLY WITH DRIED SPICES AND MARINATE IN ORANGE JUICE FOR 3 HOURS, SOUS VIDE FOR 12 HOURS AT 165 , LET COOL , CUT INTO ONE INCH SQUARES ANHD FRY TO ORDER FOR 4 MINUTES AT 350 TOSS IN SWEET CHILI AND SERVE ON TOOTH PICS

Biography

EXECUTIVE CHEF AT MARAIS FOR 3 YEARS PRIOR EXECUTIVE CHEF AT SUGAS DEEP SOUTH CUISINE AND JAZZ BAR . VOTED BEST CHEF IN SOUTHEAST TEXAS 2013, SELECTED TO WHOS WHO IN 2015 40 YEARS RESTAURANT EXPERIENCE WITH 20 YEARS OF EXPERIENCE IN UPSCALE CASUAL AND FINE DINING

Texas Caviar

Chef: Gary Renola

Ingredients

One 15 oz can black beans, drained and rinsed
One 15 oz can black eyed peas, drained and rinsed
Two celery stalks, chopped
One cup corn kernels, any variety, drained
One green bell pepper, chopped
One red bell pepper, chopped
One can diced Rotel tomatoes (mild or hot), drained
½ chopped red onion
1 ¼ cup zesty Italian dressing
½ cup chopped cilantro, optional
Your choice of chips for serving

Cooking Instructions

Place all ingredients (minus the chips) into a large bowl and stir well. Refrigerate a minimum of two hours. Serve with chips.

Biography

Gary and his wife Elaine have been married 45 years and have lived Bay Area since 1978 and in Seabrook since 1992. Gary retired from ExxonMobil in 2011 after 33 years. Gary has an ChE degree from Penn State and MS and PhD in ChE from the University of Illinois. Gary served on Seabrook City Council for 6 years, including Mayor from 2008 to 2011. He is currently Chair of Seabrook Planning and Zoning Commission. Also, Gary volunteers for Rotary, Communities in Schools and Big Brothers Big Sisters.

Crescent Roll Pizza

Chef: Scott Stillman

Ingredients

2 cans crescent rolls (lay flat on cookie sheet and 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

Cooking Instructions

Lay the crescent rolls flat on cookie sheet and crimp together

Bake bread @ 350 about 7-10 minutes, Let cool

Mix together cream cheese, dressing, and mayo. Spread on bread. Add chopped green and red bell peppers, broccoli and colby jack cheese

Biography

Scott Stillman is a Certified Financial Planner at LPL Financial where he gives Financial Advice, manages money, and helps people protect their families for a living. Scott is an Eagle Scout, Combat Engineer in the Army, Past Commodore of Waterford Yacht Club, on the Board of Habitat for Humanity, and has been in Rotary for 20 years.

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

Father CoCo's Marinated Crab Claws

Chef: Wayne Wicks

Ingredients

5 Containers of jumbo crab claws
3 cups of olive oil
1/2 cup of red wine vinegar
2 TBSP granulated garlic
2 TBSP salt
2 TBSP black pepper
3 TBSP oregano

Cooking Instructions

Mix above ingredients in jug and let emulsify.

Over low heat add crab claws then cover with mixture. Let stand and heat then serve.

Biography

Born and raised in Louisiana learning to cook as a young man. Moved to the Houston area in 1974 then returned to Louisiana in early 80's to start in business. Returned to Taylor Lake Village in 1986 and remained.

Italian Sausage Stuffed Mushrooms

Chef: Dustin Young

Ingredients

20 whole white mushrooms
2 tablespoons olive oil
3 cloves garlic - minced
3/4 pound Italian sausage
1 tsp onion powder
6 oz cream cheese - softened
1 tsp cayenne pepper
1/2 tsp black pepper
1/2 cup grated Parmesan cheese

Cooking Instructions

Preheat oven to 350 degrees F Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Break off stems. Chop stems extremely fine.

Heat oil in a large skillet over medium heat. Add garlic, and Italian sausage. Cook until sausage is cooked through. Remove some of the grease.

Add chopped stems and cook until all liquid is released and evaporated. and chopped mushroom stems to the skillet. Set aside to cool.

When mushroom mixture is no longer hot, stir in cream cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture will be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Place mushroom caps on baking sheet

Bake for 20 minutes or until mushrooms are very hot and liquid is being released.

Biography

Dustin Young is the owner of OilPatch NDT. Dustin is a graduate of Texas A&M as well as Texas Chiropractic College. Dr. Young has been a member of Seabrook Rotary since 2011. Dr. Young is a proud father to Laurel and husband to Sarah Young. In his free time he likes to hunt whitetail deer and fish around the country.

DESSERTS

Big Easy Bread Pudding

Chef: Rick Clapp

Ingredients

6 croissants
2 tbsp. melted butter
1/2 cup raisins
5 eggs
2 cups of milk
3/4 cup sugar
3 tsp. cinnamon
1 tsp. vanilla extract
Sauce:
3/4 cup sugar
1 stick of butter
1 tsp. vanilla extract
1 egg

Cooking Instructions

Preheat oven 350 degrees

Break croissants into small pieces into an 8 x 8 square inch baking pan, Drizzle melted butter over bread. Sprinkle with raisins. In a medium bowl combine eggs, milk, sugar, cinnamon & vanilla extract. Pour over bread mixture and lightly push down with fork until bread covered and soaking in the egg mixture.

Bake for 45 minutes.

Sauce: In a small saucepan melt butter over a low heat and combine

sugar stirring until creamy. Do not bring to a boil!! Add vanilla & egg. Stir until mixed thoroughly. Pour over bread pudding immediately.

Biography

Graduate U of Alabama with a degree in Management Science. Airline executive for 15 years. World traveler. Favorite place Capetown South Africa and the country of New Zealand. Hobbies include all sports, formula racing, boating, hanging out at LYC, cooking and serving my community. Single. Have 3 Chinese Crested Powder puff dogs Ringo, Bear & Panda. Love Men Who Cook! Owner of the Bay Group, Inc. Publish Bay Area Houston Magazine and Gulf Coast Mariner Magazine.

Chocolate Peanut Butter Cake

Chef: Charles E. Clemmons

Ingredients

One Devil's Food Cake mix (any brand)

One Yellow Cake Mix (any brand)

3/4 rds cup of peanut butter

7 eggs

one cup of vegetable oil

2 cups of water

Cooking Instructions

Mix the devil's food mix first according to the instructions on the box but add an extra egg making four eggs in the mix.

Pour the mix into four 9" cake pans and set aside.

Mix the yellow cake mix according to the package using three eggs, the peanut butter, oil, and water.

Equally distribute the yellow cake mix batter on the devil's food batter and swirl the mixes together.

Preheat oven to 350 degree F and bake mixes for 30 minutes.

Remove when done. Cool and frost with your preferred frosting.

Suggestion: Frozen cakes frost easier.

Biography

Charlie was transferred to Seabrook in 1976. He and his wife, Barbara, founded Pro-Tem, Inc. in 1979. He is Chairman of the Board of Pro-Tem, Inc. a software company specializing in health and safety software for the nuclear power industry. He is retired and was Rotary International's Governor for the Houston area in 2000-01. He and Barbara are members of the Seabrook Rotary Club and Past Presidents. They spend most of their time in Rotary

humanitarian work in Texas and internationally. He has serving as Rotary International's Chair for Water and Sanitation for the world. Barbara and Charlie also founded the Rotary Books for the World Program which ships text and library books to developing countries. The books are distributed from book distribution centers. From 2001 through 2011 the group has sent \$140,000,000 worth of educational materials. This is Charlie's 22nd year with "Men Who Cook."

Ernie's Café Bread Pudding with Rum Sauce

Chef: John 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

Cooking Instructions

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 & blessed with a gorgeous greatdaughter, Jade. Lindsey 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 NiSoft USA, and is also a Partner on the Pelican Island Rail/Port Project with Legacy Port Partners. With over twenty years of working with several charities, community and O&G trade organizations in the Bay Area/Gulf Coast Region, John has lent a hand, as help is needed throughout the community.

Buckeyes

Chef: Abe Gallagher

Ingredients

12 oz (1 1/2 cups) creamy peanut butter
1/2 cup butter, softened
1 teaspoon vanilla extract
1 pound (4 cups) powdered sugar
16 ounces semi sweet chocolate (you can use chocolate chips or your favorite brand of dark chocolate)
1 tablespoon vegetable shortening

Cooking Instructions

In a large bowl, beat peanut butter and butter. Stir in vanilla extract. Add powdered sugar and beat on low speed until smooth. This may take several minutes.

Tips: If peanut butter mixture is dry and crumbly, keep beating until it is smooth. Don't quit too early. If it still is not smooth, add a tablespoon of peanut butter at a time until it is smooth. If peanut butter mixture is sticky, add 1/4 cup powdered sugar at a time until it is firm and dry enough to roll between your palms.

Roll into 1 inch balls and place on a cookie sheet lined with wax paper. Freeze for at least 1 hour.

Melt the chocolate and vegetable shortening together using a double boiler, stirring constantly.

Tip: You can also use a microwave or chocolate melting pot to melt the chocolate.

Dip the chilled peanut butter balls three fourths of the way into the melted chocolate and place back onto the wax paper lined cookie sheet. Refrigerate until chocolate is firm.

Tip: Use a toothpick to dip balls into the melted chocolate. Use fingers to blend in toothpick holes if you prefer. Leaving a small uncovered area of chocolate allows the balls to resemble the nut of the Ohio buckeye tree.

Enjoy! Buckeyes can be stored at room temperature for one or two days, in the refrigerator for up to one week, or in the freezer for up to one month.

Biography

Abe Gallagher is proud to call Seabrook home to both his residence and business. A native Texan, he attended UNT before settling in Houston to begin his career. He is a Branch Manager with NRL Mortgage, and he finds great passion in helping his clients achieve the dream of homeownership. Abe is married to the beautiful Julia Gallagher, and they have one amazing daughter named Kate. Abe is an avid golfer. He enjoys music, sports, traveling, and spending time with his family and friends.

Coconut Poke Cake

Chef: Matthew Paulson

Ingredients

- 1 box white cake mix w/ eggs, oil and water
- 1 15 oz can cream of coconut
- 1 small can of sweet and condensed milk
- 1 8 oz container Cool Whip thawed
- 1 8 oz package sweetened flaked coconut

Cooking Instructions

1. Prepare and back white cake mix according to package instructions for a 9 x 13 pan.
2. Mix can of cream of coconut with can of sweet and condensed milk in a bowl.
3. Lightly toast sweet coconut in fry pan.
4. Remove cake from oven, and while still hot, poke holes all over the top of the cake using a fork or straw.
5. Evenly pour the bowl of Cream of Coconut and Sweet and Condensed Milk mix over the cake.
6. Let cake cool completely then frost with whipped topping.

Biography

Matthew Paulson is a graduate of West Texas State A&M Univ. and the Univ. of Houston, Clear Lake. He was accepted into the Navy and attended the Navy Diving & Salvage School, graduated as a Diving & Salvage Officer, served 31 years in the Navy Reserve & retired a Captain. While in the Navy he spent 10 years as a Jr. & Sr. high math teacher and coach. He is currently serves as the principal of Ed White ESTEM Magnet School. He resides with his wife Judy, daughter Meredith and son Noah in El Lago.

Sopapilla Cheesecake

Chef: Randy Rance

Ingredients

2 (8 ounce) packages cream cheese, softened
1 3/4 cups white sugar,
divided 1 teaspoon Mexican vanilla extract
2 (8 ounce) cans refrigerated crescent rolls
1 teaspoon ground cinnamon
1/2 cup butter room temperature
1/4 cup honey

Cooking Instructions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray.

Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth.

Unroll the cans of crescent roll dough, and use a rolling pin to shape each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough. Stir together 3/4 cup of sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey. Cool completely in the pan before cutting into 12 squares.

Biography

Resident of the area 35 years plus, Graduated Clear Creek High School in '86 and Texas State College in '88. Served 4 years in the United States Navy and was Medically Retired in '92. Meet the best

part of my life in '92 Dianna Jones. Have 4 kids 3 boys, Andrew, and Alex Step Son Matt, 1 Step Daughter Kayleigh and 5 Grand Children Carter, Nathan, Evan, Logan, and Levi. Have been a Competition BBQ Cooking since '98 with many great team, currently cooking with "That's My Ticket".

ENTREES

Cajun Crawfish Bread

Chef: Barry J. Baker

Ingredients

8 Loafs of French or Italian bread
2 lbs of Crawfish tails
2 sticks of butter
8 cloves of garlic fine diced
Romano & Parmesan 1 cup
Cajun Seasoning (Slap Yo Mama) to taste
8 Tbs Parsley
1 cup mayonnaise or 1/2 more if needed
1 yellow pepper
1 green bell pepper all diced
1 chopped sweet onion
Diced seasoned tomatoes

Cooking Instructions

Heat oven to 350

2 to 3 sticks of butter 2 lbs of fresh crayfish tails 2 large or 3 medium seasoned tomatoes chopped 6 cloves of garlic 4 Tbs of Cajun seasoning 1 cup of mayonnaise 1 cup of Monterey Jack cheese or pepper jack, 1 cup each Romano and parmeasean cheese 1 large sweet onion 1 yellow and 1 green bell pepper 8 tbs of fresh Parsley melt butter, add garlic, bell peppers and onion, 4 minutes,

Add tomatoes and crayfish for 2 minutes mix all mayo and other ingredients in bowl Cut loaves in half and cut again longways Spoon your mix on the bread and cook for 10 minutes, can add more cheese and Cajun seasoning the last 5 minutes.

Cut in small serving pieces .

Biography

I was born in Galveston, lived here my whole life. Married to Jacqueline for 36 years, we have 2 wonder full daughters, one working at UTMB in Galveston. The other attends Texas Tech University as a Business Major (Senior) planning to go on for her Masters. I worked for Shell Oil/ Chemical 24 years, and at NASA-JSC for 13 years as a Project Manager, still working. My hobbies are fishing, hunting, travel, a a 15 year Team Member of Lite Bunch BBQ and enjoy snow skiing, cooking/ grilling.

Cannelloni Caprese

**Chef: Guiseppe Camera/Frankie Camera
Villa Capri**

Ingredients

Veal, spinach & cheese with a tomato & cream sauce

Cooking Instructions

1. make fresh pasta
2. prepare stuffing
3. stuff pasta
4. put in pan
5. prepare tomato & cream sauce
6. pour over cannelloni
7. put in oven, bake it at 550 for 10 minutes

Biography

Guiseppe & brother Frankie born on the Island of Capri. Our Father was a Manager of a hotel, so since the age of 12 we worked with him in the hospitality business. We got experience all over Europe. We worked in Switerland, Germany, Rome & many more countries. Then we came to America at the age of 32 & began our own Restaurant in 1978. We have been in Clear Lake ever since!

Classic Cafe Shrimp and Grits

Chef: Brad Emel

Ingredients

1 can diced tomatoes
4lbs smoked sausage
3lbs ham, diced
1 bunch green onions chopped
1 cup minced garlic
12oz shrimp base
6 cups white wine
8 cups water
2 lbs butter
2 oz Tobasco sauce
3 tblsp salt
1 tblsp thyme
1 tblsp ground oregano
1 tsp cayenne pepper
2 tsp black pepper
Grits-----
8 cups water
8 cups milk
1 tbsp salt
1/2 lb butter
1 cup heavy cream
8 oz cheddar cheese

Cooking Instructions

Cook ham and sausage in butter until crispy, add veggies and spices. Cook for ten minutes. Add water, wine and shrimp base and simmer for 20 minutes.

Biography

Brad Emel, owner of Classic Cafe! Enough said!

Ellis Cattle Company Famous Baby Back Ribs

Chef: Gary Hamilton

Ingredients

Spice :

One part Lawry's seasoning salt
one/half black pepper
one/half granulated garlic
one/half Cayenne pepper
one quarter part Adopts Tenderizer

Cooking Instructions

Liberally sprinkle mix on both sides. Shake excess off ribs .Do Not Rub mix into meat as it will add a gritty texture to finished product. Cook directly over coals using a covered pit, barrel or similar keeping temp at 275/300. Ribs with bone side down. When small end of bone is exposed about 1/4 inch, ready to serve. Optional idea is then ribs one time for 15 minutes to add color to top. Do not overcook. ENJOY !!!!!!!

Biography

Retired insurance agent. Live in Shoreacres since 1999. Mattie and I have a wonderful time together traveling and spending time with friends and family.

Smoked Brisket

Chef: Chad Hanak

Ingredients

Beef Brisket (2 trimmed briskets in the 10 to 12 lb range)

Dry Rub (from HEB)

Cooking Instructions

Trim any excess fat from the briskets so that the fat layer is about 1/4 inch in thickness.

Cover the briskets in dry rub.

Start a fire using mesquite wood in a smoker with an offset fire box. When the temperature at grate level in the smoking chamber is 250 degrees, place the brisket on the smoker fat side up.

Smoke the brisket for about 8 hours, and then wrap in aluminum foil and put in the oven at 250 degrees to maintain a constant temperature.

Once the internal temperature is around 203 degrees, remove from the oven and let it rest for an hour. Then cut and serve.

Biography

Chad is originally from Dallas, TX, and has lived in the Clear Lake area for the better part of two decades. He has a passion for BBQ and beer season. He is currently President of Superior QC and is opening the Woodhouse Day Spa in Baybrook with his wife, Evelyn.

Blackened Catfish Etouffee

Chef: Andrew Jones
Crazy Alan's Swamp Shack

Ingredients

1.5 gal Water
1 lb Green peppers
1 lb Yellow onion
5 lb Carrots
1/2 cup Garlic sauce
1 lb Celery
1/2 gal Diced tomatoes in juice
1/2 lb Seafood base
1 cup Sherry cooking wine
2 oz Dry oregano
2 oz Dry basil
4 oz Chili powder
2 oz Crawfish spice
3 qt Heavy cream

Cooking Instructions

In a large dutch oven combine diced peppers, onion, carrots and celery with 8 oz of vegetable oil and sauté until tender. Add spices, diced tomatoes, seafood base, garlic sauce and water and bring to a low boil. Reduce heat to a medium simmer and cook for apx 15 min (until desired vegetable consistency). Add cream and sherry and reduce by 1/4 to 1/2 to create a savory, rich and delicious étouffée. Serve over blackened catfish filet.

Biography

As a Seabrook native and veteran of the local restaurant industry, Andrew has returned to the area after a rewarding career in graphic design to jump head first back into restaurants. He is currently a manager at Crazy Alan's Swamp Shack located in Kemah. The Swamp Shack's cajun style fare, boiled seafood pots and famous best tails in town crawfish are just a few of the items to temp your tastebuds and take you on a "laissez les bons temps rouler" culinary experience.

Fiesta Shrimp Pasta

Chef: Chris Kurzadkowski

Ingredients

This is an old secret family recipe, never duplicated, only enjoyed!

Cooking Instructions

Biography

Chris is the owner of Battle Rifle Company, a firearms manufacturer in the Clear Lake Area. Battle Rifle Company builds rifles for Law Enforcement and Government Agencies world wide. Battle Rifle Company custom builds rifles and pistols for all applications, and specializes in building firearms that exceed the normal standard. Open to the public, Battle Rifle Company also has complete gunsmithing, painting and custom machine services for your firearms needs

New Orleans Jazz Fest Crawfish Monica

Chef: Jim LeSaicherre

Ingredients

1 pound Rotini Pasta
2 tablespoons olive oil
6 tablespoons unsalted butter
1 cup chopped yellow onions
2 tablespoons minced garlic
2 teaspoons Essence of Emeril
1/2 teaspoon salt
1/4 teaspoon cayenne
1/4 cup dry white wine
2 cups heavy cream
1 tablespoon fresh lemon juice
1 pound crawfish tails
1/2 cup chopped green onions
1/2 cup chopped fresh parsley leaves
1 cup grated Parmesan

Cooking Instructions

Cook the pasta in a large pot of boiling salted water until al dente, about 8 minutes. Drain, reserving 1/4 cup of the cooking liquid. Return to the pot and toss with the olive oil and reserved cooking liquid. Cover to keep warm. In a large saute pan or skillet, melt the butter over medium-high heat. Add the onions and cook, stirring, until soft, about 5 minutes. Add the garlic, Essence, salt, and cayenne, and cook, stirring, for 1 minute. Add the white wine and cook over high heat until nearly all evaporated. Add the cream, lemon juice and cook, stirring occasionally, until slightly reduced. Add the crawfish tails and cook, stirring, to warm through. Add the green onions and parsley and cook for 1 minute. Add the cooked pasta and toss to coat with the sauce. Cook until the pasta is warmed through, about 1 minute. Remove from

the heat and add 1/2 cup of the cheese. Turn out into a serving bowl and top with the remaining 1/2 cup of cheese. Serves 6-8

Biography

I was born and raised in Mid-City New Orleans, LA. My parents who were of French (Dad) and Italian (Mom) origins greatly influenced me to cook. I attended Louisiana State University and graduated with a BS Degree in Mechanical Engineering. I retired from Shell in 2012. I've been married to my wife of 47 years, Carol. We have lived in the Clear Lake area since moving here in 1989, We have 2 adult sons and 3 grandchildren. I enjoy boating, fishing, cooking and spending time with our family.

Sushi Roll

Chef: Eason Lin
Ocean Sushi and Grill

Ingredients

Salmon avo,spicy tuna roll,California Roll.

Cooking Instructions

California roll

Biography

My name is Eason Lin,I've been a Sushi chef about 13 years. I'm the owner of Ocean Sushi and Grill in League City and we've had our doors open for over 3 years. The best quality sushi and sashimi in the area and many specials that are hard to find elsewhere.

Shrimp Cashew

Chef: Andrew Lobeck

Ingredients

1 oz canola oil

6 oz shrimp

1 tsp garlic

1/4 cup mushroom, onion, snow peas, water chestnut,
cashew

1 tps hoisen sauce

1 tsp soy sauce

Fresh thai chili (optional)

Cooking Instructions

Sautee all ingredients together till cooked and add 1/4 cup chicken stock at the end. Stir till stock boils and serve

Biography

Chef Andrew Lobeck has been apart of the Seabrook Community for 29 years.

Chicken and Sausage Jambalaya

Chef: Joe Machol

Ingredients

Chicken

Sausage

Rice

Celery

Bell Pepper

OnionGarlic

Spices Chicken broth

Cooking Instructions

Cut Chicken and Sausage into bite size pieces and cut vegetables suted then combine all ingredients with rice cook until done.

Biography

Lived in Seabrook since 1967 Current Seabrook City Councilman, Work as a NFL Official, Umpire College Baseball, and own my own Tour company WW2 ETO TOURS.

Captain Steve's Hook em' Up Fish Tacos

Chef: Steve Meyer

Ingredients

Serving for about 16 tacos (2-3 tacos per person).

FISH:

2 lbs. Fresh Snapper

1 cup Olive Oil (1/2 cup for coating fish and about 1/2 cup for cooking)

1/4 cup (4 TB/1 oz.) Chef Prudhomme's Blackened Redfish Seasoning

2 TB. TexJoy Steak Seasoning

MANGO PICO de GALLO:

1 Mango (cut into small 1/4" cubes)

1 Bunch Cilantro (coarsely chopped)

2-3 Jalapeños (remove seeds and finely chopped)

2 Roma Tomatoes (cut into 1/4" cubes)

1 Large White Onion (finely chopped)

1 Lime (halved)

SIDES:

White Corn Tortillas

1/4 Head of Shredded Purple Cabbage

1 Package of Queso Fresco (Mexican White Cheese)

Louisiana Hot Sauce

Kraft Creamy French Dressing

Cooking Instructions

Fish:

Prepare filets to about 1/4" thick. Put in a bowl and add 1/2 cup of olive to coat. Add blackening seasoning and TexJoy to coat. Heat about 1/2 cup olive oil in a 12" skillet on medium high heat. Cook filets to about 2-3 minutes until translucent and then flip trying not to break into pieces. Pull out and place on a plate and set aside to keep warm.

Tortillas:

Put another skillet on high heat. Add a few drops of olive oil and add tortilla and rub in the oil and then flip it to coat in remainder of the oil. Then spin with your fingertips to distribute the heat evenly and then flip until the other side is also heated. Do this with every tortilla. We typically make one at a time and hand to a guest so it's hot. Everyone is usually right there hanging in the kitchen so it's a fun time to eat, chat and cook at the same time.

Pico de Gallo:

Add mango, cilantro, tomatoes, onions, lime (squeezed) and jalapeños in a bowl. Mix until blended.

To Assemble:

Take tortilla and add small pieces of fish, drizzle with hot sauce, then pico de gallo, then purple cabbage, then queso fresco and then drizzle with french dressing in a zig zag pattern.

Biography

Steve was born in Madrid, Spain. His Mom taught him to embrace their Spanish heritage and their style of cooking. After moving to America as a young child, his father and grandfather participated in championship BBQ'ing and wild game cookoffs and were successful in their endeavors. Steve picked up those reins and took classes at culinary school for the passion of cooking. Steve is married to Tami who loves to be his sous chef and they love to cook and entertain for friends.

Barbecued Full Plate Beef Ribs

Chef: Eric Moorehead

Ingredients

Rack of full plate beef ribs (4 ribs per slab)--prime. These are not short ribs-but full plate ribs

Honey, Dijon Mustard, dry rub/seasoning to taste to taste. I use Salt Lick Dry Garlic rub. Or favorite rub for brisket.

Pecan/Hickory smoking wood applicable to the smoker being used. Cheap Whiskey for cooking.

Cooking Instructions

Mix Dijon mustard and honey together, approximately 4 parts mustard, 1 part honey. Mix thoroughly. Dry slab of full plate ribs. Generously rub mustard honey mix all over ribs on both sides. This provides a binder for seasoning and establishes texture of the bark. Generously put dry rub of choice all over ribs. Wrap ribs in two layers of pink butcher paper. Let sit overnight in refrigerator. Next day, prepare smoker for indirect cooking if needed, Plan on a 6-8 hour cook at 225-250 F. Use a blend of hickory and pecan wood for smoking. Final temperature before removing from smoker is about 195 F. Wrap ribs in aluminum foil, add small amount of whiskey in the wrap. Place in insulated container for about 1 hour prior to serving

Biography

Amateur barbecue pit master, with love for ribs, brisket, pork shoulder, sausages, chicken and salmon. Use whiskey and garlic as means to add unique flavors to many of my favorites. Prefer to cook on a Big Green Egg (BGE) for smaller events and a more traditional off-set smoker for larger groups.

When not barbecuing, I am a semi-professional woodworker, focusing on Functional Fine Art of a wide range of unique first of a kind pieces.

Pollo Del Mar

Chef: Kim Irving Morrell

Ingredients

Polo Del Mar is Chicken Breasts mixed with a blend of of Creams, Cheeses, Bell Peppers and other Special Ingredients...

Cooking Instructions

Cooked with love on the grill and in the oven.

Biography

Kim Morrell Is a family man and local business owner. Kim owns Your Printing Now and Seabrook Mattress Company. When he is not working he likes to spend time having fun with friends and being on the water.

Schweinbraten (Bavarian Roast Pork)

Chef: Darrell Picha

Ingredients

5 lbs pork loin
1/4 cup Dijon mustard
1/4 teaspoon caraway seed
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon pepper
2 tablespoons olive oil
1 package sliced mushrooms
2 medium onions, diced
8 slices of bacon
1.5 cups beef broth

Cooking Instructions

Fry bacon and set aside leaving oil in pan.
Brown roast from all sides in the very hot roasting pan.
Add spices, mustard, onions, mushrooms and broth and transfer everything to the oven.
Roast covered for 1.5 hours at 350°F.
Turn roast over and roast uncovered for 1 hour. If liquid evaporates, add some more. Transfer meat to a plate to rest.
Reduce sauce slightly in pan on high heat.
Slice roast into 1/2 thick slices and pour gravy liberally over pork.

Biography

Darrell lives in Seabrook with his wife Natalie and is the proud father of their 3 daughters Leah, Lacey and Layne. He loves to cook and is President of Darrell Picha Creative, a marketing and design firm in Seabrook. He and Natalie are small group leaders at Clear Creek Community Church. Darrell has a strong belief in God, family, and community takes every opportunity to share his gifts whenever needed. This is his 10th year participating in Men Who Cook.

Macaroni and Beef Casserole

Chef: Glenn Royal

Ingredients

2 quarts of water

Salt to taste

1 1/2 cups elbow macaroni

1 tablespoon olive oil

1 cup chopped onions

1/4 cup chopped celery

1/4 cup chopped green pepper

2 teaspoons finely chopped garlic

1 pound lean ground beef chuck or round steak

Freshly ground pepper to taste

1 tablespoon chopped fresh oregano (or 1 teaspoon dried)

2 tablespoons chopped fresh basil

1/2 cup canned crushed tomatoes

2 tablespoons butter

2 tablespoons flour

2 cups milk

2 cups cubed or shredded Cheddar cheese

Cayenne pepper to taste

1/4 teaspoon freshly grated nutmeg

2 tablespoons grated Parmesan cheese

Cooking Instructions

Step 1 - Bring the water with salt to a boil. Add the macaroni; stir and simmer until tender, about 5 minutes. Do not overcook. Drain and rinse under cold water.

Step 2 - In a skillet, heat the oil and add onions, celery, green pepper and garlic. Cook, stirring, until wilted. Add the meat, salt and pepper. Cook, stirring, until the meat loses its red color. Add the oregano, basil and tomatoes. Cook, stirring for

5 minutes. Add the cooked macaroni. Blend well and set aside. Keep warm.

Step 3 - Meanwhile, melt the butter in a saucepan, and stir in the flour with a wire whisk until well-blended. Add the milk, stirring rapidly, and bring to a simmer. Cook, stirring, for about 5 minutes.

Step 4 - Remove the sauce from the heat, and stir in the Cheddar cheese, cayenne, nutmeg, and more salt and pepper to taste. Stir until the cheese melts.

Step 5 - Preheat broiler.

Step 6 - Spoon the macaroni mixture into a baking dish measuring 7 by 10 by 2 1/2 inches. Pour the cheese sauce evenly over the macaroni mixture. Sprinkle with Parmesan cheese, and place under the broiler (about 4 to 5 inches from heat source) until it is hot, bubbling and lightly browned.

Biography

Glenn is passionate about serving his country and community. He is the former Chairman of Economic Alliance Houston Port Region, a US Navy Veteran, former Mayor of Seabrook, Texas, and past-president of Seabrook Rotary Club. Glenn is a partner and portfolio manager at Royal Harbor Partners, LLC, a Registered Investment Advisory firm. A Houston native, he lives in Seabrook with his wife Diane, where they share a love of traveling, gardening, community involvement, and for Daisy the wonder dog.

Jackie's Mexican Lasagna

Chef: Richard Tomlinson

Ingredients

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

Cooking Instructions

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 1½ 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 Clear Falls HS in Soccer/Theater and one Engineer/Soccer Player at LeTourneau University. While not cooking for Rotary and attending daughter's soccer games he is busy as a consulting engineer and enjoying his boating hobby at Lakewood Yacht Club.

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)

Cooking Instructions

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 Worcestershire 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 40 years, and has been a Seabrook resident for 17 years. For all those 40 years, Tom works at NASA, Johnson Space Center, celebrated 31 years as a federal employee last year. He currently serving as the Communication and Tracking Safety Engineer for the International Space Station (ISS) since 2011.

SOUP

Old School New England Clam Chowder

Chef: Tom Frobase

Ingredients

2 quarts shucked Clams or 4 #1 cans of minced clams
6 slices Thick Bacon or Pork Belly
2 large Onions
6 tablespoons flour
4 cups cut cubed Potatoes
6 tablespoons Butter
4 cups milk
4 cups Half & Half
Salt & Pepper

Cooking Instructions

Drain the clams reserving the liquid. Separate the hard part of the clams from the soft part, chop finely. Mince the onions. Saute' the pork very slowly, remove and reserve the scraps. Add minced onion and hard part of the clams to the grease. Stir and cook them slowly for about 5 minutes. Sift over them and stir until blended 6 tablespoons of flour. Heat and stir in the reserved liquid and adding 4 cups of 1/2" diced potatoes. Cover pan and simmer until potatoes are done but still firm. Add the pork scraps and the soft part of the clams adding the 6 tablespoons of butter. Simmer the chowder for 3 minutes, heat to the boiling point. Add the milk and half & half and reheat keeping the chowder below the boiling point. Salt and Pepper to taste. Serve with Pilot biscuits or crackers. Makes 16 cups

Biography

Tom Frobase - retired technology executive from the pipeline transportation industry. Now shares the cooking duties with his spouse of 49+ years after she raised their children and managed the household during his frequent travels.

Lobster Bisque

Chef: Trey Hafely

Ingredients

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

Cooking Instructions

1. Fill the bottom of a double boiler halfway with water. Bring to a low boil. Melt butter in top of double boiler, add flour and stir until smooth.
2. Gradually add milk, stirring constantly until smooth. Add onion, mace, black pepper, Worcestershire sauce, and salt. Cook for 3-5 minutes.
3. Put the heavy cream in a blender and whip till thick then add to the ingredients;
4. Add lobster roe and meat and sherry. Cook over simmering water for 20 minutes.
5. To serve, Ladle soup into bowls, add a splash of sherry to the middle, and sprinkle with fresh snipped parsley.

Biography

Native Houstonian with 3 kids: Hannah Scout (23years) and Haleigh Savannah (21 years) and one son Hudson Sagar (13 years). Trey is a certified PADI Dive Master. Also enjoys flying planes/Hunting/Fishing. Volunteerism is a way to give back to the community and something he believes in strongly. In addition he volunteers with "Keels and Wheels" Wheels", TMMSN (Texas Marine Mammal Stranding Network)and past President/VP of Seabrook Volunteer Fire Dept. This is Trey's 19th year with Men Who Cook.

Shellfish Chowder

Chef: David Imbrie

Ingredients

- 1 Pound Crabmeat
- 1 Pound Large Shrimp with shells
- 2 Lobster Tails 6oz. each thawed
- 1/2 Pounds Scallops
- 1/2 Cup butter unsalted
- 4 Carrots diced
- 1/2 Cup diced onion
- 3 Celery Stalks
- 1/2 Cup corn kernels thawed
- 1 Cup diced new potatoes
- 1/4 Cup All -purpose Flour
- 1/4 Cup Parsley chopped for garnish
- 1 Quart of Chicken or Seafood broth
- 1/3 Cup tomato paste
- 1/2 Cup Chardonnay
- 2 Teaspoons Kosher Salt
- 8 Sprigs fresh Thyme
- 1/4 Cup heavy cream

Cooking Instructions

1. Peel and devein shrimp , and cut lobster meat from thawed shells, then add just the shells to chicken or seafood broth in a large sauce pan and bring to boil. Lower to simmer and stir in tomato paste. Simmer for 30 minutes
2. Cut all shellfish into bite sized pieces.
3. In another sauce pan melt butter over medium heat, add all the vegetable and saute about 15 minutes or until potatoes are barely cooked. Sprinkle flour over vegetables, add salt, reduce heat to low and stir until all is completely mixed in, about three minutes.

4. Drain stock of shells and add additional broth to make a quart. Bring to a boil. Then add all shellfish and reduce the heat to simmer, and simmer uncovered for about 7 minutes. Finish by adding heavy cream, parsley and additional salt and pepper to taste.

Biography

Hail from Butler, Pennsylvania, and moved to Seabrook in 1988. Have been in law enforcement for 41 years with the last 31 being spent serving our great community of Seabrook. Has been my pleasure to have been involved with Men Who Cook for over 22 years now. What I enjoy most though is spending time with my wife, Penni, our daughter, son, grandkids, and 93 year old mom, Bobbe. She is my inspiration in all my cooking and entertaining. I hope to increase my Chef skills when I retire in 2021.