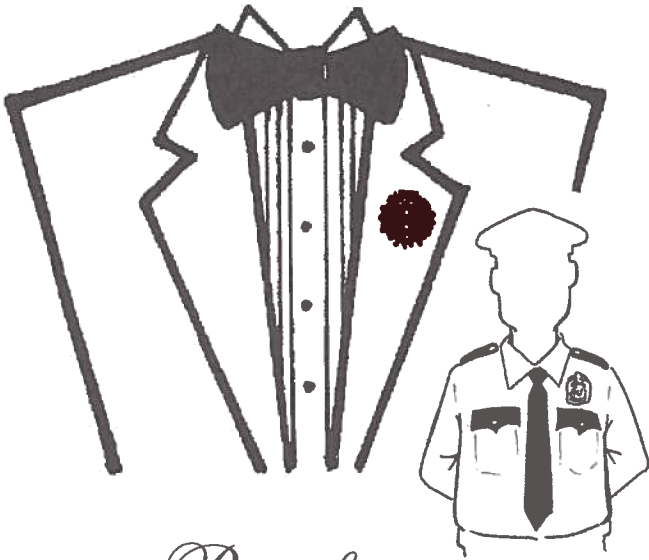




MEN WHO COOK XXII



Benefiting
Seabrook Police Officers Charities
&
Rotarians of Seabrook Charities

**Seabrook Rotary welcomes you to the 22th
Annual “Men Who Cook” – 2016**



*. The 22nd Anniversary
Celebrating 22 Years of Men Who Cook*

Wow! This is the 22nd 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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Seabrook Police Department Administration & Staff 2016

Command Division

Chief of Police – Sean A. Wright
Lieutenant - Robert Gonzales
Lieutenant - Bryan Brand

Detective Division

Detective Sergeant – Will Haskett
Detective – Kim Douglass
Detective – Mike Pickell

Patrol Division

Patrol Supervisors

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

Patrol Officers

Officer Ken Mayes
Officer James Hill
Officer Rebecca Ojeda
Officer Charlie Skinner
Officer Jason Smith
Officer Richard Gorom
Officer Shannon Oubre
Officer Larry Moore
Officer Gary Konvicka
Officer Jeremy Sweet
Officer Anthony Jambrick
Officer Michael Dyer
Officer Steven Hattaway
Officer Kayla Bankhead

Officer Derrick Christensen

Communications

Officer Randy Ratliff
Officer Lenora Weinel
Officer Alana Rohlf
Officer Alicia Petrosky
Officer Hailey Hanes
Officer Amy Woods
Officer Michael Miner
Officer Elizabeth Burges

Animal Control

Officer Dewayne Vansealous

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

Apricot Kielbasa

Chef: Thom Kolupski

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

Ingredients

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

Directions

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

Biography

Former Seabrook City Councilman from 2009-2015. I have served the City of Seabrook in some manner for the last past 13 years, including currently serving on the City of Seabrook Master Plan Committee. I have previously served on the City of Seabrook Economic Development Corporation, and the Planning and Zoning Commission. A 15 year resident of Lake Cove in Seabrook with my wife Tamara, co-owner of JM Food Products, daughter Paige, who is currently a freshman at Texas A&M University, my youngest son Evan, a Construction Manager with D.E. Harvey Builders and oldest son Colin, a Texas State Trooper serving in nearby Galveston County out of the Texas City Headquarters.

Mike's Pickled Shrimp

Chef: Mike Dehart

Source: "River Road Recipes" (mostly)

Ingredients

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

3tbsp. Salt

20 Allspice

8 Peppercorns

1/8 tsp Black Pepper

3 Lemons cut into eighths

20 cloves

6 Garlic Buds, sliced

3 Small Onions, sliced

2 Large stalks celery, crushed or broken

2 Bay Leaves

2 Pinches Dried Thyme

1 tsp Parsley

1 Pinch Red Pepper

1 tbsp Worcestershire Sauce

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

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

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

¼ tsp	Tabasco
¾ C	White Wine Vinegar
1 1/2 tsp	Salt
2 ½ tsp	Celery Seed
2 1/2 tbsp	Capers with Juice
1 ½ C	Olive Oil with no experience
¼ C	Worcestershire Sauce
1tbsp	Yellow Mustard

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

Biography

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

Deviled Eggs

Chef: Bruce Dresner

Hard boil a dozen eggs and let cool; Slice in half the long ways and retain the yolks; mash the yolks and mix with mayonnaise and sweet pickle relish, adding a dash of red pepper if you wish; spoon this mixture into a Ziploc freezer bag and put in fridge to cool.

Arrange egg halves on a serving platter; take the Ziploc with yolk mix and cut off a corner of the bag (about half inch) and squeeze yolk mix into each egg half. You can garnish with a sprinkle of paprika and slice of Spanish olive if you like. Refrigerate until time to serve. Makes 24 servings. Enjoy!

Biography

Bruce is an independent oilman who has lived in Seabrook for the last twenty years with my two sons and stupid cat. I am active in the community and in my spare time I enjoy sailing on Galveston Bay with my friends, rebuilding vintage sports cars and motorcycles and barbequing along with participating in whatever other mischief comes along.

Hanzee's Crab Cakes

Chef: Hans Mair-Sundance Grill II

Ingredients

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

Directions

In olive oil, sauté yellow onion for a few minutes before adding red pepper, green pepper, and celery for 2 minutes.

In a large bowl, add sautéed ingredients to all the rest of the ingredients. Mix thoroughly.

Make 1 oz. cakes for finger food, 2 oz. cakes for appetizers, and sauté in olive oil for about 2 minutes on each side, until golden brown.

Biography

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

Bourbon Barbecue Meatballs

Chef: Gary Renola

Ingredients

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

Directions

SLOW METHOD:

Place meatballs in a 4+ quart slow cooker. In a medium bowl, combine cranberry sauce, barbecue sauce, and bourbon; whisk until well mixed. Pour over meatballs, stir to coat.

Cover, cook on low heat for 4-5 hours or on high heat for 2 hours. Serve.

FAST METHOD:

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

Biography

Gary, and his wife Elaine, have been married 39 years, and have lived in the Bay Area since 1978 and in Seabrook since 1992. Gary retired from ExxonMobil in 2011 after 32 years of service in

the Baytown/Mont Belvieu area. Gary has an undergraduate degree from The Pennsylvania State University in Chemical Engineering. He obtained his MS and PhD in Chemical Engineering from the University of Illinois.

Gary served on Seabrook City Council for 6 years including as Mayor of Seabrook from 2008 to 2011. He served six years as Board member of the West Chambers County Chamber of Commerce, including serving as Chairman of the Board. Gary has served on the Board of Directors and Executive Board of Bay Area Houston Transportation Partnership and the Bay Houston Convention and Visitors' Bureau Board of Directors.

Gary currently serves on the Board of Directors (Past Chair) of the Clear Lake Education Foundation, a non-profit, that supports the teachers and students in Clear Creek ISD. He is also on the Board of Directors of Space Center Rotary. Gary is active with Big Brothers Big Sisters (BBBS) of Greater Houston, mentoring youth for over 18 years and previously serving on the Board of Directors and in fundraising activities.

Crescent Roll Vegetarian Pizza

Chef: Scott Stillman

Ingredients

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

Directions

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

Biography

Scott Stillman is a Financial Planner at 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.

Cajun Bread Bites

Chef: Barry J Baker

Ingredients

1 stick unsalted butter
½ cup chopped onion
½ cup chopped green pepper
½ cup chopped red pepper
½ cup chopped celery
1 tablespoon chopped parsley
4 garlic cloves, minced
4 roma tomatoes, seeded and chopped
8 ounces crawfish tails
8 ounces shrimp, chopped
2 cups shredded sharp white cheddar cheese
1 cup grated romano cheese
½ teaspoon salt
½ teaspoon ground black pepper
1 loaf French bread, halved lengthwise

Directions

1. Pre heat oven to 350 degrees
2. In large skillet, melt 2 tablespoons butter over medium heat. Add onion until translucent, 4 to 6 minutes. Add bell peppers and celery, cook until softened 3 to 5 minutes. Add half of the minced garlic and cook until fragrant, about 1 minute. Add parsley. Remove from heat and transfer to large bowl.
3. To the same bowl, add tomatoes, crawfish, shrimp, cheeses, salt and pepper, combine well. Melt remaining butter with the remaining garlic, cook until fragrant. About 1 minute. Brush butter and garlic and halved French bread slices. Put in oven at 350 degrees for 5 minutes. Remove from oven and divide onion mixture between French bread halves. Bake in oven on a rimmed

baking sheet until cheese is melted. Slice into portions and serve warm.

Biography

Barry Baker is a Native Texan who was born in Galveston (B.O.I.) Barry has been a resident in Taylor Lake Village for 31 years. He is married to his lovely wife, Jackie and has 2 wonderful daughters. Erin who is a student at Texas Tech University and Robin who works for UTMB in Galveston and Raven their young black Labrador who demands a lot of attention. As a family they enjoy boating, fishing, hunting, camping, snow skiing, and travel. Barry was a long-time employee of Shell Chemical/Oil Company and is now working at NASA/JSC in project management. This is Barry's 2nd year with Men Who Cook. Barry also volunteers within the community with various organizations. He is a member of the Elks Organization for over 30 years and the Miller Lite Bunch Barbeque Cooking Team for 13 years. Barry's cooking interests came from his parents and sister who taught him barbequing, grilling, and Southern-Style cooking with good times and hospitality.

Goza

Chef: Michael Giangrosso

Ingredients

1 pack of won ton wraps
1 pd ground beef
1/2 tsp salt
1/2 tsp pepper
1/2 tsp garlic powder
1/2 tsp soy sauce
1/2 cup sesame oil

Sauce:

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

Directions

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

Biography

Michael is a General Manager for Concord Hospitality. He has worked in the hospitality industry since 1989. He is currently managing the Springhill Suites Houston Medical Center-NRG Park. He was also elected to Seabrook City Council in 2012 and serving my second term. He is the Past Chairman of the Board for the Bay Area Houston Convention & Visitor Bureau and served as a board member for the Hotel & Lodging Association of Greater Houston from 2006 to 2015. His wife Hilda of 17 years and he have two children, Clarissa (15 years old) and Craig (13 years old). They currently reside in the Bay Area and enjoy the lifestyle that Seabrook has to offer. In his leisure time, he enjoys spending quality time with his family and friends. His favorite hobby is playing a round of golf with friends and colleagues.

World's Best Shrimp and Grits

Chef: Lewis Keim

Ingredients

Shrimp

Grits

Seasoning

Heavy cream

Cajun seasoning

Directions

Shrimp: Sauté shrimp in Cajun seasoning, butter . Do not over cook. 3 – 4 minutes

Grits: Place the milk, water, and salt into a large, heavy-bottomed pot over medium-high heat and bring to a boil. Once the milk mixture comes to a boil, gradually add the cornmeal while continually whisking. Once all of the cornmeal has been incorporated, decrease the heat to low and cover. Remove lid and whisk frequently, every 3 to 4 minutes, to prevent grits from sticking or forming lumps; make sure to get into corners of pot when whisking. Cook for 20 to 25 minutes or until mixture is creamy.

Remove from the heat, add the pepper and butter, and whisk to combine. Once the butter is melted, gradually whisk in the cheese a little at a time. Serve immediately

Sauce: In a sauce pan add shrimp stock, Cajun seasoning and bring up to warm heat , gradually add heavy cream a dash of white wine and reduce

Biography

ABOUT THE OWNERS – Lewis and Maritza Keim are celebrating

the start of a third year as owners of the International Signature Bistro. They are hands on with everything from greeting customers, to creating the menu and overseeing the food preparation and service.

Both Maritza and Lewis are world travelers and have succeeded at bringing their love of international cuisine to the Bay Area. They enjoy offering diners a departure from the other area restaurants while also including traditional American selections on the menu.

They currently are offering complimentary tapas (think small appetizer) Monday through Friday. This week they have had Spanish tortilla, Italian meat ball, Lebanese meat hummus, melon and prosciutto and Nigerian Suya. What a great way to sample the world and what a great way to sample International Signature Bistro!

Drunken Meatballs

Chef: Chris Kurzadkowski

Ingredients

1 cup Ketchup

½ cup Brown Sugar

½ cup your favorite whiskey

40-50 meatballs- small cocktail (secret recipe)

Directions

Mix ketchup, brown sugar and whiskey into a crockpot

Add meatballs

Simmer for 2-3 hours

Eat and enjoy!!!

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.

Grilled Honey BBQ Chicken Skewers

Chef: Dustin Young

Ingredients

4 boneless skinless chicken breasts
2 red bell pepper
2 yellow bell peppers
1 red onion

Sauce

1 Tablespoon canola oil
2 Teaspoons minced garlic
1 Cup ketchup
¼ Cup granulated sugar
1/3 Cup apple cider vinegar
¼ Cup Honey
4 Tablespoons Worcestershire sauce
2 Tablespoons yellow mustard
2 Teaspoons soy sauce
½ Teaspoon chili powder

Directions

1. Heat oil in a medium sauce pan over medium heat. Add garlic and sauté for 1 minute. Add all the remaining sauce ingredients and bring to a boil. Reduce to a simmer and allow to cook over low until ready to use. If time will allow, let sauce simmer for 20 minutes. It enhances the flavors but is not a necessary step.
2. Skewer chicken pieces, pepper pieces, and onion onto the skewers. Brush sauce over skewers. Grill over medium heat 4-5 minutes, then rotate, brush with more sauce, and cook another 4-5 minutes until chicken is cooked through.
3. Serve skewers warm with additional sauce for dipping or drizzling. Enjoy!

Biography

Dr. Dustin Young owner of Premier Sports Chiropractic, PLLC grew up in a northern suburb of Houston called Atascocita. He was involved in football, baseball, golf and being so close to the water, fishing. He loves the outdoors, which can be seen with his dedication to local conservation associations.

Dr. Young is proud to lead the Sports Medicine team for the Pasadena Livestock Show & Rodeo, as well as helping students on the sidelines as the team chiropractor for La Porte High School. He is a member of many local organizations such as: American Chiropractic Association, Texas Chiropractic Association, Seabrook Rotary Club, Texas A&M's Association of Former Students, Active member of Bay Area Aggie Club, and board member of the Coastal Conservation Association (Bay Area Chapter).

SOUPS & SALADS

Lobster Bisque

Chef: Trey Hafely

Source: Personal Recipe

Ingredients

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

Directions

1. Fill the bottom of a double boiler halfway with water. Bring to a low boil. Melt butter in top of double boiler, add flour and stir until smooth.
2. Gradually add milk, stirring constantly until smooth. Add onion, mace, black pepper, Worcestershire sauce, and salt. Cook for 3-5 minutes.

3. Put the heavy cream in a blender and whip till thick then add to the ingredients;
4. Add crab roe, Lobster, and sherry. Cook over simmering water for 20 minutes.

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

Biography

Trey is a native Houstonian who moved to the Clear Lake area in 1997 along with his wife, Laurie, another native Houstonian, their two daughters: Hannah Scout (19 years) under full scholarship at St. Thomas as a Junior and selected to be an ambassador for the President due to her academic ranking. Haleigh Savannah (17 years) is graduating both high school and college with full honors in both this coming May. Both girls are in Phi Theta Kappa and the National Honor Society. Hudson Sagar (9 years) is excelling in Karate and now has his green belt. All three were home schooled. Trey and Laurie recently celebrated their 29th anniversary in February. Both have an entrepreneurial spirit owning their own companies and merged them a few years ago into one corporation.

Both have a passion for the water with years of sailing, scuba diving, and salt water fishing. Trey is certified with his PADI Rescue Diver License and working towards his Dive Master certification. The sky is the limit and that couldn't be more true with these two. Trey has his Private Pilot's license. Trey also has taken advanced Instrument rating classes and will be working on getting his commercial license.

Trey is also the past President and Vice President of the Seabrook Volunteer Fire Department and worked with TMMSN (Texas Marine Mammal Stranding Network) on rescuing beached dolphins and whales.

Living waterfront is something they have done since moving here and wouldn't consider anything else. It's just magical looking at the sunset on the water sitting in the pool, hot tub, or around the fire pit. Cooking and experimenting with food was a passion instilled very early in life for Trey,

with parents that owned a number of successful restaurants. This is Trey's (17th) year with "Men Who Cook and something he believes in greatly. I've been here since the beginning and it's one of the high points of the year doing this and giving back to the community.

Chicken Poblano Soup

Chef: Darrell Picha

Ingredients

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

Directions

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

Biography

Darrell 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. He is currently serving the City of Seabrook as a Masterplan Review Commissioner.

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 7th year participating in Men Who Cook.

Cajun Potato Salad

Chef: Wayne Wicks

Ingredients

Potatoes
Carrots
Celery
Black olives
Cheese
Eggs
Green onions
Bell pepper
Hot Sauce
Mustard
Mayo
Seasonings

Directions

Cook potatoes in crab boil until tender. Add rest of ingredients. Mix. Season to taste.

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 Timber Cove for 30 years, he is married to Lynn Wicks.

ENTREES

Real Cajun Red Beans and Rice

Chef: Joel Powers

Source: Cooks Tour of Shreveport, 1964

Ingredients

1 Pound Dried Red Beans, Soaked Overnight
½ Pound Salt Pork
2 Quarts Water
3 Cups Bermuda Onions, Chopped
1 Bunch Green Onions, Chopped
1 Cup Parsley, Chopped
1 Cup Bell Pepper, Chopped
2 Large Pods Garlic, Crushed
1 Tablespoon Salt
¼ Teaspoon Red Pepper
1 Teaspoon Black Pepper
3 Generous dashes Tabasco
1 Tablespoon Worcestershire Sauce
1 Small Can (4 Ounces) Tomato Sauce
¼ Teaspoon Oregano
½ Teaspoon Leaf Thyme (Dried)
1 Pound Smoked Sausage, Cut Into 1 Inch Pieces
Boiled Rice

Directions:

1. Cook beans and pork in salted water, slowly, for 45 minutes.
2. Add vegetables, seasonings and tomato sauce.
3. Cook slowly, another hour, stirring occasionally.

4. Add sausage – for extra body – and cook 45 minutes longer.
5. Cool, but do not necessarily refrigerate.
6. Reheat and bring to a boil, then lower heat and simmer gently 30 to 40 minutes.
7. Serve over boiled rice.

Biography

Joel, an LSU “wanabe”, did the next best thing by marrying Jackie, a real Louisiana gal. Both had always wanted to live on the water and following their retirements in 1998, they sold their home in the heart of Houston and moved to Clear Lake Shores, on the water. Joel retired from Texas Instruments after 26 years. He transferred his business experience to the Seabrook Rotary Club. He enjoys fishing, scuba diving, boating and traveling. Laissez les bons temps rouler! This is his eighth year with “Men Who Cook.”

Texas Mac and Cheese

Chef: Tom Adovasio

Ingredients

4 poblano chile peppers
1 pound uncooked elbow macaroni
½ cup butter
½ cup all purpose flour
2 cups whipping cream
1 cup milk
3 cups (12 ounces) shredded Monterey Jack Cheese divided
1 (4-ounce) package goat cheese crumbled
1 teaspoon salt
¼ cup Italian-seasoned breadcrumbs
½ cup (2 ounces) shredded Parmesan.

Directions

Broil chili peppers on an aluminum foil-lined baking sheet 5 inches from heat about 5 minutes on each side or until chilies look blistered.

Place chilies in a zip-top plastic bag; seal and let stand 10 minutes to loosen skins. Peel chilies; remove and discard seeds, and cut chilies into strips. Set aside.

Prepare macaroni according to package directions; drain and set aside.

Melt butter in a Dutch oven over low heat; whisk in flour until smooth. Cook 1 minute, whisking constantly. Gradually whisk in cream and milk; cook over medium heat, whisking constantly, 5 minutes or until mixture is thickened and bubbly.

Stir in 2 ¾ cups Monterey Jack cheese, crumbled goat cheese, and salt until smooth. Stir in roasted chilies and macaroni.

Spoon mixture into a lightly greased 13- x 9-inch baking dish. Top evenly with Italian-seasoned breadcrumbs and Parmesan cheese.

Bake at 375° for 40 minutes. Remove from oven, and sprinkle evenly with remaining 1/4 cup Monterey Jack cheese.

Broil 5 inches from heat about 3 to 5 minutes or until cheese is golden and bubbly.

Biography

Tom Adovasio, his wife Glenna and their son Joe have been long time residents of Seabrook. They have not only enjoyed the boating and fishing in this wonderful area but have enjoyed the wonderful education opportunities for their son Joe. Tom's wife Glenna has been a Realtor in the area for the past 12 years and was elected to City Council in May 2015. Their son Joe has graduated from Sam Houston State with a Bachelor of Science in Criminal Justice, commissioned as a 2nd Lt. in the Army Reserves and is currently attending the Houston Police Academy. Tom has worked in the high tech industry for over 30 years and he also represents One Coin as an investment opportunity. Tom and Glenna look forward to many more years in the Seabrook, this is their home!

Quesadilla Casserole

Chef: Scott Blackley

Source: A McCormick Recipe Inspirations

Ingredients

2 tsp. chili powder
1 tsp. ground cumin
1 tsp. minced garlic
½ oregano leaves
½ crushed red pepper (optional)
1 lb. ground beef
½ cup chopped onion
2 8 oz. cans tomato sauce
1 15 oz. can black beans, drained and rinsed
1 8 ¾ can whole kernel corn, do not drain
1 4 ½ oz. can chopped green chilies
6 8 in. flour tortillas
2 cups shredded cheddar cheese

Directions

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

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

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

Biography

Scott's biography was not available. He is a relatively new member of the Seabrook Rotary Club and is a financial advisor.

Macaroni & Cheese

Chef: Eric Bourque

Ingredients

2 Tbls Nonfat Dry Milk

2 Tbls Flour

¼ Tsp Salt

1 Tbls Melted Butter

3 Cups Grated Mexican Blend Cheese, Divided

1 ¼ Cups Boiling Water

16 oz Elbow Macaroni

Directions

Cook macaroni according to directions; drain and set aside.

Heat oven to 350 degrees.

In large bowl, mix dry milk, flour and butter.

Gradually add boiling water, beating constantly.

Add one cup of cheese and continue beating until smooth and creamy.

Stir in macaroni then add 1 more cup of cheese and the salt.

Transfer to lightly greased 2-quart baking dish.

Cover with foil.

Bake 25 minutes. Remove foil. Sprinkle with remaining cup of cheese.

Continue baking 1 minute or until cheese melts.

Pork Tenderloin with Herbs de Provence

Chef: Tim Broadhead

Ingredients

1 Pork Tenderloin
1/3 cup dry white wine
3 teaspoons herbs de Provence
½ teaspoon salt
1/8 teaspoon black pepper
1 can chicken broth
4 teaspoons cornstarch
1 teaspoon paprika

Directions

Pierce the tenderloin on all sides with a fork. Place in a large re-sealable plastic bag. Combine the wine, herbs, salt and pepper. Add pork and coat all sides. Seal bag and marinate in the refrigerator for 6 hours.

Preheat the oven to 525 degrees. Remove pork from the bag saving the marinade. Place pork on an uncovered roasting pan on a shelf in the bottom third of your oven.

Bake in the preheated oven for 51/2 minutes. Turn oven off and do not open the door for 1 hour. Remove and let rest for 10 minutes before serving.

While the pork is still in the oven, make the gravy. Place the marinade in a small saucepan. Stir in chicken broth, cornstarch and paprika. Cook stirring constantly until it boils. Stir for 1 more minute and serve over thinly sliced tenderloin pieces.

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.

Peruvian “Arroz con Pollo” (Rice & Chicken)

Chef: Pierr Castillo

Ingredients

8 pieces skinless chicken

Salt and pepper

½ cup oil

1 big red onions, chopped

3 garlic cloves, chopped

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

½ cup Guinness stout or ½ cup lager beer

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

3 cups rice

1 cup mix peas

2 ½ cups chicken stock

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

Biography

Pierr was born in Peru moved to the states when he was 10 yrs old. He grew up in La Porte and always knew one day he would be an entrepreneur in the Bay Area.

For almost ten years, Pierr worked in a sales and marketing capacity for brands like Citigroup, Ashley Furniture Homestores and most recently: Chick-fil-A. After much success in his career, Pierr opened his own marketing firm in 2012 called **Top Star Marketing**.

Pierr is a graduate of University of Houston and serves on the Board of Directors for Texas PTA. He is also a board member of the Clear Lake Area Chamber of Commerce and serves as Chairman of the Diplomats Division. His ability to deliver a marketing presentation with passion and clarity has made him a popular speaker in the marketing arena.

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

About my recipe:

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

Dad's Chili

Chef: Kevin Cook

Ingredients

- 1 ½ lbs ground beef or chuck
- 2 medium onions, sliced
- 1 28 ounce can of whole tomatoes
- 1 6 ounce can of tomato paste
- 1 cup water
- 1 beef bouillon cube
- 1 16 ounce can red kidney beans
- 2 tbsp. diced green pepper
- 2 cloves garlic, minced
- 2 tsp salt
- 2 tsp oregano
- 2 tsp chili powder or ground red pepper to taste
- 1 bay leaf

Directions

Combine first two ingredients in a Dutch oven or large saucepan. Brown meat; drain off fat. Add next twelve ingredients; stir to blend. Cover and simmer 1 ½ hours, stirring occasionally. Remove bay leaf. Serve with Premium Saltine Crackers. Makes 6 (about 1 1/3 cups).

Biography

Kevin the husband of Gayle Cook, City Manager, City of Seabrook and the father of three sons: Evan 20, Aaron 14, and Nathan 14. Kevin has worked for United Airlines for the past 28 years in Houston as a Systems Analyst. Kevin and Gayle's first home together was in Seabrook in the early '90's when Gayle first started working with the City. The area was a draw for him due to his love for water and sailing. Kevin enjoys sailing and kayaking weekly with friends and joining in sailing teams that may have a spot open!

Two Beef Black Bean Chili

Chef: Tom Diegelman

Ingredients

3 pounds lean ground beef
2 pounds beef tips
3 tablespoons olive oil
3 cups of beef broth
2 15 oz. cans black beans
2 14 oz. cans diced tomatoes (do not drain)
2 14 oz. cans diced green chilies and tomatoes
2 15oz. can tomato sauce
2 6 oz. cans of tomato paste
3 tablespoon cider vinegar
2 large white onions, diced finely
2 large green peppers, diced finely
2 cloves garlic, diced finely
1 package of "Two Alarm" Chili Kit:
1 tsp. ancho chili powder
2 tsp. pasilla chili powder
1 tbsp. sugar, level/1 tbsp cumin, ground
2 tbsp. "Tony Chachere's" seasoning
1 tsp. dried thyme/1 tbsp. dried oregano
1 tsp. black powder, ground
4 chipotle peppers, seeded and chopped (optional)

Directions

In a large pan, heat the brown the ground beef with ½ cup water, continuously break up large pieces with a spoon or spatula. Add Tony Chachere's and Worchester sauce and onion powder to meat while cooking. Drain water once meat is not pink. Once browned drain fat off ground beef. (Optional: run hot water over beef to remove all grease) Put the browned ground beef to the crock-pot.

- In a large pan, heat the beef tips, searing the outside in 3 tablespoons of olive oil, Tony Chachere's and Worcester sauce. Once browned drain fat off ground beef. Dice the beef into small ¼-inch chunks. Put the seared beef tips into the crock-pot.
- In a large pan, add onions, garlic and green bell pepper; cook over medium heat with stirring until the onions are soft and translucent. Add to crock-pot
- Add the garlic, ancho chili powder, pasilla chili powder, cumin, sugar, thyme, cayenne powder, oregano, and black pepper, beef broth, diced tomatoes, tomato sauce, tomato paste, cider vinegar and chipotle peppers and "Two Alarm" ingredients except masa. Use high heat and cook for 4 hours. Stir periodically.
- Pour the beef broth into a cup and mix with masa. Pour mixture into the crock-pot, along with black beans. Stir to mix well. Reduce heat to low and simmer for at least 2 hours before serving or refrigerating. Stir periodically.

Homemade Corn Bread Ingredients

1/2 cup butter
 2/3 cup white sugar
 2 eggs
 1 cup buttermilk
 1/2 teaspoon baking soda
 1 cup cornmeal
 1 cup all-purpose flour
 1/2 teaspoon salt

Directions

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

1. Melt butter in large skillet. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended.

Combine buttermilk with baking soda and stir into mixture in pan. Stir in cornmeal, flour, and salt until well blended and few lumps remain. Pour batter into the prepared pan.

2. Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean.

Biography

Tom Diegelman has lived in the Bay Area for 36 years, and has been a Seabrook resident for 16 years. For all those 37 years, Tom has worked at NASA, Johnson Space Center, celebrating 28 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. The family atmosphere that attracted Tom to Seabrook also inspired him to volunteer for the Seabrook Board of Adjustments and subsequently served 2 terms as Position 5 Seabrook City Council starting in 2006. He was elected to a second term in 2009 by acclamation (no election), the first time in the history of Seabrook that had occurred.

His hobbies include cooking his favorite dishes (chili being the very favorite ones!!), working on his classic GTOs, and writing books. With a team of "rocket scientists", Tom has published 5 books on space commercialization (new one due out in spring 2016). Tom as spent 6 years restoring 29 of the 49 Seabrook pelicans that dot the city, including ones salvaged after Ike, and "Elton" the Rotary ambassador pelican. For his pelican efforts, the Seabrook Association awarded Tom the Seabrook Association Citizen of the Year Award in 2008.

Ellis Cattle Company Baby Back Ribs

Chef: Gary Hamilton

Ingredients

Dry Rub Mix: 1 part Lawry's Seasoning, ½ part black pepper, ½ part granulated garlic, ¼ part cayenne pepper, ¼ part Adolph's Tenderizer.

Directions

Sprinkle mix liberally on both sides of rack of ribs. DO NOT RUB. It makes the meat gritty. Shake of excess.

Cook over charcoal fire in covered pit. Adjust temperature to 275 more or less.

Place ribs bone side down over coals. When bottom is medium brown n color, turn for 15 minutes, then turn again. When end bones are exposed ¼ inch, ribs are done.

Enjoy!!

Biography

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

Hungarian Potato Casserole

Chef: Stephen Hegyesi

Ingredients

6 medium red skin potatoes

6 large eggs

12 ounces smoked Hungarian sausage (fully cooked, sliced on a slight bias)

1 1/2 cups sour cream

1 tablespoon corn starch

2 teaspoon Sweet paprika

1 1/2 cups freshly shredded sharp white cheddar cheese

kosher salt

freshly ground black pepper

1 bunch scallions (sliced to garnish)

Directions

1. Preheat your oven to 350°F.
2. Place the potatoes in a large pot of salted water and bring to a boil. Cook until just tender, about 25 minutes. Drain and rinse under cold water until cool enough to handle. Cut them into less than 1/2-inch rounds. Set aside.
3. Place 4 eggs in another pot and fill with enough water to cover the eggs by 1 inch. Cover and bring to a boil. Turn off the heat and let stand for 10 minutes then drain and rinse under cold water until cool enough to handle. Peel the eggs then cut them into 1/4-inch rounds. Set aside. You can use an egg slicer for this.
4. In a medium bowl, whisk to combine the sour cream, 2 eggs, cornstarch and paprika.
5. Spray or butter a 13x9 casserole dish.
6. Line the bottom of the dish with ½ of the potatoes. Scatter ½ of the hard-boiled eggs over the top. Season well with salt and

pepper. Scatter ½ of the sausage over the top then ½ of the sour cream mixture. Repeat this layering process one more time before topping with the cheese. Cover with foil and bake for 40 minutes. Uncover then continue to bake until golden and crisp, 15-20 minutes. Remove from the oven and serve. Garnish with scallions.

Biography

Stephen (Steve) Hegyesi is of Hungarian/German decent. All the men are the cooks. The Hegyesi family get-togethers dinners of 30 hoisted by a sibling are quite an epicurean delight, Starts when everyone is present. Some of the favorite recipes originated from, Austrian/Hungarian, Bavarian/German, French and Italian entrees. Usual dessert are Crepes with homemade fillings, Cream Bullae, German cake. Steve has developed his own special recipes for Pork Tenderloin stuffed with smoked Venison sausage, Standing Rib Roast, Bar-B-Q, Cabrito and Oyster Stew. He is the reigning LYC Chili and Baby-back Rib Champion, including several other company sponsored cook-offs. When not cooking, Steve is an avid sailor/racer at Lakewood Yacht Club, along with his wife, Marisa at the helm.

Creole Red Beans & Rice w/ Smoked Sausage

Chef: Jim LeSaicherre

Ingredients

3 1lb bags of dry kidney beans (Camelia is my choice)
1/2 stick of butter
1 1/2 lb of Sausage (Andouille or Kielbasa also works well) cut into chunks or slices
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
2 Whole Bay Leaves
2 1/2 Tbsp Salt
2 1/2 Tbsp Pepper
Pinch of Garlic powder
Pinch of Cayenne Pepper (optional)
2Tbsp Gumbo Filet

Directions

The night before, sort the dry beans by spreading on a table and culling and bad beans of foreign matter.
Put the beans in a 5 qt Dutch oven or pot and cover with 2" of water and soak overnight.

It is recommended that you chop all your seasonings and cut the sausage first.

In a 5 qt Dutch Oven or pot:
MELT the 1/2 stick of butter
ADD onions, celery, and bell pepper and cook until tender.
ADD the chopped sausage and cook with the vegetables retaining the fat that renders

Drain the soaked beans thoroughly and add to the cooked sausage and vegetables and add 4 cups of water and bring to a boil.

Add bay leaves, salt and pepper. Lower heat and simmer for 60+ mins stirring every 15 mins. tasting the last 20 mins to adjust the salt/pepper/garlic powder to taste and beans are tender. Add a small amount of water if the mix gets too dry. During the last 15 min use the back of the spoon to mash some beans against the sides of the pot to produce a creamy bean mixture.

Remove bay leaves and serve over long grain rice with warm French bread and butter.

Biography

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

Chicken and Sausage Jambalaya

Chef: Joe Machol

Source: Myself

Ingredients

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

Instructions

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

Biography

Joe Machol has lived in Seabrook since 1966. He currently is employed by the NFL as a Game Day Official. His many jobs include Houston Texans Practice Official and is forced to be a Houston Texans Cheerleader Judge. In the spring he umpires college baseball in the Houston area. Joe has a small business of his own, WWII ETO Tours and leads tours to Europe to see WWII battlefields. Joe volunteers at the Wings Over Houston airshow in the Legends and Heroes tent. Joe is a member of the Sons of the American Revolution and is on active duty in the Texas State Guard. Joe has a passion for hunting and has a private pilot's license.

Stuffed Pasta Shells

Chef: Bruce Mason

Ingredients

1 lb Italian sausage
1 onion chopped
1 pkg chopped spinach cooked & drained
8 oz cream cheese
2 cups shredded mozzarella cheese
1 egg beaten
2 cups shredded cheddar cheese
1 cup cottage cheese
¼ cup parmesan cheese
1/ tsp salt & pepper
20 jumbo shells cooked & drained
1 tsp oregano
Homemade red sauce

Directions

Brown sausage & onion, drain grease; transfer to bowl. Stir in spinach, cream cheese & egg; add 1 cup mozzarella cheese, parmesan & cottage cheese, stir in salt & pepper mix well. Stuff shells and place in greased pan; cover with red sauce.

Cover and Bake 350 degrees for 40 minutes. Uncover and add 1 cup mozzarella cheese to top and bake until cheese melts.

White Chicken Chili

Chef: Rocky Mauldin

Ingredients

1 pound Great Northern white beans
2 pounds boneless skinless chicken breast
2 med onion chopped
2-4oz cans mild chopped green chilis
4 cloves garlic minced
2 tbsp. Olive oil
6 cups fat free chicken broth
2 Tbsp cumin
2 tsp dried oregano
¼ tsp cayenne pepper
¼ tsp ground cloves
3 cups shredded Monterey jack cheese
Sour cream
Salsa
Fresh cilantro

Directions

Soak beans overnight.

In large pot, heat 1Tbsp of Olive oil and sauté onions until translucent. Stir in garlic, chilies, cumin, oregano, cayenne pepper and cloves , cook an additional 2-3 mins.

Drain beans and add to pot with chicken stock, bring to boil and simmer 2 hours.

While beans are cooking sauté chicken breast in 1tbsp olive oil ,let cool then cube

After 2 hours add chicken and 1 cup of cheese stir until cheese melts. Season with salt and pepper.

Serve with extra Monterey Cheese , sour cream , Salsa and cilantro as toppings

Biography

Resided in the Clear Lake area since 1969. Attended and graduated Clear Lake High school.

Married 25 years with 4 children and 5 grandchildren.

Employed by Air Liquide for 30 years, Currently Pipeline Operations Staff Lead.

Active member in the Houston Livestock Show and Rodeo for over 30 years and current Lifetime Committeeman

One of the founding members of "The Miller Lite Bunch" cooking team, which competes at many area cook-offs and Charities throughout the year including the World Championship BBQ cook-off in Houston and Sunshine Kids annual Christmas Party dinner.

Seafood Bolivar

Chef: Tom Morris

Ingredients

1 lb - Rotini Pasta
1 tbsp - Olive Oil
1 Cups - Heavy Cream
6 tbsp - Unsalted Butter
2 tbsp - Cayenne Pepper
2 tbsp - Cajun Seasoning
1 Cup- Yellow Onion (Chopped)
½ Cup - Parsley (Chopped)
½ Cup - Green Onions (chopped)
2 tbsp - Garlic (Chopped)
1 cup - Parmesan (Fresh Grated)
¾ - Large Fresh lemon (squeezed)
1 Cup - Dry White Wine
1/2 Cup - crab meat
3/4 lb - Shrimp
3/4 lb - Crawfish tails

Directions

- Using large pot, boil Rotini Pasta in 6 cups of water till Al-Dente'
- Drain, add Olive oil, toss and set aside
- In a large skillet, melt butter
- Add onions and sauté until soft and translucent, add Garlic & stir
- Continue to stir for two minutes, add seasoning and Cayenne Pepper
- Continue to stir for two minutes, add Dry White Wine and cook off alcohol

- Add the Heavy Cream and continue to stir again another couple of 2-3 minutes
- Add lemon Juice, Green Onions, Parsley. Let cook and stir occasionally for 3 minutes
- Add Crab Meat, Shrimp and Crawfish Tails, stir and cook till shrimp are pink
- Fold in parmesan Cheese, reduce heat and let sit for 2-3 minutes again.
- Plate, serve and garnish with a sprinkle of Parsley on top and Enjoy!

Don't forget to chase this dish with cold Pinot Grigio.

Biography

Chef Tom hails from the Texas gulf coast town of Crystal Beach, Texas (Bolivar Peninsula). Being transplanted to the big city of Beaumont, Texas at an early age, he was introduced to fine Southern and Cajun cooking at home from his mother in the Deep South and upper gulf coast of S.E. Texas. Being introduced to all varieties of Cajun and Seafood dishes at home as well as working for local restaurants in the area which, leads to the majority of these influences in his dishes. While not having the opportunity in competing in a lot of cooking competitions, he does have one claim to fame of being the Champion of the 2014 Seabrook Rotary Gumbo Cook-Off. His one and only competition but, hoping to show off his award winning skills in many events to come.

Baked Ziti

Chef: Bill Parenti

Ingredients

Sauce: 1 Pork neck bone , 1 lb Sweet Italian Sausage, 1/4 cup olive oil, 1-28 oz can of crushed tomatoes, 3- 10.75 oz cans of tomato puree, 1-10.75 oz can of tomato paste, 1 tablespoon basil, 1 tablespoon garlic salt, 1 tablespoon salt, crushed red pepper to taste. (Basil, garlic salt and salt are approximations, I do it by feel).

Baked Ziti: 1 lb pasta (ziti preferable, penne or rigatoni acceptable), 30 oz container of Ricotta, 1 lb grated mozzarella, 1 egg, 1 teaspoon oregano, 1/2 teaspoon basil, 1/2 teaspoon parsley, salt, pepper, 1/8 cup grated Parmesan.

Directions

Brown neck bone and sausage in olive oil. Reduce heat, add tomatoes, paste, puree and spices. Simmer. Boil pasta to "al dente". In a mixing bowl, add 1 cup of sauce, and remaining ingredients, mix thoroughly. Mix with pasta. In a baking pan, put 1 cup of sauce, spreading around the bottom. Pour in pasta/ cheese mix. Cover top of mix with sauce, place remaining 1/2 lb of mozzarella on top. Cover with aluminum foil, bake at 350 F for 35 minutes. Serve with sauce.

Biography

Bill Parenti has been married to Kathy for 29 years. They live in Seabrook, Texas. They have 3 children: Michelle 28, and 26 year old twins Alyssa and Matthew. Bill has owned Parran Group Construction company for nearly 7 years. Parran Group is a full service construction and remodeling company. Bill also owns Parran Security Film. Parran Security Film installs a full range of security protection film that also acts to reduce your heat load. It saves you money while keeping you safe. Prior to this he owned Home Maintenance and Repair in Roanoke, VA for 13 years. Bill spent 9 years in the Navy, operating Nuclear Power plants on Submarines.

Jackie's Mexican Lasagna

Chef: Richard Tomlinson

Source: Jackie Baker

Ingredients

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

Directions

1. In a large skillet, cook the ground beef over medium-high heat until evenly brown. Drain off excess fat. In a large bowl, combine the cooked beef, refried beans, oregano, cumin and garlic powder.
2. Place four of the uncooked lasagna noodles in the bottom of a 9x13 inch 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 Bay Elementary and one at Clear Falls HS. Lately he has just been having fun and coaching soccer for the little one. He is a past board member of Seabrook Economic Development Committee for 8 years. Richard served 9 years on the Lake Cove Home Owners Association, a term on the City of Seabrook Master Plan Committee, and Coached Youth Soccer for 4 years. Richard is also an active Volunteer at Keels and Wheels, and Harvest Moon Regatta, where he is a longtime member of Lakewood Yacht Club and supporter of Boys and Girls Harbor. Richard is currently employed by NASA at Johnson Space Center in the Center Operations Division and prior to that served over 20 years with the US Army Corps of Engineers in Alaska, Germany, and Texas, in the design, construction, and management of Department of Defense and Civil Works Projects.

Rick's Texas Chili

Chef: Rick Wade

Ingredients

3 tablespoons Bacon Grease
2 large Onions
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
3 (10 ounce) cans Rotel Tomatoes
1 (6 ounce) can Tomato Paste
3 cups Water
2 tablespoons Salt
1/4 cup Cilantro
2 fresh Jalapeno Peppers
1 cup Masa Flour

Directions

1. Melt the Bacon Grease in a large heavy pot over medium heat. Add the Onions and cook until they are translucent.
2. 2 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.
3. Pour in the Rotel Tomato, Tomato Paste, Water, Salt, Celantro 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.

4. 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.

Biography

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

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

Firehouse Red Beans and Rice

Chef: Ash Walker, Tom Frankum

Ingredients

2 lbs small red beans 2 lbs smoked sausage cut into ½” slices
3-4 quarts of water Shredded cheddar cheese
2 large onions, chopped Chopped green onions,
including tops
4-5 stalks of celery, chopped
1 large bell pepper, chopped
2 teaspoons salt
2 rounded teaspoons thyme
2 rounded teaspoons oregano
2 rounded teaspoons garlic powder
1 teaspoon cayenne pepper
2 bay leaves

Directions

Wash and drain beans. In 8 quart saucepan, add 4 quarts of cold water and red beans; Soak overnight, or bring to boil. Cover, reduce heat and simmer for 2 minutes. Remove from heat and let stand 1 hour before continuing. Do not drain water.

Drain water, rinse beans, replace with 3 quarts of water and add onions, celery and bell pepper to red beans and bring to boil. Cover, reduce heat and simmer about 1 ½ hours until red beans are soft and begin to thicken. Do not stir red beans more than necessary or they will be mushy.

Stir in seasonings and sausage. Simmer about 30 minutes more or until red beans are tender.

Serve over hot rice and top with shredded cheese and chopped green onions if desired.

Add favorite hot sauce to each serving as desired.

Biography

Ashley Walker worked as a CPA in downtown Houston for several years where he would frequent Treebeard's Restaurant who served red beans and rice daily. Upon deciding their dish was one of his favorite, he purchased their cookbook as a gift to his wife, Stephanie, and enjoys the red beans and rice recipe with a few of his and Stephanie's secret modifications.

Tom Frankum worked in the Houston Fire Department for many years and also ate at Treebeard's Restaurant regularly, enjoying their many Cajun dishes. With his wife, Bonnie's help, Tom has partnered with Ashley Walker to make this dish enjoyable to those who appreciate good spicy Cajun cooking.

DESSERTS

Kahlua Cake

Chef: Bill Arnold

Ingredients

1 box yellow cake mix
1 small pkg. instant chocolate pudding mix
1 cup oil
 $\frac{3}{4}$ cup water
 $\frac{1}{4}$ cup vodka
 $\frac{1}{4}$ cup kahlua
4 eggs

Glaze

2 cups powdered sugar
 $\frac{1}{2}$ stick melted oleo (butter)
Vanilla
6-8 Tablespoons strong coffee, or enough to make glaze thin enough to drizzle on cake.

Directions

Mix first 7 ingredients on medium for 4 minutes.
Bake in a greased Bundt pan at 350 degrees for 50 minutes.
Remove from oven when toothpick inserted comes out clean.
Let sit for 2 minutes.
Remove from pan and cool on a rack.
Mix the last 4 ingredients in a mixer.
Spread on the cooled cake with a pastry brush.

Biography

I am a native Houstonian retired from land development and residential home building and sales after a 30-year career. My wife, Pam, and I returned to Seabrook in 2012 after an 11-year circumnavigation of the Caribbean aboard our CT-54 ketch S/V Pamela Jean. We now cruise aboard a “land yacht” and live in Waterford Harbor. We are the proud parents of a daughter, Shellye Arnold, who is the Director of the Memorial Park Conservancy. For 11 years, I served on the Seabrook Planning & Zoning Board as both Chairman and Vice-Chairman. Currently, I am Vice-Chairman of the League City Planning & Zoning Board. Pam & I both are charter members of the Seabrook Rotary Club where I served as the 4th President. I am a charter Chef of Men Who Cook and a member of Lakewood Yacht Club.

Le Ménage a Trios'...., it is, too!

Chef: Chip Boteler

Ingredients

- 4 eggs separated
- 1 cup of sugar
- 1 cup of self rising flour
- 1 stick of butter, melted and cooled
- ¼ cup evaporated milk
- ½ teaspoon vanilla

Directions

Beat egg whites until stiff peaks form. Gradually add sugar. Beat egg yolks with a fork until pale then fold into whites. Fold in cake flour. Combine evaporated milk, butter and vanilla and then fold into cake mixture. Pour into a greased, floured 9x13 glass baking dish.

Bake for 20 minutes or until golden. Let cool. Poke holes all over cake with a fork.

Milk Mixture:

Ingredients

- 1 Cup sweetened condensed milk
- 1 Cup evaporated milk
- 1 ½ cups heavy cream

Directions

Combine condensed and evaporated milks, then add cream. Stir until well mixed. Gradually pour over cake and allow milk mixture to absorb. Whip remaining heavy cream and smooth over the top of the cake. Keep refrigerated until serving. You may also double the recipe for a large group of people.

Biography

Born in Dallas, Chip found his way to Seabrook at the ripe old age of five. After a short absence – 1968 to 1992 – Seabrook beckoned and he returned determined to never leave again. The allure of travel, the experiences of fine dining (always in good company of course), as well as an appreciation for premium cigars, single malt scotch and rich, full-bodied wines rest near the top of his chart for life's greatest enjoyments. Motorcycles and hunting rank pretty high up there, too. But the very top is reserved for family and friends. Blessed to be the father of four (one by blood, three by love and all by the grace of God), Chip is now also the grandfather of eight. This is Chip's 10th year with "Men Who Cook."

Chocolate Lemon Swirl Cake

Chef: Charlie Clemmons

Ingredients

- 1 Box plus one cup of Lemon Cake mix
- 1 Box plus one cup of Devil's Food Cake Mix
- 8 eggs
- Vegetable Oils as directed on the cake mix boxes
- Water as directed on the cake mix boxes
- 1 Can of Lemon Frosting
- 2 Cans of Chocolate Fudge Frosting

Directions

1. Heat the oven to 350°F.
2. Add the chocolate cake mix with an additional cup of chocolate cake mix to mixer bowl. Mix per the box instructions except add 4 eggs. Blend and beat according to the box instructions.
3. Spray four nine inch cake pans with Pam™. Divide the batter evenly between the cake pans.
4. Clean mixing bowl and utensils.
5. Add the lemon cake mix to the mixer bowl. Blend and beat according to the box directions.
6. Divide the lemon batter equally between the four pans. Drop the batter on the top of the chocolate batter with a spoon.
7. Swirl the lemon batter into the chocolate batter with a knife.
8. Bake for approximately 30-35 minutes or until the tops spring back when touched. Cool then turn two pans out on two cake plates. Cool
9. Frost these bottom layer cakes with lemon frosting on the top only.
10. Place the top layer on the cakes and freeze.

11. 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. Frost the outside of the cakes with Chocolate Fudge frosting.

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 2015 the group has sent over \$100,000,000 worth of educational materials. Previous humanitarian efforts have taken them to Australia, Canada, China, Denmark, Egypt, Estonia, Greece, India, Kenya, Latvia, Lithuania, Malaysia, New Zealand, Nicaragua, Panama, Russia, Singapore, South Africa, Spain, Sweden, Thailand, Turkey, United Kingdom, Vietnam, Zambia, and Zimbabwe. This is Charlie's 18th year with "Men Who Cook."

Coconut Poke Cake

Chef: Matthew Paulson

Source: Pinterest

Ingredients

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

Directions

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

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

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

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

Biography

Matthew Paulson is currently the Principal of Edward H. White II Elementary and a Captain in the United States Navy (Reserve). In the past he has worked as a junior high and high school math teacher and a coach in the Alvin and Clear Creek School districts. He has also worked as an assistant principal in Clear Creek ISD.

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

Chocolate Chip Strawberry Bread Pudding with Rum Sauce

Chef: Kelsey Thomas

Ingredients

Bread Pudding
8-Large Eggs
4-Cups of heavy cream
2-Cups of sugar
1-Large loaf of bread
1 1/2 - Cups of strawberries
¼ Cup of chocolate chips
4 Vanilla bean pods

Rum Sauce

1 cup brown sugar
½ Cup (1 stick) unsalted butter
½ Cup whipping cream
2 Tablespoons of dark or spiced rum
¾ teaspoon ground cinnamon

Directions

Butter 13x9x2-inch glass baking dish. Whisk eggs in large bowl to blend. Add sugar, cream, and vanilla pods; whisk to blend well. Stir in bread and strawberries. Pour mixture into prepared baking dish. Sprinkle chocolate chips on top. Preheat oven to 350°F. Bake pudding uncovered until puffed and golden, about 1 hour 15 minutes. Cool slightly. Serve warm with Rum Sauce.

Stir brown sugar and butter in heavy medium saucepan over medium heat until melted and smooth, about 2 minutes. Add cream, rum, and cinnamon and bring to simmer. Simmer until sauce thickens and is reduced to 1 1/2 cups, about 5 minutes. Serve warm.

Biography

Kelsey Thomas grew up in San Antonio, TX. His passion for cooking started as a child, being in the kitchen with his grandmother. After finishing high school and two years of community college, he decided to attend Culinary School at Le Cordon Blue in Austin, TX, graduating in June of 2011 with two degrees, one in culinary arts and the other in applied science. After graduation he started in the corporate side of the restaurant industry by working at the Grand Hyatt in downtown San Antonio then went on to become executive chef at Fire Water Grille.

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FOR BEING A
PART OF THIS
GREAT EVENT!**

**SEE YOU
NEXT YEAR!**