

Men Who Cook
XXV
2019



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

Seabrook Rotary welcomes you to the 25th Annual
"Men Who Cook" – 2019



. The 25th Anniversary

Celebrating 25 Years of Men Who Cook

Wow! This is the 25th 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!

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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APPETIZERS

Ramaki

Chef: Arthur Ronald Garrison

Ingredients

5 oz. can of water chestnuts
1 lb. bacon
1 cup brown sugar
1/2 cup ketchup
1/8 cup soy sauce (low sodium)
serves 10-12 people

Cooking Instructions

Heat oven to 350 degrees, soak chestnuts in soy sauce for 15 minutes, cook 20-30 minutes until crispy. Cut bacon strips in half, wrap each chestnut with bacon, install toothpick thru bacon and chestnuts. Then bake for 20-25 minutes, drain off some of the grease on paper towels. Make BBQ sauce by mixing soy, ketchup and sugar. Coat bacon and chestnuts with sauce and cook again for 20-30 minutes at 350 degrees. Then serve.

Biography

Last year I enjoyed cooking at "Men who cook" so much I'm back again this year. I continue to enjoy retirement and play some golf when weather permits. My wife Debbie is not ready to retire and continues to work and bring home the bacon. We enjoy living in our home The Woodlands and our townhome in Seabrook

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 brazed cracker and 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.

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.

Firecracker Chicken Meatballs

Chef: Dustin Young

Ingredients

MEATBALLS:

1 - 2 pounds ground chicken (or turkey)
4 teaspoons minced garlic
1½ teaspoon salt
1 teaspoon pepper
2 large eggs
1 cup Panko breadcrumbs
½ teaspoon paprika
1 teaspoon onion powder

FIRECRACKER SAUCE:

½ cup hot sauce (I recommend Franks)
1 cup light brown sugar
2 tablespoons apple cider vinegar
¼ teaspoon salt
¼-½ teaspoon red pepper flakes (depending on spice preference)

Cooking Instructions

Position 2 racks near the center of the oven and preheat the oven to 475°F. Line 2 baking sheets with parchment paper, set aside. In a saucepan, combine the ingredients of the firecracker sauce over medium high heat, allow to come to a boil, reduce the heat so it simmers. Let simmer for 8-10 minutes. Remove from heat and allow the sauce to cool. The sauce will thicken as it cools so don't worry if it looks thin. In a large bowl, combine the ground chicken, garlic, salt pepper, eggs, panko, paprika, and onion powder. Use your hands to mix all the ingredients together. It's easier to tell when the ingredients are combined when using hands. **DO NOT OVERMIX**, it will result in drier meatballs. Shape the meat

mixture into ball, about 3 tablespoons of meat per ball. You can also do this with an ice cream scoop. Place shaped meatballs on prepared baking sheet. bake for 11-13 minutes or until the meatballs are completely cooked. Using 2 tablespoons, dip each individual meatball into the sauce. Alternately, you can brush each meatball with the sauce. Place back on the baking sheet and bake for an additional 1-2 minutes. Drizzle or brush with additional sauce as desired
NOTES: Panko is a Japanese style of breadcrumbs. A combination of ground chicken and turkey can be used to make these meatballs. If you would like to serve your meatballs with sauce, I would double the ingredients for the sauce portion as this recipe makes just enough for basting. The meatball mixture can be prepared the night before and baked the day of, if desired.

Biography

Dustin Young is the owner of Premier Sports Chiropractic in Seabrook and OilPatch NDT. Dustin is a graduate of Texas A&M as well as Texas Chiropractic College. Dr. Young is a Certified Chiropractic Sports Practitioner and provides sports specific chiropractic services to the La Porte High School Athletics and many others all over Seabrook and the surrounding areas.

Dustin has been a proud member of the Rotary since 2011.

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 44 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. 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 from 2008 to 2011. He volunteers for a number of non-profits.

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.

Stuffed Mushrooms

Chef: Paul Dunphey

Ingredients

2 whole fresh mushrooms
1 tablespoon vegetable oil
1 tablespoon minced garlic
1 (8 ounce) package cream cheese, softened
1/4 cup grated Parmesan cheese
1/4 teaspoon ground black pepper
1/4 teaspoon onion powder
1/4 teaspoon ground cayenne pepper

Cooking Instructions

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems. Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool. When garlic and mushroom mixture is no longer hot, stir in cream cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet. Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.

Biography

I am pleased to be part of the Men Who Cook and Seabrook Rotary Club.

Blue Cheese Grapes

Chef: Robin Riley

Ingredients

Green seedless grapes
8 oz cream cheese
8 oz blue cheese crumbled
8 oz toasted chopped pecans

Cooking Instructions

Mix cream cheese and blue cheese together. Coat individual grapes with cheese mixture. Roll grape and cheese balls in pecans. Serve.

Biography

Robin has been married to Gloria for 40 years. They have two sons two daughter in laws and two grand kids.

Robin was Mayor of Seabrook for six years, 2002 to 2008. He was also the Chairman of the Board of the Houston Ship Channel Security District for four years, 2010 to 2014.

Robin and Gloria lived in Seabrook for 28 years before moving to Huntsville and working in Spring.

Buffalo Chicken Dip

Chef: Scott Blackley

Ingredients

2 Cups of Shredded Cooked Chicken
1 (8 oz. pkg.) Cream Cheese Softened
1/2 Cup of Frank's RedHot or Flavor of Choice
1/2 Cup Ranch Dressing
1/2 Cup of Blue Cheese Crumbles (I cut this out.)

Cooking Instructions

PREHEAT oven to 350°F. Mix all ingredients in a large Bowl. Spoon into shallow 1-quart baking dish. BAKE 20 minutes or until mixture is heated through; stir. Sprinkle with green onions, if desired, and serve with chips, crackers, and/or veggies. TIP: To add some crunch, top with French's Crispy Fried Onions or Crispy Jalapenos during the last five minutes of baking.

Biography

Scott focuses on relationships with people. He has an understanding of how to help clients retire with purpose. He holds his role as a fiduciary with the utmost respect. Scott values helping people make intelligent financial decisions. He creates multiple strategies to efficiently aid his clients to retire to something not from something, generating discretionary time to explore your WHY.

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 @ 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.

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.

Parmesan Chicken

Chef: Tim Broadhead

Ingredients

4 lbs Chicken Wings
1 Cup grated parmesan cheese
2 Tsp paprika
2 Tbsp chopped parsley
1 Tbsp oregano
2 Tsp salt
1/2 Tsp pepper
1/2 Cup melted butter

Cooking Instructions

Mix the cheese and seasonings. Dip the chicken pieces in butter and roll in the cheese mixture. Bake at 350 degrees F for about an hour and 15 minutes.

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.

Pancetta Asparagus

Chef: Tom Morris

Ingredients

Pancetta
Asparagus Spears
Spicy Dijon Mustard
Orange Juice
Orange Zest
Thyme

Cooking Instructions

Make Dijon orange sauce create orange zest, mix with orange juice, dijon Mustard and thyme. Stir, mix and heat in a skillet. Wrap asparagus with pancetta. Sear pancetta/Asparagus in a skillet. After pancetta is crispy, plate the Asparagus and drizzle with Orange Dijon sauce. Enjoy

Biography

Tom is a lifelong Gulf Coast resident. Born in Crystal Beach, Texas and moved/raised in Beaumont Texas at an early age. Working in many Seafood restaurants and raised in a Cajun Seafood home adds influence to his cooking abilities. Accolades is raining Seabrook Gumbo Cook-Off Champion.

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.

SALAD & SOUP

Tilapia Salad

Chef: Chris Kurzadkowski

Ingredients

tilapia
spinach
pico de gallo
blueberrys
strawberries
baby tomatoes
fixins

Cooking Instructions

grill tilapia, toss and serve

Biography

Chris has been in Clear Lake since 2002. He is the owner and President of Battle Rifle Company, a gun manufacturer in the Clear Lake Area. Chris is a Retired Army Officer and Combat Veteran

Lobster Bisque

Chef: Adam Newell

Ingredients

Onions
Celery
Carrots
Chopped Garlic
Water
Raw Lobster Bodies
Garlic
Sherry Wine
Bay Leaf
White Pepper
Kosher Salt
Vegetable Oil
Flour
Heavy Cream
Tomato Paste
Fresh Lobster Meat (Diced)

Cooking Instructions

Start by dicing onions, celery and half the amount of cleaned carrots to create a Mirepoix. In a stock pot add a little oil on medium heat then add mirepoix vegetables and chopped garlic to the oil and cook for about five minutes until onions are translucent. Next add lobster bodies and cook with vegetables for 10 minutes to begin the release of the oils. Add water and boil at high heat until stock is reduced by 1/2, or about 45 minutes. Next add sherry wine, bay leaf, white pepper, kosher salt and heavy cream and cook for 30 minutes or until reduced by 1/2 again. In a separate pot, add oil and flour at a medium heat, whisk slowly to create a blonde roux. Add a small amount of stock to roux to temper roux and remove any lumps. Add roux and tomato paste back to

lobster cream bisque to thicken. Simmer on low heat for 15-20 minutes until proper consistency is reached. Add fresh lobster meat and enjoy immediately.

Biography

I have been cooking at many Clear Lake Area seafood restaurants for many years. Big and small I have done it all. I have taken my skills from my education at the Conrad Hilton School at the University of Houston & hands on experience to showcase my talents to the cities of Houston, Galveston and globally working as the Director of Operations for an offshore catering company. My current role is the Corporate Chef of Tookie's Seafood, T-Bone Tom's and Tookie's Burger's. Next stop, to the moon!!!

White Chili

Chef: Joel Powers

Ingredients

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

Cooking Instructions

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

Biography

Joel, an LSU wanabe, did the next best thing by marrying Jackie, a real Louisiana gal. Both had always wanted to live on the water and following their retirements in 1998, they sold their home in the heart of Houston and moved to Clear Lake Shores, on the water. Here they celebrate their Louisiana connection by flying the LSU flag at every opportunity and

serving all their friends Louisiana cooking at every opportunity. Joel retired from Texas Instruments after 26 years. He transferred his business experience to the Seabrook Rotary Club. He has held the position of Secretary for five years and President of the Seabrook Rotary Foundation for two years. He enjoys fishing, scuba diving, boating and traveling. Laissez les bons temps rouler! This is his eleventh year with “Men Who Cook.”

Butternut Squash and Leek Soup

Chef: Mike Williams

Ingredients

4 1/2 pounds butternut squash, halved lengthwise
5 tablespoons unsalted butter
4 large leeks, white and tender green parts, coarsely chopped
7 fresh thyme sprigs or 1 teaspoon dried
5 cups chicken stock or unsalted canned broth
1 1/4 teaspoons salt
1/2 teaspoon freshly ground pepper

Cooking Instructions

In a large pot, sautee the leeks in the butter until soft. Add the remaining ingredients into the pot and allow to simmer until the squash is soft. Puree the pot contents using a blender or immersion mixer. As an option, you can add a spoonful of sour cream when serving.

H-Town Gumbo

Chef: Timothy W Lopas

Ingredients

Shrimp, chicken, sausage, H-Town Roux and green onions served with a bit of rice.

Cooking Instructions

Boil shrimp and set aside. Bake chicken and sausage and slice finely. Slowly cook Roux with butter and flour while adding a bit of water. Once the Roux is done (simmering on low) add the chicken, sausage and green onions. The shrimp is the final addition.

Biography

Tim managed 4 and 5 Star hotels for over 20 years. That where he grew fond of cooking. He always made it a point to get to know the Executive Chefs. He would always pick their brain on the new dishes they would create and always volunteer to be the taste tester. Tim also considers himself to be a seasoned salt water expert having fished the Gulf Coast for over 25 years. He now works with Edna A. Rice assisting Railroad professionals to make their lives better through business.

Two Beef Black Bean Chili

Chef: Tom Diegelman

Ingredients

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

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 Worchester sauce and onion powder to meat while cooking. Drain water once meat is not pink. Once browned, drain grease. (Optional: run hot water over beef to remove all grease) Put the browned ground beef to crock-pot.

In a large pan, (or grill on open fire) heat the beef tips, searing the outside in 3 tablespoons of olive oil, Tony Chachere's and Worchester sauce. Once browned drain fat off ground beef. Dice the beef into small ¼-inch chunks. Put the seared beef tips into the crock-pot. In a large pan, add onions, garlic and green bell pepper; cook over medium heat with stirring until the onions are soft and translucent. Add to crock-pot. Add the garlic, ancho chili powder, pasilla chili powder, cumin, sugar, thyme, cayenne powder, oregano, and black pepper, beef broth, diced tomatoes, tomato sauce, tomato paste, cider vinegar and chipotle peppers and "Two Alarm" ingredients except masa. Use high heat and cook for at least 6 hours. Stir periodically.

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

Biography

Tom Diegelman has lived in the Bay Area for 40 years, and has been a Seabrook resident for 17 years. For all those 40 years, Tom has worked at NASA, Johnson Space Center, celebrated 30 years as a federal employee last year. He has served as the Communication and Tracking Safety Engineer for the International Space Station (ISS) since 2011.

Tom served as both vice president and president of the JSC Chapter of the National Management Association, vice president and president of the Crime Stoppers of the Bay Area, vice-president and president of the Lake Cove Homeowners Association. He is a Senior Member of the American Institute of Aeronautics and Astronautics (AIAA), and collaborating author on 4 books on Space Commerce. He is an active member of the Seabrook Rotary International, and a member of the Seabrook Rotary Cooking Team. Tom volunteered for the Seabrook Board of Adjustments and

subsequently elected and served 2 terms as Position 5 Seabrook City Council starting in 2006. He was elected to a second term in 2009 by acclimation (no election), the first time in the history of Seabrook that had occurred.

His hobbies include cooking his favorite dishes (chili being the very favorite ones!!), working on his classic 1968 GTOs, and writing books. With a team of “rocket scientists”, Tom has published 4 books on space commercialization, latest published in 2016). Tom as spent 8 years restoring 33 of the 55 Seabrook pelicans that dot the city, including ones salvaged after Ike, and “Elton” the Rotary ambassador pelican. Last year, Clear Lake Regional Hospital accepted “Chappy” whose owner, Dr. Chapman, was one of the 6 cofounders of that institution. For his pelican efforts, the Seabrook Association awarded Tom the Seabrook Association Citizen of the Year Award in 2008

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 48 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

Trey is a native Houstonian with three kids, two daughters: Hannah Scout (22 years) and Haleigh Savannah (20 years). Hannah just graduated Magna Cum Lauda from the University of St. Thomas. Haleigh is on full scholarship, the Dean's List and is a Presidential Ambassador at the University of St. Thomas. Hudson Sagar (12 years) is accelling at school and is a purple belt with Karate. Trey just recently became a certified PADI Dive Master (a professional certification) and enjoys diving as much as possible.

Trey is the Co-Founder and Managing Director of Deep Blue Ventures LLC which focuses on large scale IT projects for Fortune 500 companies and in real estate holdings.

Trey also enjoys flying planes, big game hunting around the country, and salt water fishing as hobbies. Volunteerism is a way to give back to the community and something Trey believes in strongly. In addition to "Men Who Cook" he volunteers with "Keels and Wheels", TMMSN (Texas Marine Mammal Stranding Network) and is a past President and Vice President of the Seabrook Volunteer Fire Department. This is Trey's (18 th) year with "Men Who Cook. Trey just recently joined as a member with Lakewood Yacht Club.

ENTREE

Blackened Catfish Etouffee

Chef: Andrew Jones

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 saut  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. 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.

Curry Chicken

Chef: Andrew Lobeck

Ingredients

oil
curry paste
chicken
potatoes
onion
cashews
coconut milk

Cooking Instructions

Put Oil in hot pan with chicken and onions. Cook chicken until done. Put curry paste and coconut milk in and simmer together. Then serve over rice

Biography

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

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 Mix all ingredients in bowl except for bread. 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 35 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.

Smoked Tenderloin

Chef: Barry Terrell
Tookie's Seafood

Ingredients

Beef Tenderloin
1 tablespoon Kosher Salt
1 1/2 teaspoons black pepper

Cooking Instructions

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

Biography

Barry has been married to Melissa for 31 years. Both are from the Golden Triangle in Southeast Texas but got to the Kemah/Seabrook area as fast as possible (1986). They have three children....all gone. Needless to say they are happy empty nesters. They are proud owners of T-Bone Tom's in Kemah since 1999, Tookies Hamburgers since 2010 and Tookies Seafood.

Smoked Beef Tenderloin

Chef: Chef CJ
Tookie's Seafood

Ingredients

Beef tenderloin
salt
black pepper
season salt

Cooking Instructions

Trim beef season well smoke over oak wood at 200* for 45 min

Biography

Self-taught chef with 30 years experience

Fiesta Shrimp Pasta

Chef: Chris Kurzadkowski

Ingredients

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

Cooking Instructions

old family recipe

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

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 9th year participating in Men Who Cook.

Brisket

Chef: Eric Moorehead

Ingredients

Fifteen+ pound prime brisket. Rubbed with Dijon mustard, seasoned to taste with salt, pepper, garlic 24 hours prior to cooking. Wrapped in butchers paper, placed in refrigerator until 4 hours prior to cooking.

Cooking Instructions

Prepare barbecue smoker of choice (Big Green Egg) for indirect cooking. Set internal cooking temperature to 225 F. Place drip pan in smoker with water and whiskey. For smoking a blend of pecan and hickory with some whiskey barrel wood chips. Insert internal temperature probe into center of brisket, setting upper temperature limit of 195 F. Place brisket in smoker for approximately 1 hr per pound of brisket (15 hours for 15 lb brisket). Monitor internal meat temperature, looking for the "stall" around 165 F. Continue smoking thru the stall until internal temperature reaches 195 F. Remove brisket and double/triple wrap with butcher paper, adding small volume of whiskey to the brisket when wrapping. Let meet rest for 2 hours prior to serving.

Biography

Avid barbecue cooker, using a Big Green Egg (BGE) and traditional off-set smoker. Favorites include brisket, port shoulder, pork ribs, pork rib roast, salmon and dino beef ribs.

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. Shame 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.

Italian Sausage and Peppers

Chef: Glenn Royal

Ingredients

Italian sausage, peppers, and love.

Cooking Instructions

Until it makes you happy

Biography

Men Who Cook Chef, past president Seabrook Rotary, and former mayor of Seabrook.

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 550F 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 and began our own Restaurant in 1978. We have been in Clear Lake ever since!

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.

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 satee 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.

Swedish Meatballs

Chef: Michael Gibbs

Ingredients

1 Egg
2 Pieces of crust less bread
1 Onion
1# Ground beef
1# Ground Pork
1 Tbsp & 1 Tsp Allspice
1 Tbsp & 1 Tsp brown sugar
1 Tsp each Nutmeg, black pepper
2 Tbsp Butter
2 Tbsp Flour
3 Cups Beef Broth
1 1/2 Cup Heavy Cream
4 Tsp Lemon Juice
1 cup white wine vinegar
1# cucumbers
3 cups sugar

Cooking Instructions

Preheat oven to 350 degrees. Mix together 1 egg, bread, beef, pork, 1 tsp each (allspice, nutmeg brown sugar, black pepper, salt) and onion. Roll into balls and bake for 25 minutes or until temperature is 165 degrees.

Sauce. Heat skillet, add butter and flour cook for 1 minute. Gradually add broth cook down by half. Add lemon juice and cream heat for 5 minutes.

Combine meatballs and sauce.

Slice cucumbers and set in bowl. Heat vinegar, sugar and allspice in pan until sugar dissolves. Pour over cucumbers.

Biography

I am a graduate of the University of Houston, go Coogs! I am the Director of Finance for the City of Seabrook. I am a self taught cook, trial and error training. After moving out of my parents house I realized I did not want to eat out every night and wanted to enjoy my meals. As a result, my passion for cooking came to life. My wife and I have a 2 year old son, Caleb. So cooking has become somewhat more challenging with a little one down by my feet.

Brisket

Chef: Randy Rance

Ingredients

12-14 Lbs Brisket Angus Preferred
2.5 cups of seasoning your choice just not mine.
Kosmos Brisket Injection .75 gallon
2 sticks unsalted butter
1 bottle of Gold Buckle Marinade or any type of liquid
Aluminum foil or Pink Butcher Paper
A whole lot of time. 10 to 12 hours is the best

Cooking Instructions

12 to 14 lbs Brisket Angus is best Start smoker with wood only (no charcoal briquettes) DO NOT USE LIGHTER FLUID Put on what ever your favorite smoking wood is for smoke Get temp up to 225-250 F (Try not to smoke meat over 250 if possible) Trim of desired fat from top and bottom Season with your seasoning of choice (it just will not be mine) wrap in 2 -3 pound zip lock bag and put in refrigerator for 8 - 12 hours (I do overnight) Pull bag out 1 to 2 hours before ready to put on smoker Let set to room temperature if possible Inject with Kosmos Brisket injection and sprinkle more of the rub to fill in areas that washed off with injection. Put on smoker for 5 hours (do not open the pit at all) Pull form pit wrap brisket with aluminum foil or pink butcher paper and put half bottle of Gold bottle in wrapper area with Brisket. Put back on the smoker and heat up to 300-350 degrees. Cook until internal temp is 195 to 205 F. Pull let rest for 1 to 2 hours and slice.

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".

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
 $\frac{3}{4}$ 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

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 backing dish. Spread half of the beef mixture over the noodles. Top with 4 more uncooked noodles and the remaining half of the beef mixture. Cover with remaining noodles. Combine the water and the salsa in a medium bowl, and pour over all.

Cover tightly with foil. Bake at 350 degrees F (175 degrees C) for 1 $\frac{1}{2}$ hours, or until noodles are tender. In a medium bowl, combine the sour cream, green onions and olives. Spoon over casserole, and top with shredded cheese. Return to the oven, and bake for an additional 5 to 10 minutes, or until cheese is melted.

Biography

Richard has resided in Seabrook since 1999, is married to Vivian, and has two daughters, one at Clear Falls HS in Soccer and one Engineer/Soccer Player at LeTourneau University. Lately he has just been having fun in Seabrook Rotary and attending his two daughter's soccer games. He is a past board member of Seabrook Economic Development Committee and Lake Cove Home Owners Association for many years along with Coaching Girls Soccer and boating at Lakewood Yacht Club.

Sushi Roll

Chef: Xingrongl 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.

DESSERTS

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!

Tip:

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.

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, a.nd 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 ppreferred frosting.

Suggestion: Frozen cakes frost easlier.

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 21st year with "Men Who Cook."

Chef: Chip Boteler

Ingredients

Cake Mixture:

4 eggs separated

1 cup of sugar

1 cup of self rising flour

1 stick of butter, melted and cooled

¼ cup evaporated milk

½ teaspoon vanilla

Beat egg whites until stiff peaks form. Gradually add sugar. Beat egg yolks with a fork until pale then fold into whites. Fold in cake flour. Combine evaporated milk, butter and vanilla and then fold into cake mixture. Pour into a greased, floured 9x13 glass baking dish. Bake for 20 minutes or until golden. Let cool. Poke holes all over cake with a fork.

Milk Mixture:

Ingredients

1 Cup sweetened condensed milk

1 Cup evaporated milk

1 ½ cups heavy cream

Cooking Instructions

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

Biography

Born in Dallas, Chip found his way to Seabrook at the ripe old age of five. After a short absence – 1968 to 1992 – Seabrook

beckoned and he returned determined to never leave again. The allure of travel, the experiences of fine dining (always in good company of course), as well as an appreciation for premium cigars, single malt scotch and rich, full-bodied wines rest near the top of his chart for life's greatest enjoyments. Motorcycles and hunting rank pretty high up there, too. But the very top is reserved for family and friends. Blessed to be the father of four (one by blood, three by love and all by the grace of God), Chip is now also the grandfather of eight. This is Chip's 11th year with "Men Who Cook.

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.

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.

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.