

*As he books multinational deals,  
cooks celebrity meals  
and marries the woman of his dreams...*

# *Creehan is Cookin'*

*"I've got sunshine  
on a rainy day..."*

As the opening lyrics of The Temptations' *My Girl* played for the couple's first dance at the reception of Tim and Melissa Creehan's September wedding, the family members and guests gathered inside Creehan's Beach Walk Crystal Beach restaurant felt the overall tone of this special occasion. Although plans for a wedding on the beach adjacent to Beach Walk were changed due to a sudden tropical depression, the mood inside was joyous.

Not only is his personal life on a high note these days, but the tune of Creehan's business ventures are expanding to a worldwide crescendo.

The Chef/Owner of three of Destin's finest dining venues, Beach Walk Crystal

Beach, Creehan's Copper Grill and Creehan's Ultimate Kitchen, Tim Creehan is well known along the Gulf Coast for his remarkable business skills as an entrepreneur, restaurateur, author and inventor. Now with the support of his appliance sponsor DCS by Fisher & Paykel, Creehan's busy schedule sees him yet again globetrotting beyond Floridian borders; he's opening a new restaurant in New Zealand, landed exclusive opportunities with such prolific partners as Walt Disney and Sea-Ray Boats, and he's even managing time for a photo shoot with international supermodel Rachel Hunter.

Close to home, Chef Tim Creehan was invited for the third consecutive year to showcase his talents at the 12th annual Epcot International Food & Wine Festival at Disney World. This twelve-week epicurean adventure explores regional foods, wines and beers. Over 400 renowned chefs and 800

winemakers shared culinary cuisine and wine from various regions of the world. Creehan was selected to be a feature chef at Party of the Senses, and requested to prepare a signature entrée for more than 1,000 people in attendance. Entertainment for the evening included the magical performances of Cirque du Soleil in addition to numerous live bands. This year's event was extra special for Chef Tim Creehan & Company; his appliance sponsor DCS by Fisher & Paykel hosted the VIP After Hours Party. More information about this event can be found at [www.disneyworld.com](http://www.disneyworld.com) under special events located at Epcot.

In addition to the Disney appearance, Chef Tim Creehan & Company has recently been selected, out of seventeen companies, to cater the December 2008 SeaRay Yacht Expo in Merritt Island. The event entails three days of cooking demonstrations, food and

*Left to right: Tim Creehan, age 20; Tim & Melissa Creehan; Chef Creehan boarding The Truman, transportation from Key West to Little Palm Island on location for Chef show; The Old Church Restaurant in New Zealand; Creehan with opening chef helper; Darlene Dacanay, in the kitchen of The Old Church Restaurant.*



preparation, service staff and a Dockside Grand Gala for over 850 SeaRay VIP's traveling from all over the world to view SeaRay's newest designs and models for the upcoming year. This exclusive invitation-only event is the only opportunity all year to demonstrate boats, tour the plants, and garner the undivided attention of SeaRay's executives, as well as world-class designers and engineers. For more information on the SeaRay Yacht Expo, visit [SeaRayYachtExpo.com](http://SeaRayYachtExpo.com).

Word of Creehan's fun and interactive cooking classes has spread from the Emerald Coast to the West Coast. While these unique shows are normally held in Creehan's Ultimate Kitchen at his new Culinary Center, October found the jet set chef at the Malibu, California home of Rachel "Stacy's Mom" Hunter (former wife of recording artist Rod Stewart). Creehan performed a cooking demonstration on the new DCS line of appliances recently installed in Hunter's home; and the entire "Beauty and the Feast" event will be captured in a delicious photo shoot for *Taste* magazine. Creehan's classes and talents are famous for attracting numerous celebrities including Amy Grant, Vince Gill, Tammy Cochran, Cybil Shepherd and Debra Winger.

Finally, a local Fort Walton Beach native, Ms. Karen Sandler has requested Tim Creehan's assistance with opening a new restaurant in Napier, New Zealand. Two years ago, Sandler purchased an historic one-hundred-and-thirty-year-old church that rests atop a vineyard and has been renovating it ever since. The new restaurant, coincidentally, will be named The Old Church Restaurant. Expect such eclecticism like cocktail napkins inscribed with "Hail Mary full of grapes" to tickle bar patrons. Creehan and his protégé of thirteen years, Chef Dan Pettis, have been asked to develop the fine dining culinary menu which will consist of eclectic, Mediterranean fare. In addition, Creehan and Pettis will train the culinary team and remain on staff to consult for six months. The restaurant will be open to the public for fine dining, weddings and other special events. At press time, The Old Church Restaurant was scheduled to open on November 17th. Charmaine Neville, of New Orleans, will be performing at the grand opening. Learn more about The Old Church Restaurant at [www.theoldchurch.co.nz](http://www.theoldchurch.co.nz).

For more information on Chef Tim Creehan & Company, please visit [www.BeachWalkDestin.com](http://www.BeachWalkDestin.com).

*Chef Tim Creehan's recipes and more >*

*Left to right: Dining room of The Old Church Restaurant; Rachel Hunter, international supermodel; Tim and Melissa Creehan with Karen Sandler, owner of The Old Church Restaurant.*



Wedding photos by Linda Christiansen

*Tim and Melissa Creehan at their wedding.*

## BERRIES DENISE

serves 4

### ingredients

#### TULIP CUPS

1 egg  
2 egg whites  
1/3 cup canola oil  
1 cup sugar  
3/4 cup flour  
1/4 cup ground almonds  
2 teaspoons vanilla extract

#### ASSEMBLY

1 recipe Sauce Design  
1 recipe Raspberry Coulis  
4 (6-ounce) scoops favorite ice cream  
1 pint fresh raspberries  
1 pint fresh blueberries  
fresh mint leaves

### method

1. For the tulip cups, preheat oven to 350 degrees. Combine all ingredients in a mixing bowl; mix well. Ladle 1/4 cup of the mixture at a time onto the center of a greased cookie sheet to form a 7-inch circle. Bake till edge of cookie is brown. Remove immediately from cookie sheet with a metal spatula; mold around the bottom of a glass tumbler to form tulip shape. Repeat with remaining batter. Cool cups completely.
2. For the assembly, spoon the coulis onto dessert plates and drizzle with Sauce Design from a squeeze bottle. Drag a wooden pick through Sauce Design to create desired effect.
3. Scoop ice cream into tulip cups and top with remaining raspberries and blueberries. Place on dessert plates and garnish with mint leaves.



### SAUCE DESIGN

2 tablespoons heavy cream  
2 tablespoons sour cream

### RASPBERRY COULIS

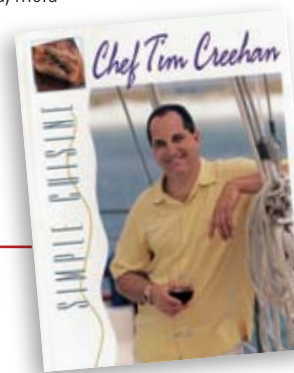
serves 4

### ingredients

2 pints fresh raspberries  
1 cup confectioners' sugar  
1/2 cup water

### method

1. Combine raspberries, sugar and water in a blender; process till smooth. Spoon into a saucepan and bring to a boil over medium heat. Boil 10 minutes.
2. Remove from heat and press through a fine sieve or chinois, adding additional water if needed for desired consistency. Chill till serving time.



Recipes from Simple Cuisine by Chef Tim Creehan (pictured) and Chef Tim Creehan's Flavors of the Gulf Coast.

## SMOKED TOMATO AND SHRIMP SOUP

serves 12

### ingredients

2 yellow onions  
4 tomatoes  
1/3 pound chopped bacon  
1/4 cup chopped garlic  
3 cups canned Italian plum tomatoes  
3 cups tomato sauce or purée  
1/2 cup tomato paste  
2 canned chipotle peppers in adobo

1-1/2 quarts Chicken Stock  
1/4 cup sugar  
2 cups heavy cream  
salt to taste  
black pepper to taste  
1 pound steamed (70-90 count) shrimp  
1/4 cup chopped parsley or chive stems

### method

1. Sprinkle a smoker with soaked hickory chips and preheat. Cut the onions in half and place them and the whole tomatoes on the smoker rack. Smoke over low heat for 30 minutes. Allow to cool and chop.
2. Sauté the bacon in a heavy soup pot. Add the onions, tomatoes and garlic. Cook for 15 minutes, stirring occasionally. Add the next six ingredients; mix well. Simmer for 20 minutes.
3. Process the mixture in batches in a blender or food processor till smooth. Combine the mixture in the soup pot; stir in the cream. Season with salt and pepper and heat to serving temperature. Ladle the soup into soup bowls and top with steamed shrimp and chopped parsley or chive stems. *Feel free to substitute the seafood of your choice in this versatile soup.*



Left to right: Tim Creehan with his late father, John Creehan, in 2004; Creehan and his grandmother, Gen Young; Tim's mother, Mary Beth Creehan, and Fran Shepherd, friend of the family; Tim and Melissa with son, Graham, following the wedding ceremony.





Cybill Shepherd and Don Johnson were filming “The Long Hot Summer,” a movie for television, when I was working at Chef John Folse’s restaurant in Donaldsonville, Louisiana. I was either 19 or 20 years old. Shepherd and Johnson had dined several times at the restaurant and they “took a liking” to what I called my classical spin on traditional Cajun and Creole cuisine. On Cybill’s last night in town, she asked if I would ever consider coming to Malibu, California to prepare a private dinner for her and a few friends at her beach house. Would I? Six months later I was in Malibu, cooking a nine-course meal for “Cybill and Friends,” mostly cast and crew of “Moonlighting.” Among the guests were Paul LeMat of “American Graffiti,” and a fresh young actor named Bruce Willis. Willis arrived fashionably late. In Hollywood that can be quite a wait . . . but everything went off without a hitch, and I scored with the Bananas Foster Cheesecake. Everyone loved it! —TIM CREEHAN

## BANANAS FOSTER CHEESECAKE

ingredients serves 12

### CRUST

3/4 cup graham cracker crumbs

1/4 cup sugar

1/3 cup melted butter

### FILLING

2 pounds softened cream cheese banana liqueur to taste

6 eggs 2 tablespoons white crème de cacao

1 cup melted unsalted butter 2 tablespoons vanilla extract

2 cups sugar

### SAUCE

1/2 cup unsalted butter 7 thickly sliced bananas

2 cups packed brown sugar 1/3 cup banana liqueur

1 teaspoon cinnamon 2/3 cup rum

### method

1. For the crust, preheat oven to 325 degrees.
2. Combine graham cracker crumbs, sugar and butter in a mixing bowl; mix well. Press over the bottom of a 10-inch springform pan.
3. Bake till the edge is brown. Remove from the oven and cool.

## Introducing a Delicious New Show from DCS by Fisher & Paykel

An exciting new Chef Show series will debut December 26, 2007 and will showcase America’s most popular celebrity chefs in America’s most fascinating destination cities and resorts.

DCS by Fisher & Paykel has joined with The Tourist Network and RSN to bring Good Food and Good Wine to all new altitudes and latitudes with this one-of-a-kind Celebrity Chef Show series! The 30-minute television programs highlight the culinary talents of each area’s most popular local chefs, and is hosted by Celebrity Chef and ‘DCS spokes chef,’ Tim Creehan. Growing up in Baton Rouge, Louisiana, Tim discovered his calling at a very young age. He possesses a zest for life, extraordinary talent, and an enormous joy in sharing his love for cooking.

The shows are colorful and upbeat—offering food and wine enthusiasts expert instruction in the preparation of classic and adventurous dishes and taking viewers ‘behind the scenes’ of their favorite restaurants.

As you can imagine, a lot of work goes into the production of a new television series, especially when the main objective is to take the viewers to some of the most beautiful resorts in the world.

In October this year, Tim Creehan and the Tourist Network Production crew began the daunting task of producing 56 chef shows! Some of the shows were shot in the Tourist Network studios in Panama City Beach, Florida. Some were shot at the DCS by Fisher & Paykel Culinary Center in Destin and still others were shot on location in the Florida Keys with the new DCS Liberty Grill as the centerpiece.

One of the most challenging locations for the crew was the exclusive Little Palm Island resort. The grills and camera equipment and crew had to be loaded on a barge and transported to the private island. It was a daunting task, but proved to be well worth it. Chef Louis Pous and Chef Creehan put the Liberty grills through their paces in an idyllic setting for what will prove to be one of the best shows of the series.

After airing, each television show will be permanently archived and available for viewing online at [www.tripsmarter.com](http://www.tripsmarter.com). Truly a multi-media effort, these unique Celebrity Chef Shows are not just about cooking, they are virtual ‘travel guides,’ focusing on local flavor and area hot spots . . . offering a lively, colorful look at the essence of the “Good Life” in each market. 🌟



Chef Tim Creehan pictured during taping of the new Chef Show series from DCS by Fisher & Paykel, with various guest chefs, from the top: Chef Daniel Joly, Beaver Creek, CO; Chef Bryant Alden, The Chefs Market, North Conway, NH; Darin Nesbit, Palace Café, New Orleans; Chef Kate Rench, Cafe Diva, Steamboat Springs, CO.

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