



GRILLED PORK CHOPS WITH LITTLE NECK CLAMS

PREP TIME: 15 MINUTES

COOK TIME: 20 MINUTES

SERVES: 4

INGREDIENTS

4 stalks green asparagus, steamed and cut into thirds
4 stalks white asparagus, steamed and cut into thirds
8 cloves roasted garlic
Four 8-ounce pork chops
1 teaspoon slivered garlic
1 red bell pepper, small diced
1 yellow bell pepper, small diced
24 littleneck clams
2 cups white wine
2 tablespoons chopped parsley
Olive oil, as needed
Salt and pepper to taste

DIRECTIONS

1. Preheat the grill to medium-high.
2. Assemble four kebabs by skewering alternating 3 pieces of green and 3 pieces of white asparagus on each skewer. Place 2 roasted garlic cloves on the top.
3. Season the pork chops with olive oil and salt and pepper to taste. Grill for 5 minutes on each side, until the internal temperature reaches 125 degrees for medium and 155 degrees for well done.
4. Meanwhile, in a heavy-bottomed sauce pan, heat 4 tablespoons of olive oil and sauté the garlic and peppers. Add the clams and with wine and cover. Allow the clams to steam until they are open, about 5 minutes. Add the parsley last and season with salt and pepper to taste.

