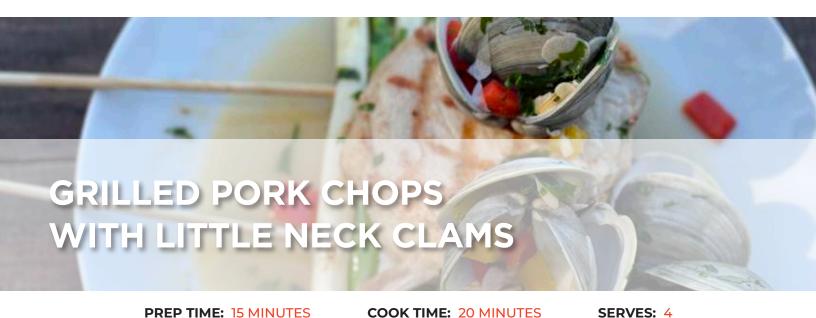


## CHEF DAVID BURKE

**OUTDOOR LIVING RECIPE SERIES: MAIN COURSE** 







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



- 1. Preheat the grill to medium-high.
- 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.
- 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.
- 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.















