



CHEF BOB STARK

Chef Bob Stark began his kitchen career at age 17 with his first restaurant job working for Big Boy. He is currently the proud chef and owner of Andante restaurant, a 56-seat boutique gourmet eclectic restaurant. Bob created the restaurant by renovating an old house that overlooks Little Traverse Bay in downtown Petoskey.

Prior to owning his own place—for 21 years now—he worked in many kitchens. The bulk of his career, prior to Andante, was his employment with Stafford's Hospitality from 1975 to 1987. He started as chef of Stafford's Pier in Harbor Springs and became the corporate executive chef for the company. Here he directly supervised three freestanding, fine dining restaurants, a country inn, a catering service, and a central commissary kitchen. Then he decided it was time to open his own place. He has also completed many classes at the Culinary Institute of America.

GRILLED MICHIGAN ASPARAGUS WITH BROKEN TOMATO VINAIGRETTE, CANDIED PECANS, CRUMBLED GORGONZOLA AND GRILLED MOREL MUSHROOMS

ANDANTE, PETOSKEY

Recipe serves six

BROKEN TOMATO VINAIGRETTE:

- 5 cloves garlic sliced
- 1 ½ tablespoons white balsamic vinegar
- 4 ½ tablespoons extra virgin olive oil
- 2 beefsteak tomatoes—blanch, shock, peel, seed and slice

- 1 tablespoon chopped basil
- 1 tablespoon smoked paprika

Mix all of the above ingredients in a bowl.

CANDIED PECANS:

- 2 cups pecan halves toasted in the oven—350 F for 25 minutes
- 3 tablespoons canola
- 1 ½ tablespoons rice vinegar
- ½ cup brown sugar
- salt and ground chipotle

Melt the brown sugar in the oil and vinegar in a skillet. Pour in the toasted nuts and season to taste, mix and cool.

GRILL OIL:

- 1 tablespoon shallot
- ½ tablespoon garlic
- ½ cup canola oil

Mince all of the above ingredients together in food processor.

- 48 spears fresh asparagus—blanch and shock
- 2 cups fresh morels

METHOD:

Prepare the candied nuts
Prepare the vinaigrette

Prepare the grill oil
Moisten the mushrooms with grill oil, season with salt and pepper, and grill and keep warm. Moisten asparagus with grill oil, grill and remove to plate. Dress with vinaigrette. Sprinkle with nuts and cheese and finish with grilled mushrooms.