

From mechanic to grillmaster



By Amanda Kellermann
Photo Editor



Clark uses two types of brooms: the push broom gets most of the garbage and the straight broom gets the cracks and corners.



When Clark is alone, he sings country to make the time pass by. His favorite singers are Alan Jackson and George Strait.



Clark puts together the Grill Special. It was designed by Clark and he rotates the special once a week.



Clark is very friendly and easy to have a conversation with while he is cooking the delicious food.

Clark retired his wrench after 15 years and found his new path in life

Ken Clark was a car mechanic for 15 years, but after his daughter went to college he steered for his dreams. Taking his passion off the back burner, Clark enrolled in culinary school before becoming the Chef of Chaparral Grill.

Now, a year and three months into the job, Clark finds his greatest joy from those he cooks for. "The most rewarding part of my day is making customers happy," Clark said. "I

enjoy every minute that I am working."

A typical day for Clark starts at 10 a.m. in the morning. He gets the condiments, the toppings for hamburgers and the fixings for the specials of the day. It's all about the customers from when the lunch craze starts at 11:30 a.m. until 1:30 p.m. when the pace slows down.

Later on, Clark restores the kitchen by sweeping, cleaning and stocking everything for the next day. At 8 p.m. Clark closes

everything down and heads home.

Though fifty hours of Clark's professional week revolves around cooking, it's not enough. He spends the days that he is not in the Chaparral Grill cooking and experimenting at home, perfecting his recipes.

Clark has made two cookbooks: one in deserts and the other in soups, salads and other entrees.



The Grill Special is a patty melt with fries, which is a half of a pound of beef, swiss cheese, onions, small fries and a 16 oz. soda.