Breaded Pork Chops

Ingredients

- thin bone-in pork chop
- eggs
- milk
- flour
- one gallon ziploc bag
- salt and pepper
- italian style bread crumbs
- canola or peanut oil*

Summary

Yield: 6
Prep Time: 30 minutes

Instructions

Prep:

- crack 2 - 3 eggs in a bowl
- add 1/4 cup of milk to eggs
- rinse and pat dry pork chops
- fill a one gallon ziploc bag with a cup of flour
- liberally spread italian style bread crumbs over a plate

Cooking:

- heat a canola/peanut oil in a large saute pan so that oil is covering the bottom of the pan
- Drop pork chops into ziploc bag of flour (two at a time)
- Close the bag and shake pork chops in the flour
- Dip the pork chops into the egg wash
- Press pork chops into bread crumbs on both sides
- Fry the pork chops in the oil**
- Add salt and pepper while frying

Notes

* Do not use olive oil

** For thin pork chops cook five minutes a side; for thick pork chops cook 7-8 minutes a side