

TIM FARMER'S COUNTRY KITCHEN

PERFECT PORK CHOP

Pork chops
Salt
Pepper
Egg + buttermilk
Panko + dry rub
or
Italian Breadcrumbs

Season pork chops with salt and pepper and coat with egg wash. Dip in panko or breadcrumbs, covering on all sides. Place in oven at 400 degrees for 35-40 minutes, flipping halfway. Until internal temperature reaches 150 degrees. Broil for 1-2 minutes after done for extra crispy crust.

