

TIM FARMER'S COUNTRY KITCHEN

FRIED PORK CHOP

Boneless pork loin chop

Salt and pepper

Poultry Seasoning

Egg + Milk

Flour

Crackers + Panko bread crumbs

+ Poultry seasoning

Using kitchen mallet, tenderize and flatten pork chop. Beat an egg with a splash of milk. Grind crackers and mix together with panko breadcrumbs and poultry seasoning. Season pork on both sides with salt, pepper and poultry seasoning and dip in flour, coating on all sides. Then dip in egg to coat and follow with crackers. Making sure it is fully covered. Heat oil in skillet and fry pork chop 3-4 minutes per side, until golden brown. Remove and drain on paper towel.

