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Oma's Breaded Pork Chops

Ingredients:

- 4 pork chops, trimmed of fat, with or without bone
- 1½ cups bread crumbs
- 1 egg
- ¾ tsp Seasoning Salt, see hints below
- olive oil and butter for frying

Instructions:

1. Mix egg and 1 Tbsp water in a flat soup bowl.
2. Mix bread crumbs and Seasoning Salt in another flat soup bowl.
3. If the pork chops have fat along the edge, remove the excess. Then cut into any remaining fat (slash from the other edge of the chop through the fat) to prevent the meat from curling when cooking.
4. Heat on high about 2 Tbsp olive oil (or butter) in a large flat-bottomed frying pan, enough just to cover the bottom.
5. Take first pork chop and coat with bread crumbs, then dip in egg mixture, then re-coat with more bread crumbs. Carefully place into frying pan so that it doesn't splatter. Repeat with remaining chops. Add extra butter or oil if needed.
6. Turn chops when nicely browned on one side.
7. Cover frying pan and lower heat to gently continue browning and cooking the chops until done. Turn once or twice during cooking. One-inch thick chops will take about 20 minutes.

Hints:

- I usually use an oil/butter mixture. Pure butter tastes great, but adding the olive oil makes it a bit healthier. If you prefer, just use oil. If you are using pure butter, be careful that the chops don't burn.
- The Seasoning Salt I like is a "no-name" brand. Use any that you like, or just use salt and pepper to season.
- Add Parmesan cheese to bread crumbs or other herbs of your choice to vary recipe.

<http://www.quick-german-recipes.com/breaded-pork-chop-recipes.html>