

PORK CHOP

Ingredients:

- ▣ * 4 slices of boneless pork loin
- * Cup of bread crumbs
- * 2 eggs
- * Salt
- * pepper
- * oil

Preparation:

❖ Beat thoroughly the chops with a pestle, turning them over from time to time. The thickness of the chops depends on personal preference, but I should have about 5 mm.

❖ Sprinkle the meat with salt and pepper and set aside.
beat the egg well with a fork in a deep plate.

❖ Put the bread crumbs into the second plate coat neatly chops in flour, then dip them in the beaten egg and finally coat them in the bread crumbs. Always shake the excess.

❖ heat the oil in a large frying pan and place the chops in hot oil. Fry to golden brown on very high heat.

❖ Keep the fried chops in a warm place so that they don't cool down before serving

❖ Serve with mashed potatoes and fried sauerkraut

