

By popular request, this is the recipe for the Pork Chops that were served at last years San Juan Bautista Retreat that everyone loved!

BREADED PORK CHOPS [FOR 2 PEOPLE]

6oz pork chops

2 eggs beaten

½ cup flour

½ breadcrumbs

1 tsp onion powder

1 tsp granulated garlic

½ tsp salt

½ tsp black pepper

1 tsp parmesan cheese

½ tsp chopped parsley

Bread pork chops in flour with all the above seasonings, then into the eggs and finally the bread crumbs. Heat vegetable oil and when hot, brown the pork chops on both sides. Place on sheet pan and bake in 350 degree oven for 25 minutes.