

Michigan Pork Chop

- 4 pork chops with bone 6-8oz each
- 1 ½ cup AP Flour
- 2 large eggs
- ½ cup milk
- 4 cups Panko bread crumbs
- 2 TBS Olive oil
- 2 TBS butter

Directions

Begin by placing each chop between 2 sheets of plastic wrap and gently pounding them out with the flat side of a meat tenderizer until they are an even 1/2-inch thick.

Put the flour in a shallow dish and season with salt and pepper. Whisk the eggs and milk in another shallow dish and season with salt and pepper. Put the bread crumbs in a third dish and again season with salt and pepper. Lightly dredge each piece of pork in flour, then in the egg and finally into the bread crumbs, pressing the bread crumbs onto the pork gently so they have a nice even coating.

Heat oil and butter in large nonstick skillet over medium-high heat. Add the thyme sprig and let it fry for about 1 minute to infuse the oil. Remove the thyme sprig and reserve. Gently lay the cutlets into the pan and cook until golden brown and crispy, about 3-5 minutes per side. Finish in the oven if not fully cooked. Remove to paper towels to drain. Season with salt and transfer to a serving platter while still hot. Serve with sautéed cabbage and roasted potatoes. Enjoy!