



Garlic Parmesan Encrusted Pork Chops



Ingredients

4 Bone-In 1" Thick Pork Chops
2 C. Italian Seasoned Bread Crumbs
2 C. Shredded Parmesan Cheese
1 C. Cornmeal
3 T. Butter
Vito & Joe's Extra Virgin Olive Oil
Freshly Ground Black Pepper

1 C. Cornstarch
4 Cloves Garlic
2 C. Whole Milk
3 Whole Eggs
¼ t. Thyme
Fresh Parsley
Salt

How to Prepare

Preheat oven to 350°. Finely mince garlic and chop parsley; set both aside. Drizzle pork chops with Vito & Joe's Extra Virgin Olive Oil; working olive oil into all sides of the pork chop with your hands. Season both sides with thyme working the thyme into the meat. Salt both sides; working salt into your pork chops. Generously coat both sides with fresh ground black pepper. Set pork chops aside on plate to let the seasoning work into the meat and allowing the pork chops to come to room temperate.

In large bowl mix bread crumbs, cornstarch, cornmeal, parmesan cheese, minced garlic, fresh ground black pepper and the majority of your fresh parsley (leaving enough to garnish at the end).

In separate bowl whisk eggs, then add your milk whisking eggs and milk together.

Dip pork chops into the egg and milk mixture; and then place into your bread crumb mixture. Press the breadcrumbs into the pork chops making sure to cover both sides.

In large cast iron pan heat 1/3 C. Vito & Joe's Extra Virgin Olive Oil until hot. Place pork chops in cast iron pan and sear 4 minutes on each side until nice and golden brown. Transfer to preheated oven

for 20 minutes. Remove from oven after 20 minutes; place butter in hot pan with pork chops to melt. Let the butter melt and plate. Use your butter and olive from the pan and drizzle the pork chops; garnish with fresh parsley and serve.

Bon Appétit!



THE LEANING TOWER OF PISA
ONE LINE DRAWING BY MICHAEL SLODWINSKI