



# Noreen's Kitchen

## Old Fashioned

### Pan Fried Pork Chops

#### Ingredients

6, thick cut boneless pork loin chops	2 teaspoons salt
1 cup all purpose flour	2 teaspoons cracked black pepper
2 cups Italian seasoned bread crumbs	1 teaspoon chicken seasoning
2 eggs	1 teaspoon poultry seasoning
2 cups milk	1 quart sunflower oil for frying

#### Step by Step Instructions

Pour oil into a large, heavy bottomed, deep skillet. Heat over medium until it sizzles when you put a bit of flour or bread crumb in it.

Wash chops and pat dry with paper towel. Set aside.

Set up a classic breading station.

Place flour, 1 teaspoon of salt and 1 teaspoon of pepper in a zip top bag.

Place milk and eggs in a shallow dish (I like to use a pie dish) and whisk well.

Place bread crumb and remaining salt, pepper and spices in another dish.

Dredge each chop into the flour first, making sure to coat well. Pat off any excess.

Place the floured chop into the egg and milk mixture, being sure to cover well.

Dip the chop into the bread crumb mixture and cover on all sides. Pay attention to the edges making sure everything is well breaded.

Place the breaded pork chops into the hot oil, being sure not to crowd the pan. Do your chops in batches if you need to. Crowding the pan will result in your breaded chops steaming instead of frying.

Fry on one side for 6 minutes. Turn over gently and fry on the other side for an additional 6 minutes.

Remove from skillet to a wire rack placed into a rimmed baking sheet.

Take the temperature of the thickest chop with an instant read thermometer. It should register no less than 160 degrees. If they are not the right temperature return to the hot oil and continue to fry for a few more minutes.

Allow chops to rest for 10 minutes before serving.

Leftovers should be placed in an airtight container and refrigerated for up to 3 days.

**ENJOY!**