



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Breaded Pork Chops

6 Center cut pork chops

—Cut $\frac{3}{4}$ ' - 1' thick

1 egg slightly beaten

1 tsp salt

flour

$\frac{1}{4}$ tsp. pepper

3 tbsp Oil

$\frac{1}{2}$ cup bread crumbs

Preheat oven to 325° F. Dip pork chops into flour, then egg. Then dip into a mixture of bread crumbs, salt, and pepper. Brown in oil on both sides in a large frying pan. Remove from pan and place on cookie sheet. Bake for 40-50 minutes.

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