



Pork Chops, Fried Cereal

Ingredients:

6 thick pork chops
salt and pepper
2 cups corn flakes, crushed
1 cup self-rising flour
1/2 tsp pepper
3/4 tsp salt
2 eggs, beaten
oil, Mazola corn oil

Instructions:

Combine flour, salt, and pepper in a shallow dish. Beat eggs in another dish. Add crushed cornflakes to a third dish. Lightly coat the chops with the flour mixture, dip in eggs, then in cornflakes, pressing flakes into the chops. Let them sit for 5 minutes. Fry in 1/2-inch oil until browned. Transfer to a baking dish, cover, and bake at 350°F for 30 minutes or until tender.

For Thinner Chops – There is no need to bake thin chops in the oven. Brown them for 3-4 minutes per side and serve.

Tip: Pork chops minimum of 150°F.

