

Recipe Collection



German Pork Chops

Cory Isbell



Ingredients

- Boneless Cubed Pork Chops
- Salt and Pepper
- 1/2 cup all- purpose flour
- 2 large eggs, lightly beaten
- 3/4 cup Italian breadcrumbs
- Oil for frying

Directions

Lightly season both sides of Pork Chops with salt and pepper.

Place flour, eggs, and breadcrumbs in 3 separate shallow bowls. Dip the chops in the flour, egg, and breadcrumbs, coating both sides and all edges at each stage. Gently shake off the excess crumbs and fry immediately.

Make sure oil is hot enough at this point. Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Transfer to a plate lined with paper towels.

Notes

Our Family usually eats two chops per person but you can decide the number of pork chops you need to cook for your crowd. This Recipe makes enough to fry 6-8 chops.