

# Dinnertime Solutions

## Make An Extra-Crispy Pork Chop Family Dinner On A Budget

(NAPSA)—Pork chops have been a dinner table staple for decades. Here's a recipe that can make your pork chops sizzle for a family of four for less than \$10.

### Fried Pork Chops

#### Ingredients:

- 1½ cups LouAna vegetable or canola oil
- ¾ cup all-purpose flour
- 1 cup fresh bread crumbs
- ½ cup milk
- 1 large egg
- 4 bone-in pork loin chops
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper

#### Chunky Gravy:

- 2 tablespoons vegetable or canola oil
- ½ cup thinly sliced shallot or onion
- 1 (8-ounce) package button mushrooms, each quartered
- 2 garlic cloves, thinly sliced
- ¼ cup dry white wine
- 1 tablespoon all-purpose flour
- 1 cup reduced-sodium chicken broth

#### Preparation and Cooking:

To prepare pork, place ¾ cup flour in a shallow dish. Place bread crumbs in a separate shallow dish. Combine milk and egg, stirring well with a whisk.

Season pork chops evenly on both sides with salt and pepper. Heat 1½ cups oil in a skillet over medium-high heat. Dredge pork chops in flour. Dip chops in milk mixture;



A plate of tasty pork chops can be a great answer to the “what’s for dinner?” dilemma.

dredge in bread crumbs.

Fry chops 5 minutes on each side or until done.

For gravy, heat 2 tablespoons oil in a saucepan. Add shallot; sauté 1 minute. Add mushrooms; sauté 4–5 minutes or until liquid evaporates. Add garlic; sauté 30 seconds. Stir in wine; cook 2 minutes or until liquid almost evaporates. Add flour; cook 1 minute, stirring constantly. Add broth to pan; bring to a boil. Cook 1 minute or until thick, stirring often. Remove from heat.

Serves four people

Cost-saving measure: You can buy a whole pork loin and then get the butcher to cut it into smaller roasts and chops that you save in the freezer. You can keep an eye out for specials in your local newspaper. You can also reuse the cooking oil as long as you don't overheat it. After cooking, cool, strain and store the oil in a cool, dark place.

Visit [www.louana.com](http://www.louana.com) for more recipes and cooking tips.