



BREADED PORK CHOPS

- 4 Thick Cut Pork Chops
- 1 Clove Garlic
- 2 to 3 Tablespoons Fat or Oil
- Bread Crumbs
- Melted Butter

DIRECTIONS

1. Rub chops with garlic.
2. Dip chops in melted butter, then bread crumbs.
3. Heat fat in skillet and brown chops on both sides.
4. Reduce heat and cook, covered, for 20 minutes.