



of the Polish Century Club of Troy, Michigan.

RECIPE: Famous Polish Pork Chops

Submitted by: PCN Club Members

Date: March, 2011

Ingredients:

6 pork chops, 1 inch thick
1/4 c. warm water
1 beef bouillon cube
2 eggs, beaten
Bread crumbs
Shortening

Directions:

Dip each chop in beaten egg then coat with crumbs to cover. Repeat this process 1 more time with each chop.

NOTE: Let chops sit covered in refrigerator after coating with crumbs for at least 15 minutes, then brown them.

Brown in skillet on both sides in the shortening. After browning place chops in baking pan. Mix the bouillon with the warm water. Add half this mixture to pan; reserve the rest. Bake at 350 degrees for 45 minutes covered. When halfway through baking time add reserved bouillon mixture and bake 20 minutes longer.

Approximately six (6) servings