

PORK CHOPS BONE-IN

INGREDIENTS:

4 Sokołów Feast pork chops with bone
250 ml milk
2 tablespoons hot mustard
2 eggs
3 tablespoons bread crumbs
2 tablespoons lard for frying
Salt, pepper

PREPARATION:

1. Soak chops in milk for 1 hour. Dry the meat, rub both sides with mustard and sprinkle with salt and pepper. Coat it in beaten eggs and bread crumbs. Fry in hot lard until golden brown. Serve with potatoes or French fries.