

Poppy Chops

Servings : 8

Amount	Measure	Ingredient - Preparation Method
8		boneless loin pork chops, 3/4" thick
2		egg
3	tablespoons	water
6	ounces	cornbread stuffing mix
1/4	cup	grated Asiago or Parmesan cheese
2	tablespoons	poppy seeds
1/4	cup	butter or butter shortening

Beat together eggs and water in a small bowl until foamy. Pour into shallow bowl.

Place stuffing mix in a resealable bag; crush with rolling pin. Stir in cheese and poppy seeds. Transfer to a second shallow bowl.

Trim chops. Coat chops with crushed mixture, dip into egg mixture, and coat with crushed mixture again.

Heat half the butter/shortening in a large skillet over med-high heat until it sizzles. Reduce heat to medium. Add 4 of the chops; cook for 4 minutes. Turn chops and cook about 4-5 minutes more or until temp reads 145. Transfer to platter and tent. Repeat until all done.