

Mom's Best Pork Chops

Servings: 6

Ingredients:

2 eggs

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

3 (4 ounce) packets saltine crackers, crushed

3 tablespoons vegetable oil

6 thin cut pork chops



Directions:

Preheat the oven to 375°F.

In a shallow bowl or pie plate, whisk eggs with garlic powder and onion powder.

Place cracker crumbs on a separate plate.

Heat the oil in a large skillet over medium-high heat.

Dip pork chops into the egg, then press in the cracker crumbs to coat.

Fry in the hot oil for 2 to 3 minutes per side, just until golden brown.

Remove to a 13X 9 foil lined baking pan.

Bake for 45 minutes in the preheated oven, turning once. Serve immediately.