

Heritage Recipes

You can share old family recipes and traditions

Lemon Pork Chops

From Cydney

My mom cooked, still does, this for my family all the time when we were little. It is one of my sister's favorite meals. It tastes superb with potatoes. But the pork chops themselves were a real treat. Yum!!! Even though my mom made it pretty often, we savored every bite! It is delicious. Once my aunt and uncle were taking me and my sister home from their house and when we got home, my mom had made this! We all sat around our large table and ate. We were so happy then.

Lemon Pork Chops

1 lb. boneless pork chops
1/3 c. flour
Salt and pepper
1/4 c. milk
2 eggs
2 tbsp. vegetable oil
2 tbsp. butter or margarine
1 tbsp. lemon juice

With meat mallet, pound pork chops to about 1/8 inch thickness. On waxed paper, combine 1/4 teaspoon salt and 1/8 teaspoon pepper and flour. In a small bowl, beat eggs and milk just until blended with a fork. Dip meat into flour mixture, then in egg mix to coat. In skillet over medium heat, heat oil and 2 tablespoons margarine. Add pork to cook until golden brown. Stir lemon juice and 4 tablespoons margarine into drippings in a skillet. Remove pork, pour juice over it and garnish with lemon quarters.

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