

MORTON & BASSETT SPICES®

Oven Fried Pork Chops



- 4 trimmed pork chops
- 2 tablespoons melted butter
- 2 eggs beaten
- ½ teaspoon Morton & Bassett black pepper
- ½ teaspoon Morton & Bassett ground ginger
- 3 tablespoons milk
- 1 cup herb seasoned bread stuffing mix

Preheat the oven to 425 degrees.

Pour melted butter into a 9 x 13 inch baking pan.

Mix milk, pepper, ginger and eggs. Dip pork chops in the egg mix, and then coat with the seasoned mix. Place chops in pan.

Bake for 10 minutes, turning over chops for 10 minutes on the reverse side. Cook until no pink remains in the meat.



mortonbassett.com

