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## Baked Pork Chops

### Ingredients

6 pork chops	4 tablespoons olive oil
1 teaspoon garlic powder	1 (10.75 ounce) can condensed cream of mushroom soup
1 teaspoon seasoning salt	1/2 cup milk
2 egg, beaten	1/3 cup white wine
1/4 cup all-purpose flour	
2 cups Italian-style seasoned bread crumbs	

### Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse pork chops, pat dry, and season with garlic powder and seasoning salt to taste. Place the beaten eggs in a small bowl. Dredge the pork chops lightly in flour, dip in the egg, and coat liberally with bread crumbs.

Heat the oil in a medium skillet over medium-high heat. Fry the pork chops 5 minutes per side, or until the breading appears well browned. Transfer the chops to a 9x13 inch baking dish, and cover with foil.

Bake in the preheated oven for 1 hour. While baking, combine the cream of mushroom soup, milk and white wine in a medium bowl. After the pork chops have baked for an hour, cover them with the soup mixture. Replace foil, and bake for another 30 minutes.