



Baked Pork Chops I

- Prep 30 m
- Cook 1 h 30 m
- Ready In 2 h

"A pork chop recipe that is quick and easy. You may have all the ingredients already in the house. Try serving over rice."

- 6 pork chops
 - 1 teaspoon garlic powder
 - 1 teaspoon seasoning salt
 - 2 egg, beaten
 - 1/4 cup all-purpose flour
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- 2 cups Italian-style seasoned bread crumbs
 - 4 tablespoons olive oil
 - 1 (10.75 ounce) can condensed cream of mushroom soup
 - 1/2 cup milk
 - 1/3 cup white wine
1. Preheat oven to 350 degrees F (175 degrees C).
 2. 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.
 3. 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.
 4. 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.

