

PORK CHOPS

with **TIW CHARDONNAY**

Ingredients:

6 pork chops

garlic powder to taste

seasoning salt to taste

1 egg— beaten

¼ cup all purpose flour

2 cups Italian style seasoned bread crumbs

4 tbsp olive oil

1 can condensed cream of mushroom soup

1 cup milk

⅓ cup Thousand Islands Winery® Chardonnay

Directions:

Preheat oven to 350°. Season pork chops with garlic powder and seasoning salt to taste. Coat pork chops lightly with flour, dip in egg, then coat liberally with bread crumbs. Heat oil in a medium skillet over medium-high heat. Fry pork chops about 5 minutes each side or until browned. Transfer pork chops to a baking dish. In separate bowl combine cream of mushroom soup, milk, and Thousand Islands Winery® Chardonnay. Cover pork chops with soup mixture. Bake for 45 minutes.



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