



Pork Tonkatsu



Ingredients:

- 1 TBLS Dijon mustard
- ½ tsp kosher salt and ¼ tsp freshly ground black pepper plus more
- 2 large eggs
- 2 cups Panko breadcrumbs
- Four each 4-oz boneless center-cut pork chops, pounded to ⅛-inch thickness (When in doubt--pound some more).
- 6 TBLS vegetable oil, divided

Method:

1. Whisk eggs and one TBLS of mustard in a medium bowl. Combine Panko, ½ tsp salt, and ¼ tsp pepper on a large plate. Season pork lightly with salt and pepper. Dip in egg mixture, then in Panko, pressing to adhere.
2. Working in two batches, heat 2 TBLS vegetable oil in a large nonstick skillet over medium heat and cook pork until golden brown and cooked through, about 2 minutes per side. Drain on paper towels.