

Breaded Pork Chops Published: August 11, 2020, by Ivan

Breaded Pork Chop are great. We are brining the pork chops to add moisture and extra flavor.

BRINE INGREDIENTS (Makes 2)

- 2 Pork Chops (Bone-in 1" thick)
- 1 tsp Peppercorns
- 1 tsp Mustard Seeds
- 1-1/4 Cup Water
- 2 Tbsp Salt
- 2 Tbsp Sugar
- 1 Tbsp White Vinegar
- 1 tsp Orange Concentrate or 1/2 Sliced Orange
- 1/2 lemon sliced
- 2 Cups Ice Cubes

BREADING INGREDIENTS

- 1 cup Bread Crumbs
- 1/4 tsp Garlic Powder
- 1/4 tsp Thyme
- 1/4 tsp Oregano
- 1/4 tsp Celery Salt
- 1/4 tsp Black Pepper
- 1/4 tsp Italian Seasoning
- 1/2 tsp Paprika
- 1/4 tsp Salt
- 1 Tbsp Olive Oil

INSTRUCTIONS

1. Wash the bone-in pork chops to remove any bone chips leftover from the butcher. Place the pork chops in the refrigerator while you make the brine. Heat a saucepan on your stove at 1/3 power to make the brine. Add 1 tsp black peppercorns and 1 tsp mustard seeds and allow the spices to toast up so they can release their oils. This should take about 3-5 minutes with a warm pan. Add 1-1/4 cup of water to make a 2 cup brine. Add 1 Tbsp salt, 2 Tbsp sugar, and 1 Tbsp white vinegar to the steaming water. Stir the mixture until the sugar dissolves and all the flavors meld together, then remove the saucepan from the burner to cool.
2. Pour the cool brine into a large bowl and add 2 cups of ice equivalent to a little less than 1 cup of water. Add 1 tsp orange concentrate or 1/2 sliced orange including the rind and the juice of 1/2 lemon sliced including the rind. Mix the brine until the ice is dissolved and the brine is cool. Submerge the pork chops in the brine and cover with clear wrap, then place pork chops in the coldest part for your refrigerator for a 12-24 hour brine.
3. Remove the pork chops from the brine after the brining time and allow them to drain on a rack. Remove any excess liquid on the pork chops with a paper towel. In a bowl, add 1/4 tsp garlic powder, 1/4 tsp thyme, 1/4 tsp oregano, 1/4 tsp celery salt, 1/4 tsp black pepper, 1/4 tsp Italian seasoning, 1/2 tsp paprika, and 1/4 tsp salt. Mix the seasonings thoroughly. Sprinkle the seasoning all over the pork chops. Make sure you have seasoning on the bone and fat as well.
4. Pour about 1/2 cup of bread crumbs on top of the chops and lightly press the bread crumbs into the pork chops to make sure the bread crumbs stick to everything, including the bone. Flip the pork chops over and add another 1/2 cup of bread crumbs and pat the breading down. Finish by drizzling about 1 Tbsp olive oil on both sides of the pork chops and pat the oil down.
5. Pre-heat oven to 400°F. Place the pork chops in a bake pan with a wire rack. Use a little vegetable on the rack to prevent sticking. Bone-in pork chops will require 8 minutes per 1/2" in a oven at 400°F. Use a cooking thermometer to confirm a safe internal temperature of 145°F. This will prevent over-cooking and dry pork chops. If you use a infrared convection oven, then refer to the manufacturer's recommendations for cooking pork chops.

Thanks for stopping by. I hope you enjoy your own Breaded Pork Chops. Remember to share your recipes.

Until next time. Adios