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Baked Pork Chops

- 1 10.75 ounce can condensed cream of mushroom soup
- 1 Tsp garlic powder
- 1 Tsp seasoning salt
- 1/2 Cup milk
- 1/3 Cup white wine
- 1/4 Cup all-purpose flour
- 2 Cups Italian-style seasoned bread crumbs
- 2 Egg, beaten
- 4 Tbsp olive oil
- 6 Pork chops

- 1) Preheat oven to 350 degrees F.
- 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.

Makes 6 Servings

