Pork Chops with Hot Cherry Peppers

Ingredients:

- (16-ounce) jar pickled hot cherry peppers
- 3 tablespoons olive oil
- 3 garlic cloves
- 1 1/2 onion, sliced
- Kosher salt and freshly ground black pepper, to taste
- 4 Boneless Pork Chops or Bone-In and can remove bone yourself

Directions:

- Slice your onion and crush or chopped your garlic
- Warm up about two ounces of olive oil and add in the onion and garlic. Fry the garlic for about one minute over a medium flame and then move to the side of the skillet.
- Salt pork chop on both sides. Add in each pork chop and cook for about three to four minutes over a medium flame. Make sure to keep moving them around in order to prevent them from sticking to the bottom of the pan.
- Slice your cherry peppers and remove the seeds
- Add hot cherry peppers and vinegar to the pork chops skillet and continue to cook until pork chops are cooked over a medium/low flame. Remove from the stove and enjoy!
Pork Milanese

Ingredients:

- 4 pork chops pounded thin (center-cut, boneless)
- 3/4 cup bread crumbs
- 1/4 cup parmesan cheese
- Salt (to taste)
- Freshly ground black pepper (to taste)
- 1/2 cup all-purpose flour
- 3 eggs
- 1 tablespoon water
- 1/3 cup olive oil
- 8 slices of prosciutto
- Parsley for garnish

Directions:

- In a large shallow bowl add breadcrumbs, stir the cheese
- Lightly beat the eggs in another large shallow bowl.
- Add pepper to your flour
- Sprinkle the pork generously with salt.
- Dip the pork, 1 piece at a time, in the flour, then egg and lastly breadcrumbs. Place the pork on a small baking sheet.
- Heat 1/4 cup of oil in a heavy large skillet over medium-high heat. Add pork chop to the hot oil and cook until golden brown and just cooked through, about 3 minutes per side.
- Transfer pork to paper towels to drain
- Place Pork Chops on plate, add prosciutto and shaved parmesan. Garnish with parsley.