

## **FANCY PORK CHOPS**

4 butterfly pork chops

4 strips bacon

1 ctn. half & half cream

2 eggs, slightly beaten

All-purpose flour

Fine bread crumbs

Fry bacon until crisp; drain and set aside.

Save bacon grease. Dip pork chops in flour, then egg mixture, then bread crumbs.

Brown in bacon grease quickly on both sides.

Reduce heat to medium low and add half of carton of half & half cream.

Cover and cook for 20 to 25 minutes or until tender.

Remove from skillet to warm plate.

Add rest of cream to skillet.

Heat thoroughly and season to taste.

Pour this over pork chops and crumble bacon over top