

## Moody's Quality Meats

### Lightly Breaded Fried Pork Cutlets



#### Ingredients:

- Moody's Pork Cutlets
- 1 1/2 C. flour
- 1/2 tsp. garlic powder
- 1 tsp. Lawry's Seasoned Salt
- 1 tsp. pepper
- 1/4 tsp. cayenne pepper
- 2 Tbsp. vegetable oil
- 2 Tbsp. butter
- Additional salt and pepper for seasoning cutlets

**Step 1:** Heat large cast iron skillet to medium heat.

**Step 2:** Mix flour, garlic powder, seasoned salt, cayenne pepper and pepper together on a plate or shallow baking dish

**Step 3:** Salt and pepper each side of all cutlets

**Step 4:** Add 2 Tbsp. vegetable oil and 2 Tbsp. butter to cast iron skillet

**Step 5:** Lightly coat each cutlet with flour mixture

**Step 6:** Place 3 cutlets in skillet (how many cutlets depends on size of skillet), cover with foil to prevent splattering of oil

**Step 7:** Gently move cutlets from time to time to ensure they are not sticking

**Step 8:** After 3-5 mins. flip cutlets to other side and cook for another 3-5 mins. The cook time depends on the size of the cutlets. Smaller cutlets only need 3 mins. per side, whereas larger cutlets may take up to 5 mins. per side

**Step 9:** Remove cutlets to a baking sheet lined with paper towels to absorb excess oil and cover with foil to keep warm while cooking the rest of the cutlets

**Step 10:** If frying a lot of cutlets, you may need to add additional oil and butter to the skillet in between batches. It is best to add 2 tablespoons of each at a time

#### **\*\*Extra Tidbits\*\***

We like to eat these in a variety of different ways:

- Paired with mashed potatoes, gravy, and a vegetable
- Sliced in a salad with Frank's Hot Sauce
- Placed on a toasted bun
- With scrambled eggs and breakfast potatoes

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