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# Crispy Pork Chops with Mushroom-Stout Gravy

Total time: 30 min Yield: 4 Servings

## Ingredients

4 oz pork chops (1" thick)  
salt  
pepper  
1 Tbsp dill weed (minced)  
1 Tbsp parsley (finely minced)  
1/2 tsp thyme (minced)  
2 cup panko bread crumbs  
all purpose flour  
2 eggs (beaten)  
3 Tbsp butter (divided)  
2 cup mixed mushrooms (white button, shiitake, oyster - sliced to similar sizes)  
1 Tbsp garlic (minced)  
1/4 cup shallots (minced)  
12 oz stout or porter beer  
2 Tbsp brown sugar  
1 tsp sherry vinegar  
1/4 cup heavy cream  
canola or vegetable oil  
lemon wedges

Prep Time: 20 min Cooking Time: 10 min Total Time: 30 min

## Instructions

Butterfly the pork chops into thin cutlets (so it cooks quickly) and season on both sides with salt and pepper.

Mix together the fresh dill, parsley and thyme; add to panko bread crumbs and blend well.

Using the dry/wet/dry, 3-step system, coat the pork chops first in all purpose flour, then the beaten eggs and lastly into the herb-infused panko. Set on a plate or baking sheet and refrigerate pork chops while making the mushroom gravy.

In a sauce pan, heat 2 tbsp. butter over medium high heat and add the sliced mushrooms. Saute stirring and shaking the pan often, until the mushrooms begin to color slightly, around 5 minutes. Reduce the heat to medium and add the garlic and shallots. Cook for 2 minutes more. Deglaze the pan with the beer. Reduce liquid by half and add the brown sugar, sherry vinegar and heavy cream. Finish sauce with

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1 tbsp. of butter and salt and pepper to taste. Keep warm.

In a separate large fry pan, heat a ¼ inch of oil over medium high heat, until it reaches 350°F. Add the pork chops, one at a time or as many can fit in the pan. Pan fry 2 to 3 minutes on each side, until golden brown. Drain on paper towels; season again with salt. Serve hot, topped with mushroom gravy and a lemon wedge for garnish.

**Recipe brought to you by:**

Chef Lee Anne Wong