CHINESE STYLE FRIED PORK CHOPS

Recipe by Mom4Life
"Savory with just a hint of sweetness, this pork chop is one of my husband's favorites. It whips up in no time and served with a quickly stir-fried veggie and rice, it makes a complete meal in under 30 minutes."

READY IN: 20mins
SERVES: 4

INGREDIENTS
4 pork chops or 4 pork tenderloin
1 tablespoon soy sauce
1 tablespoon rice wine
2 teaspoons sugar
1⁄2 teaspoon salt
1 dash pepper or 1 dash five-spice powder
1 tablespoon minced garlic
1 egg
6 tablespoons cornstarch
oil (for frying)

DIRECTIONS
Tenderize meat pork with a meat mallet. If you're short on time, pound to at least 1/4 inch thickness or thinner.
Mix together all the ingredients except cornstarch and oil and pour over pork. Allow to marinate for 30 minutes. (I've marinated it as long as 1 day and as little as 10 minutes.). Just before frying, pour cornstarch on top of pork and stir into marinade.
Heat enough oil in a large skillet to cover bottom. Place pork in pan when oil begins to shimmer. Cook pork chops over med-high heat until cooked through.

"We loved this. I didn't have rice wine so I substituted sesame oil and used light brown sugar and pepper. Topped it off with toasted sesame seeds. Even my picky kids enjoyed this recipe."

http://www.geniuskitchen.com/recipe/chinese-style-fried-pork-chops-124290#activity-feed

To Bake:
400°F
≈ 20 min.
(internal temperature
of 145°F)