

Hawaiian Pork Chops

1½ cup Fry Krisp Country Style Steak and Chop Mix
4 Pork Chops
1 Egg
¼ cup Milk
3 tablespoon Soy Sauce
¼ teaspoon White Pepper
½ cup Brown Sugar
½ teaspoon Dry Mustard
2 tablespoon Wine Vinegar
1 (10 oz.) can drained Sliced Pineapple (4 Slices)
1 orange cut into 4 thick slices

Preheat oven to 400°

Rinse off pork chops. In a shallow bowl, mix milk, egg, soy sauce, and pepper. Place Fry Krisp Country Style Steak and Chop Mix on a sheet of wax paper. Dip pork chop in egg mixture, then roll in Fry Krisp Country Style Steak and Chop Mix. Place steaks in greased shallow baking pan. Combine sugar, mustard, and vinegar and gently spread ½ the mixture over the chops. Bake at 400° for 20 minutes. Turn chops over and top with pineapple and orange slices. Gently spread remaining mixture and bake an additional 20 minutes. Place each pork chop on a platter and pour the pan sauce over the chops, serve.