

Milanesa de puerco**Ingredients (for four portions)**

4 boneless pork loin chops
 1/3 cup all-purpose flour
 2 large eggs
 1 ½ cups Panko breadcrumbs
 Oil, for deep-frying, preferably peanut or safflower

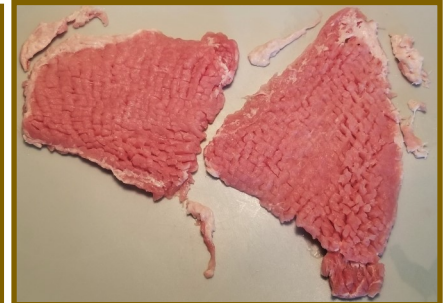
To Serve:

6 cups shredded cabbage; washed and drained
 Katsu sauce, store bought, or homemade by mixing together:

2 tbsp ketchup
 2 tbsp HP™ sauce (or other tangy BBQ sauce)
 1 tbsp Worcestershire sauce



Starting with thick pork loin pieces, (photo, right), trim the fat around, then use a meat tenderizer, or the dull edge of a large knife, to pound the meat all over (photo, far right):



Prepare three shallow dishes, one with flour, another with the eggs (lightly beaten) and the third, with Panko breadcrumbs. Coat both sides of each cutlet, going in that order, first with flour, then dipping in egg, and finally, with breadcrumbs, pressing the crumbs gently to stick to the meat surfaces.

Set up the frying station: place the prepared cutlets on a plate, at hand; using a deep pot just wide enough to fit one cutlet, place on stove and pour enough oil for a depth of approximately one inch (2.54 cm). Attach a food thermometer to the side of the pot (if using) with the tip immersed in the oil. Place a tray or other heat-resistant surface, such as a thick brown paper bag, on the side, lined with paper towels. Heat up the oil at HIGH, until the temperature reaches around 400°F (205°C), then reduce heat to medium (without the thermometer, a way to identify this point is when the oil starts to form ripples). Fry one cutlet at a time, flipping only once, until both sides are golden brown.



Remove the fried cutlet onto the prepared surface with paper towels, letting sit vertically. The oil temperature will drop, as seen in the photo, above, so adjust before cooking the next cutlet. Repeat with the rest of the cutlets, and serve while hot with a portion of shredded cabbage and Katsu sauce on the side, as shown at the top.