



Joe's Pork Piccata

Serves 4-6

3/4 cup plain dry unseasoned bread crumbs	2 Tbl butter
8 thin boneless pork chops (about 2 oz. each; total of 1 lb.)	2 Tbl olive oil
Salt and pepper to taste	1 lemon
	4 Tbl drained capers

Spread the bread crumbs on a plate. Dredge the pork chops, one at a time, in the crumbs to lightly coat. Season the chops on both sides with salt and pepper.

Place 1 tablespoon of the butter and 1 tablespoon of the olive oil in each of 2 medium nonstick skillets and heat over medium heat until hot. Place 4 chops in each skillet, without overlapping, and cook for 3 to 4 minutes on each side, until golden. Do not overcook.

Halve the lemon and squeeze the juice into the skillets over the chops. Add 2 tablespoons capers to each pan, stir to combine, and cook just until heated through. Remove the pans from the heat.