**Pork Picata**

RECIPE



**INGREDIENTS**

* 20 pork chops
* Salt and pepper
* 2 ½ cups flour
* Oil
* 5 cups chicken stock
* ¼ cup capers
* 2/3 cups lemon juice
* 2 sticks butter
* Optional Ingredients:

Fresh parsley

**DIRECTIONS**

1. Preheat oven to 350°. Spray a 2” inch with non-stick spray.
2. Pound pork thin and sprinkle pork with salt and pepper.
3. Place flour in a shallow bowl. Dip pork in flour to coat both sides; shake off excess.
4. In a large skillet, heat some oil over medium-high heat. Brown pork in batches, adding additional oil as needed. Transfer pork to prepared pan.
5. Add stock, capers and lemon juice to skillet, stirring to loosen browned bits from pan. Whisk in butter, 1 tablespoon at a time, until creamy. Pour sauce over pork. Cover and bake 20-30 minutes or until internal temperature reaches 145 degrees.

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| **Prep Time:** 20 minutes | **Cook Time:** 50 minutes | **Total Time:** 70 minutes | **Yield:** 20 servings |