

Betty's Scarborough Fare Boneless Pork Chops Recipe



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In this video, Betty demonstrates how to make her Scarborough Fare Boneless Pork Chops recipe. Are you going to make Scarborough Fare Pork Chops? If you do, you'll need parsley, sage, rosemary and thyme...

Ingredients:

2 pounds (about 6) boneless pork chops
meat tenderizer, to taste (You won't need much, because the crackers used later are salted.)
1/4 to 1/3 box white Cheddar Cheezits snack crackers (You may use regular flavored Cheezits.)
3/4 stick to 1 stick butter or margarine
1 tablespoon fresh chopped parsley
1/2 teaspoon rubbed sage
1/2 teaspoon rosemary (rub it well with hands)
1/2 teaspoon thyme (rub it well with hands)
freshly ground black pepper, to taste
cooking oil spray

Place 1/4 to 1/3 of a box of white Cheddar Cheezits in a 1 gallon zip-lock plastic bag. Seal it, and use a rolling pin to crush the Cheezits, until they are very fine (almost as fine as cornmeal for best results). Now open the bag, and add 1 tablespoon chopped parsley, 1/2 teaspoon rubbed sage, 1/2 teaspoon rubbed rosemary, and 1/2 teaspoon of rubbed thyme. Shake the bag to combine coating ingredients, hold the top closed. Melt 3/4 stick to 1 whole stick of butter or margarine, and let cool a bit. Sprinkle the top and bottom sides of each of the pork chops with meat tenderizer. Dip each pork chop into the melted butter or margarine, and then into the coating mix in the bag. Shake the bag to coat the pork chop, holding it closed at the top. Place each pork chop into a baking dish that has been sprayed with cooking oil. When you have coated all of your pork chops, if you have leftover coating, sprinkle it over the top of the pork chops. If you have any leftover melted butter or margarine, drizzle it over the top, as well. Now, grind some fresh black pepper over all of the pork chops. Bake at 375 degrees for 35 minutes. Test for doneness, by using a knife to cut into the middle of the thickest pork chop. If the meat is white (not pink at all), then it is done. Serve immediately, while hot and crusty! This will be one of your favorite, go-to pork entrees!!!