

## Hazelnut Pork Chops (adapted from Food and Wine)

1 cup hazelnuts  
½ cup flour  
1 tsp salt  
2 large eggs  
4 six ounce pork chops (pounded 1/3 inch thick)  
salt and pepper  
¼ cup olive oil

### Cooking Instructions

Preheat the oven to 350°. Place the hazelnuts on a rimmed baking sheet and bake for about 12 minutes, or until richly browned. Transfer to a cutting board or kitchen towel and cool until able to handle. Rub nuts with your hand or the towel to remove the skins. Chop roughly. Place in a food processor and grind until a coarse powder.

Spread the flour into a shallow bowl. Place the hazelnuts, mixed with one tsp of salt, in another shallow bowl. Beat the two eggs in a third.

Season the pork chops with salt and pepper. Coat pork chops first in flour (shaking off excess) then dip in egg. Finally, coat in hazelnuts and set aside for cooking.

In a large skillet (with a splatter screen closely by) heat the olive oil over medium heat. Without crowding the pan, cook the pork chops until brown, about three minutes per side. Next, transfer the chops the oven and bake for 4 minutes, until they are barely pink in the center.