

WHITNEY MILLER'S PORK CHOPS

Serves 4

For the coleslaw

1/2 head green cabbage, shredded (about 6 cups)
1 Granny Smith apple, cut into matchsticks (about 2 cups)
2 tablespoons chopped fresh flat-leaf parsley, plus more for garnish
1/4 cup whole milk
Zest, finely grated, and juice of 1 lemon
2 teaspoons sugar
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

For the pork chops

4 slices (1 inch thick) day-old white bread, crusts removed and cubed
1/2 teaspoon ground cinnamon
Kosher salt and freshly ground black pepper
2 large eggs
4 (8-ounce) bone-in pork loin chops
2 tablespoons olive oil
2 tablespoons unsalted butter
1 cinnamon stick, quartered, for garnish

To make the coleslaw: In a large bowl, mix the cabbage, apple, and parsley. In a separate bowl, whisk together the milk, lemon, sugar, salt, and pepper. Pour over the slaw and toss thoroughly to coat. Set aside in the refrigerator to develop the flavors.

To make the pork chops: Preheat the oven to 400°F.

In a food processor, pulse the bread cubes until they crumble into soft bread crumbs roughly the size of a peppercorn. There should be about 1 cup. Pour the bread crumbs into a wide bowl, add the cinnamon, season with 1/4 teaspoon each salt and pepper, and combine thoroughly to distribute the spices. In another bowl, whisk the eggs, add 1 tablespoon of water, and beat to combine.

Season the pork chops generously on all sides with salt and pepper. You should see the seasoning on the meat. Dip each chop into the eggs and then dredge in the bread crumb mixture.

Heat the oil and butter in an ovenproof skillet or cast-iron pan over medium heat. Put the pork chops in the pan, working in batches if necessary, and cook for 3 to 5 minutes per side, or until nicely browned. Transfer the

skillet to the oven and bake for 5 to 7 minutes, or until the meat bears only a light trace of pink. The internal temperature should be 150°F. Remove the pork chops to a cutting board to rest for 5 minutes, so the juices settle back into the meat.

To serve, scoop out a portion of the slaw into a small ramekin and invert onto each plate. Cut the pork chops on the bias into 1/2-inch slices, and layer them in an overlapping pattern in front of the slaw. Season with freshly ground black pepper and garnish with a cinnamon stick piece and chopped parsley.