

## Parmesan Crusted Lamb Chops

### Ingredients

- 12 lamb chops (single rib) pounded thin
- ¾ cup grated parmesan
- 1 tsp salt
- 1 tsp pepper
- 3 large eggs beaten in a bowl
- 1 to 1 ½ cups bread crumbs
- 1 tbsp vegetable oil

### Preparation

- **Step 1:** Mix the bread crumbs with salt and pepper and spread on a plate.
- **Step 2:** Generously coat each chop on both sides with the dry mixture. Then shake them over the plate to remove excess breading mixture
- **Step 3:** Dip the chop into the beaten eggs then back into the dry mixture.
- **Step 4:** Pour oil into a big ole skillet...this is a precise measurement of skillet...if you don't have a big ole skillet order pizza instead. Or just use whatever pan/skillet you have and pour the oil into it until it reaches a depth of ¼ inch.
- **Step 5:** Turn the heat to medium and wait until the oil is very hot. You can tell it's hot enough when it starts to dance. That's a serious thing...seriously. You can also take a little bit of the dry mixture and drop it in there if it immediately sizzles then the oil is ready.
- **Step 6:** Place as many chops into the pan as will fit while maintaining space all the way around each chop.
- **Step 7:** When the down side appears to have a golden brown crust turn over using a slotted spatula. When the second side has formed a crust This will take roughly 2-3 minutes per side. Remove to a warm platter and serve. They don't need to rest...lamb are lazy critters that have rested plenty already.