Pork Marsala
via Sweet Posy Dreams, http://sweetposydreams.blogspot.com

4 boneless butterfly pork chops
1 egg
1/2 cup milk
1 1/2 cups flour
1 teaspoon salt
1 teaspoon garlic powder
1 teaspoon freshly ground pepper
8 tablespoons butter
1 cup sweet marsala wine

Preheat oven to 200 degrees F.

Trim fat from pork chops. Slice chops into 1/2-inch slices.

Mix salt, pepper, and garlic powder into flour in a medium bowl. Beat egg and milk together in a small bowl. Lightly batter the meat by dipping meat into egg mixture, then into flour.

Melt 3 tablespoons butter in a large, non-stick skillet. Fry the pork slices in batches until golden and cooked through, adding more butter as needed. Keep cooked pieces warm in oven until all meat is cooked.

Return all meat to skillet. Add 1/2 cup wine. Gently toss the pork slices to coat. Allow wine to cook down; add remaining wine and allow to cook down again until the sauce is thick. Serve immediately.

Note: Adjust the seasonings to taste. You can also add onion powder if desired.