



Day 54

紹介したいと思う
レシピを
英語で説明しよう



- ・準備するところ
- ・作るところ
- ・食べてもらうところ

Unit9

First, beat an egg in a mixing bowl.
Season cutlet with salt and pepper.
Lightly score the cutlet.
Dip the cutlet in flour, then in the egg mixture.
Coat the cutlet in bread crumbs.
Heat the oil in a frying pan over medium high heat.
Add the pork chops to the skillet.
Cook until golden, about 2 minutes each side.
After about 4 minutes, transfer to a plate.
Cut into bite-size pieces and serve with some vegies.
Use some sauce and mayonnaise if you like.
It goes well with beer, wine, or even sake.