

chattavore

Sriracha Drizzled Panko Crusted Pork Sandwich (*inspired by Tupelo Honey Cafe*)

makes 4 sandwiches

prep time 20 minutes

cook time 30 minutes

- 2 large red onions, halved and thinly sliced
- 2 tablespoons unsalted butter
- 2 teaspoons sugar
- ½ teaspoon table salt or 1 teaspoon Kosher salt
- vegetable oil
- 1 pound boneless pork loin chops-cut into 4 equal pieces
- salt and pepper
- ½ cup cornstarch
- ½ cup buttermilk
- 1 cup panko bread crumbs
- 4 slices cheddar cheese
- 4 slices Havarti Cheese
- 4 brioche buns
- 1 green apple, cored and thinly sliced
- 2 tablespoons mayonnaise
- Sriracha

1. Melt the butter in a 10-inch skillet over medium heat. Once the butter is melted, add the onions, sugar, and salt, stirring to coat the onions completely. Sauté, stirring frequently, for 15-20 minutes until completely caramelized, turning down the heat if you think that the onions might start to burn. Remove from the pan and set aside.

2. While the onions are caramelizing, carefully cut a crosshatch pattern into each side of each pork chop. Place in a quart-size zipper bag and pound to an even thickness. Repeat with each pork chop.

3. Place a baking sheet lined with a cooling rack in the oven and preheat the oven to 200 degrees. Pour enough oil in the bottom of a ten-inch skillet to completely cover the skillet. Preheat over medium heat. When the oil is hot enough, salt and pepper each side of the meat then dredge the first two pork chops, dipping first in cornstarch, then buttermilk, then panko crumbs. Place in the hot oil. Fry for 3 minutes then turn halfway (don't flip to the other side) and cook for 2 more minutes. Flip and repeat this process on the other side. Remove the cooked pork to the cooling sheet lined pan in the oven to keep warm. Repeat with remaining pork. Place a slice of Havarti cheese and a slice of cheddar on each piece of pork to melt while you assemble the rest of the sandwiches.

4. To prepare the sandwich, cut the brioche buns in half. Spread the top and bottom of each bun with mayonnaise. Place a piece of pork on each bottom bun. Divide the caramelized onions then the sliced green apples. among the four sandwiches. Drizzle with your desired amount of sriracha and serve immediately.