Pork Chop Sandwich

3/4 cup cornmeal

1 cup flour

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/2 teaspoon dry mustard

1/2 teaspoon paprika

1 cup milk

4 boneless pork chops

2 Tablespoons canola oil

4 hamburger buns

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Place cornmeal in a shallow bowl.

Combine flour, onion powder, garlic powder, mustard and paprika in a bowl.

Add milk to flour mixture and stir until combined.

Pound pork chops until 1/4" thickness. Season with salt and pepper.

Coat chops with cornmeal.

Dip chops in batter.

Heat oil in skillet. Add chops to skillet and cook until golden brown.

Drain on paper towels.

Place a pork chop on a hamburger bun.

Top with a slice of pickle and yellow mustard.