

Fried Lamb Chops



Ingredients:

Half kilo lamb chops (soak in vinegar for 1-hour), 2 eggs, 3 tbsp corn flour, Salt, ¼ tsp mustard powder, 1 tsp black ground pepper, Breadcrumbs

Method:

Mix the eggs, corn flour, salt, mustard powder and black pepper together.

Dip the chops into the batter and then onto the breadcrumbs.

Deep fry. Serve with chips, boiled vegetables and chilli sauce.