

Baba's Tasty City Chicken

Ingredients:

- 2 small pork loins (app. 2.5 pounds each)
- 1 bottle Italian salad dressing
- garlic powder
- black pepper
- dried onions
- 2 eggs
- bread crumbs
- flour
- chicken stock (bouillon OK)
- meat skewers (short kind, not kebab skewers)

Instructions:

Cut up into squares

- 2 small pork loins (app 2.5 pound each)

Make a marinade consisting of

- 1 bottle Italian dressing (Good Seasons is OK)
- garlic powder
- black pepper
- dried onions

Mix the meat into the marinade, and let stand, refrigerated, for 2 days.

Beat together

- 2 eggs

Thread meat onto skewers. Dip into beaten egg. Roll in bread crumbs, and then in flour.

Preheat oven to 350°F.

Fry the skewered meat in a frying pan on low heat. Turn the skewers three times. Fry until light brown.

Place the skewers into a greased covered* baking pan/roaster in a single layer. Drizzle with chicken stock.

Bake covered for 1/2 hour, and then uncovered for 1/2 hour.

* if the baking pan does not have a cover, use aluminum foil to cover.