

SADLER'S

RESTAURANT • BAKERY

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ENCRUSTED PORK

2 lbs. center cut pork loin, cut into 8 chops

Crumb mixture:

1 Tbsp fresh sage

2 Tbsp chopped walnuts

1 1/2 cups coarse bread crumbs

Lightly pound, then flour & egg wash (2 eggs, milk) pork. Heat skillet. Dip chops in walnut-sage crumb mixture and brown each side in olive oil. Remove and finish cooking in 350 degrees oven for 10-12 minutes. Salt and pepper to taste.



turkey soup • lobster corn chowder • peach & blueberry cobbler • encrusted pork
blackened tuna with mango salsa • summer pasta salad • waldorf salad • beef wellington
• pumpkin & prosciutto tart • roasted veggies sandwich

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