



You will need: a bowl, a fork, a resealable plastic bag, a meat mallet, two plates, a knife, a baking sheet, plastic wrap, a frying pan, paper towels, two eggs, whole black peppercorns, breadcrumbs, salt, a one-pound pork tenderloin, vegetable oil

Step
1



Crack the eggs into the bowl, add a splash of **water**, and **beat well** with a fork until combined.

Step
2



Put a generous handful of **peppercorns** into a **resealable plastic bag** and seal it. **Smash** the peppercorns into medium-size pieces using a meat mallet (if you don't have a mallet, you can use a heavy frying pan), trying not to break the bag.

Step
3



Put two handfuls of **breadcrumbs** onto a plate. Add the **crushed peppercorns** and a generous pinch of **salt**, then mix.

Step
4



Slice the tenderloin into about **six pieces**.

Step
5



Evenly space the pieces on a baking sheet. **Cover** with a sheet of **plastic wrap** and flatten each one using the **smooth side of your mallet**; they should end up being about **1/4 inch thick**. Remove the plastic wrap and lightly sprinkle **both sides** of the pork medallions with salt.

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Step
6



Dip the first medallion in the egg wash and let the **excess drip off**. Then place it in the breadcrumb mixture and **coat both sides evenly**. Set the medallion back on the baking sheet and repeat with the remaining pork.

Step
7



Heat the frying pan over **medium heat** and add a generous amount of vegetable oil (it should form a **shallow layer** in the bottom of the pan). Meanwhile, put a few paper towels on a plate.

Step
8



When the **oil shimmers**, add the first three medallions. Cook three to four minutes on **each side** until they are nicely browned. Transfer to the paper-towel-lined plate to drain. **Repeat** with the remaining medallions.

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