



Pork Chops, Fried

Ingredients:

1/2-inch-thick bone in pork chops
Steak seasoning, Weber Steak n Chop
ground black pepper
salt
roasted garlic seasoning, Bidia
1-1/2 cups self-rising flour
corn or vegetable oil for frying

Instructions:

Preheat a large skillet. Season chops without rinsing. If rinsed, dry thoroughly. Season one side, dip in beaten egg, then coat in flour from a shallow dish. Coat both sides, set on a platter, and rest for 10 minutes. Add 1/2 inch of corn oil to skillet. Fry for 3 minutes per side on medium-high, or 5 minutes for thicker cuts, adjusting heat to prevent browning too fast.



Tip: Pork chops should reach a minimum of 150°F internal temp..

If you do not rinse the chops, you do not need the egg wash, because they have fat on the outside and flour will cling to them.