



Pork, Tenderized & Fried

Ingredients:

1/4" thick tenderized pork chops
1-1/2 cups of self-rising flour
Steak seasoning, Weber Steak N Chop
salt
2 eggs

Instructions:

Place flour on a shallow pie plate. Whisk eggs in another. Sprinkle chops with steak n chop, pepper, salt. Dip chops in eggs, then flour, pressing to coat. Fry in 1/2" hot oil: 3 mins first side, 2 mins other side, adjusting heat to prevent burning. Use drippings and make Recipe #613 White Milk Gravy to serve over chops!



Pork chops: 150°F internal temp. minimum!

"We eat this regularly at our house. I like tenderized pork better than cubed beef steaks."- Tammy