

Fried Pork Chops

1/2" THICK BONE IN PORK CHOPS

1 1/2 CUPS SELF-RISING FLOUR

WEBER STEAK N CHOP

GROUND BLACK PEPPER

SALT

WEBER ROASTED GARLIC SEASONING

Take your pork out of package. I do not like to rinse mine. The seasonings and flour stick better without rinsing it off because it has fat on it right out of package. Place flour in a shallow pie plate.

Sprinkle one side of chops with steak n chop, pepper, salt, and roasted garlic seasoning. Some will come off while you dip it.

Place each chop in flour pressing the flour into the chop. Flour both sides and place it back on a large platter.

Fry chops in 1/2" deep oil in a large skillet. Fry 3 minutes per side on medium/high. For thicker cuts, fry at least 5 minutes. You may have to turn heat down slightly to prevent burning.

Pork chops: 150-degree internal temp. minimum.