

# Fried Pork Chops

**1/2" THICK BONE IN PORK CHOPS**

**WEBER STEAK N CHOP**

**GROUND BLACK PEPPER**

**SALT**

**WEBER ROASTED GARLIC SEASONING**

**1 1/2 CUPS SELF-RISING FLOUR (WHITE-LILY)**

**CORN OR VEGETABLE OIL FOR FRYING**

Preheat a large skillet. I do not like to rinse pork. The seasonings and flour stick better without rinsing it off because it has fat on it right out of package. If you want to rinse it, do so, but dry it with paper towels. Place flour in a shallow dish or pie plate. Sprinkle one side of chops generously with steak-n-chop, pepper, salt, and roasted garlic seasoning. Place each chop in flour pressing flour into chop so it adheres well. Flour both sides and place it back on a large platter. Let flour sit on chops 10 minutes before frying. This keeps crust from falling off easily. Put 1/2" deep oil in a large, preheated skillet. I use corn oil. Oil should be hot when you put in pork chops, or it will make crust soggy. Fry chops 3 minutes per side on medium/high heat. For thicker cuts, fry at least 5 minutes per side. You may have to turn heat down slightly to prevent chops from getting too brown if they are thick.

*Tip: Pork chops should reach a minimum of 150-degrees internal temperature.*