

Fried Tenderized Pork

**1/4" THICK TENDERIZED PORK CHOPS (THIN PIECES
MECHANICALLY TENDERIZED)**

1 1/2 CUPS SELF-RISING FLOUR

2 EGGS (ROOM TEMP.)

WEBER STEAK-N-CHOP

BLACK PEPPER

SALT

CORN OIL OR VEGETABLE OIL FOR FRYING

Place flour in a shallow dish or pie plate. Preheat a large skillet. Place eggs in a shallow dish or pie plate and whisk well. Sprinkle one side of chops well with steak-n-chop, pepper, & salt. Now place each chop in egg and then into flour. Press flour into chops on both sides making a good crust. Let pork sit 10 minutes before frying. This will help the crust stay on better. Add oil 1/2" deep to hot skillet. Oil must be hot before adding pork. Fry first side 3 minutes on medium/high. Flip them and fry 2 minutes on last side. You may have to turn heat down slightly to prevent chops from getting too brown.

Use drippings and make our white gravy recipe on page 34. Serve gravy over chops.

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

"If you can't find these in your grocery store, ask the butcher to make you some. They are so delicious!"

-Tammy