

Southern Fried Pork Chops

- 4 bone-in pork chops
- 1.5 cups of all-purpose flour
- 1.5 to 2 tbsp. powdered garlic (depending on your tastes)
- 1 tbsp. paprika
- Salt and pepper to taste
- 1/4 cup Vegetable Oil
- Large Freezer Bag



Instructions

1. Add the vegetable oil to a large frying pan, and begin heating over medium high heat.
2. While the oil is heating, mix the flour, garlic and paprika in a large freezer bag. Mix together.
3. Rinse the pork chops under cold water, letting them drip dry until they are just damp, then place them in the bag.
4. Seal the bag, and shake until chops are completely covered in the seasoned flour mixture.
5. Once your oil is hot enough, carefully add the pork chops.
6. Cook the chops for about 4 to 5 minutes on each side, until the outsides are golden brown.
7. Remove from oil, place on a plate with paper towels to absorb any remaining oil, then season to taste with the salt and pepper.