

Deep-Fried Pork Chops

Ingredients:

- 8 boneless or bone-in Pork Chops about 1/2 inch thick
- 2 c. flour
- 1 t. salt
- 1 t. ground black pepper
- 2 eggs beaten with about 1/4 c. of milk or water
- 1-2 T. Creole seasoning of your choice, optional (*I like Tony Chachere's*)

Directions:

Preheat deep fryer to 375.

Mix the flour and seasonings in a Ziploc bag or deep dish.

Dip each chop into the egg mixture and then dredge in the flour mixture.

(You can repeat this step if you like them a little extra crispy.)

Let the coated pork chops sit on a baking sheet for 10 - 15 minutes before frying.

Fry 1 -2 chops at a time for 5 - 10 minutes and then flip and fry another 5 - 10 minutes. *The chops should be a golden brown and a meat thermometer should reach at least 170 degrees.*

Drain the chops on a plate lined with paper towels.

Serve with [Mashed Potatoes](#) and [Vegetable Casserole](#), if desired.