



Pan Fried Pork Chops (Gluten Free)

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Servings: 4

Prep: 5 minutes

Cook: 10-12 minutes

Rest: 5 minutes

Ingredients

4 slices bacon (raw) OR one tablespoon bacon grease

4 bone-in pork chops (about ½ to ¾ inch thick)

1 ½ tsp. Spicy pork seasoning*

1 Tbsp. Corn starch

**Spicy Pork Seasoning (Combine the following and mix well in a spice container. Use as needed for this pork dish, as well as pork on the grill).*

4 tsp. Garlic powder

2 tsp. Paprika

2 tsp. Salt

2 tsp. Black pepper

1 tsp. Cayenne pepper

Equipment

- Cutting board, knife
- A minimum 9" skillet (extra deep), or a heavy Dutch oven.
- Paper towels, tongs
- Teaspoon measuring spoons

Method

- Place pork chops on cutting board. Trim any excess fat and nip the fat ring in two places to reduce 'cupping' of meat during the frying process. Pat each side dry with paper towels. Sprinkle each side with ¼ teaspoon of pork seasoning mixture. Set aside.
- Over medium/high heat, fry the bacon slices until crisp. Remove bacon and place on paper towels. Reserve for a future recipe, or salad toppings. (Or use one tablespoon of bacon grease and heat pan to high. Fat will smoke slightly when ready.)
- Drain off all but one tablespoon of the bacon fat from the pan. Lightly sprinkle one side of each pork chop with corn starch and place in the hot skillet, corn starch side down.
- Fry for approximately 4-5 minutes.
- Lightly sprinkle the top side of each pork chop with corn starch and flip over. Fry for an additional 4-5 minutes.
- Pork chops should be golden brown and the center temperature 145 degrees, when done.
- Remove from pan and place on a rimmed serving platter. Cover with aluminum foil and let meat rest for five minutes before serving.