

# ***Pan Fried Pork Chops***

**Who said pan fried pork chops are only for cowboys and cowgirls?! No seriously who said that we want to prove them wrong.**

- Servings - 2
- Prep time - 5 minutes
- Cook time - 6 to 8 minutes

## **Ingredients**

- 2 one inch thick bone-in pork chops
- 1 cup flour
- 1 teaspoon black pepper
- 1 teaspoon seasoned salt
- 1/2 teaspoon paprika
- 1/2 cup canola or vegetable oil
- 1 tablespoon butter
- 1/2 teaspoon cayenne pepper (optional)

## **Protocol**

1. In a shallow plate, mix together the flour, pepper, seasoned salt and paprika (and cayenne if you are brave).
2. Dredge the pork chops in the flour mixture and make sure everything is evenly coated.
3. In a large pan, heat the oil and butter over medium-high heat. Once oil and butter are hot, add the chops to the pan and cook for 3 to 4 minutes a side or until golden brown on the outside. Check to make sure there is no pink in the middle.
4. Serve with your favorite side dish and enjoy!