

Marjorie Alice Ross Jones's Fried Pork Chops

By Jeff Mauro

Yield: 4 to 6 servings

INGREDIENTS

- 4 boneless pork loin chops (24 to 32 ounces total), pounded to about ½ inch thickness
- Kosher salt and freshly ground black pepper
- 2 tablespoons vegetable oil
- 1 cup self-rising flour

PREPARATION

1. Season the chops liberally with salt and pepper. If you remember and have the time, place them on a sheet pan and refrigerate uncovered overnight to dry-brine. Try not to skip this step. This is my personal addition to the recipe and it really makes for more tender and juicier chops.
2. To cook, set a large skillet over medium heat and add the oil.
3. Spread the flour on a large plate and add 1 teaspoon kosher salt and ½ teaspoon black pepper. Dredge each chop in the flour and shake-off the excess.
4. Gently place the pork chops into the hot oil and fry for 4 to 5 minutes on each side, until golden brown.
5. Serve immediately with biscuits and gravy and sausage and bacon and eggs and hot coffee and butter and honey and more biscuits.