

Featuring Tennessee Gourmet® Products

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**Fried Pork Chops**

6 cups vegetable oil  
6 pork loin chops  
1 teaspoon kosher salt  
1 teaspoon fresh ground black pepper  
1 teaspoon garlic powder  
3 tablespoons Tennessee Gourmet® Apple & Spice (your choice of flavor)  
1 cup buttermilk  
1 cup all-purpose flour

Divide the seasoning into half, sprinkle on one side of the pork, rubbing them thoroughly into the meat. Spoon 1 teaspoon of Apple & Spice onto the pork. Refrigerate for 30 minutes. Remove from refrigerator and repeat the process for the other side.

Preheat the oven to 170° F.

Heat oil in a large, heavy bottomed pot to 350° F

Pour buttermilk over meat and turn to coat on all sides. Remove from buttermilk and roll each chop into flour, and shake off the excess. Carefully place the chops, 2 at a time, into the hot oil, and cook until the outside is golden brown. After 5 minutes, remove one chop and make a small cut at the thickest part to check for doneness; adjust time accordingly. Once completely cooked, place each chop onto a paper towel to allow it to drain. Place into the oven while you continue cooking the remaining chops.

*Notes:*

*Typical cooking time for ¾ to 1 inch thick pork chop is approximately 10 minutes.*

*You can also, use more Apple & Spice for a dipping sauce when serving.*