

Featuring Tennessee Gourmet® Products

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Savory Fried Pork Chops

1½ cups shortening (e.g. Crisco®)	1 cup buttermilk
3 tsp. Tennessee Gourmet® Savory Pork Rub, divided	1 cup all-purpose flour
6 pork chops	

Melt shortening in a large, heavy bottomed pot allowing the temperature to reach 350°F.

Sprinkle ½ of the Savory on both sides of the pork chops, rubbing thoroughly into the meat. Pour buttermilk into a dish and dip pork chops, coating both sides. Add the remaining Savory to the flour, dip each chop into flour, and shake off the excess. Carefully place the chops, 2 at a time, into the melted shortening, and cook until the outside is golden brown. Take 1 chop out and make a small cut at the thickest part to check for doneness; adjust time accordingly for the rest. Drain on paper towels before serving.

Notes: For ¾ inch chops cooking time is typically 8 to 10 minutes per side. For easy clean-up use a Ziploc bag for the flour mixture