

Basic Pan-Fried Pork Chops

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Sometimes the most basic techniques are also the most flavorful. Such is the case with pan-fried pork chops --- with minimal seasonings, these chops get their flavor from a pan-sear that results in a sweet, brown crust.

Ingredients:

½ cup all-purpose flour
1 teaspoon salt
1 teaspoon seasoned pepper
1 ½ lb wafer-thin boneless pork chops
¼ cup vegetable oil

Directions:

1. Combine the flour, salt, and pepper in a large shallow bowl. Dredge each pork chop into the flour mixture to coat evenly. Shake off excess flour.
2. Place oil in a large, heavy skillet and heat over high. When hot, add chops to skillet and cook 1 minute each side, until browned and crisp, working in batches as to not overcrowd the pan.
3. Drain on paper towels and serve.