

2 egg yolks
1/2 cup water at room temperature
2 cups all-purpose flour
1 tablespoon salt
1/2 tablespoon freshly cracked black pepper
1 teaspoon cayenne pepper
1/2 teaspoon onion powder
3 cups vegetable oil
4 (6-ounce) center-cut pork chops

FRIED PORK CHOPS

In a small bowl mix the egg yolks and water. Whisk in the flour, salt, pepper, cayenne, and onion powder until well incorporated.

Pour the oil into a large cast-iron skillet and heat it over medium-high to 325 degrees.

Coat each chop in the batter and slide in into the hot oil. After the chops separate from the bottom of the pan, let them cook for another 3 minutes. Flip them over and cook an additional 3 minutes. Remove the pork chops from the oil and place on a paper towel-lined plate to drain and rest for 5 minutes before serving.

Serves 4.

NOTE: Martha Lou's Kitchen serves pan-fried pork chops with a delicious gravy smothering the chop—a perfect symphony of Southern flavors.

