

Skillet Fried Pork Chops



Ingredients

6 pork chops, cut 1/2 inch-3/4 inch thick
2 tablespoons flour
salt
freshly ground pepper
3 tablespoons shortening (butter or margarine)
1/2 cup apple cider or chicken broth



Direction

Pay close attention to cooking times, the moisture and tenderness of the pork chops depends on it. Cook 1/2 inch chops 5 minutes each size; 3/4 inch chops only 8 minutes. One inch chops 10 minutes per side. Lightly dust the pork chops with flour, shaking off excess. Sprinkle with salt and pepper. Heat butter or margarine in skillet and brown chops over medium heat for time mentioned above. I like to use a cast iron skillet to place on top of chops so that they do not bed upward. Remove to a warm platter. Pour off all but 2 tbsp of the fat. Splash in the cider or broth, cook down 1 minute, and spoon over the chops.
