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## What Geeks Eat...

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### How To Fry A Pork Chop

First look at the chop. Does it have a bone in it? If so cut the bone out by running a sharp chef's knife between the flesh and the bone\*. Now you have a boneless chop. Is it thicker than 1/2 an inch? If so take your knife and slice it in two, making 2 thin chops out of 1 thick chop. Save the bone for stock making.

Place a piece of plastic wrap over the top of the meat and bash it with a meat mallet until it is even thinner and spreads out to cover more surface area. Don't overdo the bashing...you just want it to be big enough to fit under a bun.

Soak the pork chop in a bowl of milk while you prepare the flour and the oil.

In another bowl put a cup of flour, salt, cayenne, and some ground black pepper...it really doesn't matter how much of each you use...just make sure to use enough flour, not too much salt and just a tiny bit of cayenne. Stir it to combine.

Place a deep, heavy pot on the stove and turn the flame to medium. Add canola oil so that you have about 1 1/2 inches of oil. Heat the oil to 350°;

While the oil is heating remove the pork chop from the milk and drag it through the flour making sure that all sides are covered with a layer of flour. Set aside to complete the other pork chops.

Once the oil heats up to 350° grasp the edge of a pork chop with metal tongs and gently place it into the hot oil. Once the bottom side is browned use the tongs to gently turn it over and brown the other side. Then remove it from the oil and allow it rest on a rack or even a plate.

Serve the chop up on a tasty tender bun and top it with the best you can find. Simple and satisfying.

\*Save the bone for stock making.