

Southern Fried Pork Chops

©From the Kitchen of [Deep South Dish](#)

To print, select "FILE" above, then "PRINT" from dropdown menu

4 to 6 bone-in pork chops, between 1/4 to 1/2 inch thick

Salt, pepper and Cajun seasoning (like [Slap Ya Mama](#)), *to taste*

1 cup buttermilk

2 teaspoons hot sauce, *optional*

1-1/2 cups self-rising flour

Cooking oil (such as vegetable or canola) for frying

Season pork chops with salt, pepper and Cajun seasoning on both sides; let rest at room temperature 5 minutes. Add hot sauce to the buttermilk and stir. Dip chops into the buttermilk, shaking off excess, and dredge in 1 cup of flour, shaking off excess flour. Reserve the remaining 1/2 cup flour and place chops in a single layer onto a large plate or baking sheet. Allow to rest, uncovered, in the fridge 30 minutes to 1 hour after coating.

Preheat 1-inch of cooking oil in a deep skillet or fryer to 350 degrees F. Once the oil is hot, pass chops through the remaining flour, shake off excess and slide the chops carefully into the deep fryer or skillet. Cook about 6 to 8 minutes total, depending on thickness, or until nicely browned, turning once if chop is not fully submerged. Do in batches if needed to avoid overcrowding the skillet or fryer and hold in a warm oven. Drain on paper towels or brown paper bags. Serving suggestions include [Southern Style Green Beans](#), [Parslied Corn](#), [Iron Skillet Fried Okra](#), [Southern Skillet Fried Corn](#) and my no holds barred [Super Creamy Macaroni and Cheese](#).

Cook's Notes: These are also delicious served with [Peppered Milk Gravy](#) made using some of the frying oil, or a [Honey Mustard Meat Sauce](#) drizzled over them. [Click Here](#) for some helpful tips to keep your coating on when frying foods.

Source: <http://deepsouthdish.com> Images and Full Post Content including Recipe ©Deep South Dish. Recipes are offered for your own personal use only and while pinning and sharing links is welcomed and encouraged, please do not copy and paste post or recipe text to repost or republish elsewhere such as other Facebook pages, blogs, websites, or forums without explicit prior permission. All rights reserved.

Check These Recipes Out Too Y'all!

[Pan Fried Pork Chops](#)

[Pork Schnitzel](#)

[Maple Balsamic Glazed Pork Chops](#)

[Easy Pork Chop and Onion Bake](#)