



Pan Fried Pork Chops Recipe for Crispy Juicy Results

The Secret to a Crispy Coat

Let me tell you about the double dip. First, you coat the chop in flour. Then you give it a good egg bath. Then back into the flour it goes. This makes the crispiest, crunchiest jacket for your pork.

I learned this from my mother. She would always say, “One coat is for wishes. Two coats are for dishes!” I still laugh at that. It makes the meal feel special. That crunch matters. It turns a simple dinner into something wonderful.

Why We Pound the Pork

Do not skip the pounding step. It is not just to get your energy out. It makes the chops all the same thickness. This is so important.

Thin, even chops cook all the way through. The outside gets crispy. The inside stays juicy and tender. No one gets a dry, overcooked bite.

Everyone gets a perfect piece. What is your favorite kitchen tool to use? I love my old wooden mallet.

Getting the Oil Just Right

The oil must be hot and ready. If it is not hot enough, the coating gets soggy. It soaks up too much oil. If it is too hot, the outside burns before the inside cooks.

You want to see little waves in the oil. A tiny bit of flour should sizzle right away. *Fun fact*: That perfect sizzle sound is the moisture in the food turning to steam. That is what keeps the oil out. Does your family have a favorite smell from the kitchen? For me, it is pork chops just starting to fry.

The Joy of a Simple Meal

You do not need a fancy meal to feel happy. A good pork chop with mashed potatoes is pure comfort. It is food that makes you feel at home.

This recipe is fast. You can have it on the table in under thirty minutes. That is a lifesaver on a busy weeknight. It is a small way to show your family you care. What is your go-to quick dinner? I would love to know.

Let Them Rest

When the chops come out of the pan, let them rest. Put them on a paper bag or some towels. This does two things.

It soaks up extra grease. And it lets the juices settle back into the meat. If you cut it right away, all the good juice runs out. Patience gives you a much juicier chop. Trust me on this one. It is a small step that makes a big difference.

See also [Mama's Classic Cornbread Dressing for Comforting Holiday Meals](#)



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Ingredients:

Ingredient	Amount Notes
All-purpose flour	1 cup
Coarse sea salt	1 tsp
Coarse black pepper	½ tsp
Paprika	½ tsp
Garlic powder	¼ tsp
Onion powder	¼ tsp
Eggs	2
Boneless pork chops	4 to 6
Vegetable oil	1 cup

My Secret for Crispy, Juicy Pork Chops

I have made these pork chops for years. My grandkids always ask for them. The secret is a double dip in the flour. It makes the outside so wonderfully crispy. I love the sound they make in the pan. It's a happy sizzle that means dinner is ready. First, mix your flour and spices in a bowl. I use a simple pie dish for this. It feels just right. Then, beat your eggs in another dish. Now, for the pork chops. Place them between some plastic wrap. Gently pound them until they are even. (My hard-learned tip: if you don't have a mallet, a heavy pan works just fine!). Heat your oil in a good, heavy skillet. You want it nice and hot. Dip each chop in the flour, then the egg, then the flour again. This double coat is the magic trick. Carefully lay them in the hot oil. Don't crowd the pan, now. Give them room to get golden brown. Fry them for a few minutes on each side. You'll know they are done when they are beautifully golden. The smell is just amazing, isn't it? Let them rest on a paper bag

to soak up extra oil. This keeps them crispy, not greasy. Serve them right away while they are hot and perfect. **What's your favorite side dish with a crispy pork chop? Share below!** **Cook Time:** 15 minutes **Total Time:** 25 minutes **Yield:** 4 servings **Category:** Dinner, Main Course

Three Tasty Twists to Try

Sometimes, I like to change things up in the kitchen. It keeps dinner exciting. Here are three fun twists on our classic pork chop. **Italian Night:** Add dried oregano and a little parmesan cheese to the flour mix. **A Little Kick:** Mix a pinch of cayenne pepper into your seasoning blend for a spicy bite. **Herb Garden:** Use fresh, chopped rosemary or thyme from the garden in the flour. **Which one would you try first?** **Comment below!**

My Favorite Ways to Serve Them

A perfect pork chop needs good friends on the plate. I always serve mine with creamy mashed potatoes. The gravy from the chops is so good on them. A simple apple sauce is lovely, too. It's a sweet little contrast.

See also Easy Carnitas Tamale Pie for Busy Nights
For a drink, a cold apple cider is just right. For the grown-ups, a pale ale beer pairs wonderfully. It cuts through the richness. Which would you choose tonight?



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Keeping Your Pork Chops Perfect

Let's talk about keeping these chops tasty later. They are best eaten right away. But you can save them for a quick meal. Store cooled chops in the fridge for three days. You can also freeze them for two months. I wrap each one tightly in foil. This stops them from getting freezer burn. Reheat them in the oven to keep them crispy. A toaster oven works great too. Microwaving will make them soft. I learned that the hard way with my grandson Leo! He still teases me about my "soggy surprise." Batch cooking saves so much time on busy nights. It means a good meal is always close. **Have you ever tried storing it this way?**

Share below!

Fixing Common Pork Chop Problems

Sometimes cooking doesn't go as planned. That's okay! Here are some easy fixes. Is your coating falling off? Make sure your oil is hot enough. A drop of water should sizzle. This seals the coating right on. I remember when my chops were always dry. I cooked them too long! Use a timer. They cook fast when they are thin. Is the outside burning but inside is raw? Your heat is too high. Turn it down to medium. This lets the inside cook through. Getting it right builds your cooking confidence. A juicy chop is a happy treat for your family. **Which of these problems have you run into before?** *Fun fact: Pounding the chops thin isn't just for cooking. It also makes the meat more tender!*

Your Pork Chop Questions Answered

Here are answers to questions you might have. **Q: Can I make this gluten-free?** A: Yes! Just use your favorite gluten-free flour mix. **Q:**

Can I make the coating ahead? A: You can mix the dry ingredients a day before. **Q: What if I don't have paprika?** A: It's okay to skip it. The chops will still be good. **Q: Can I double this recipe?** A: Absolutely. Just use a bigger pan so you don't crowd them. **Q: Any optional tips?** A: Let the chops rest for five minutes after frying. This keeps them juicy.

See also Crispy Air Fryer Ranch Chicken Sandwich Recipe
Which tip will you try first?

Share Your Kitchen Success

I hope you love making these crispy pork chops. They always remind me of family dinners. My kitchen table is my favorite place. I would love to see your creations. It makes me so happy to see you cooking. Please share your photos with everyone. **Have you tried this recipe? Tag us on Pinterest!** You can find me at @ElowensKitchen. I can't wait to see what you make. Happy cooking! —Elowen Thorn.

You need to try this!



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Pan Fried Pork Chops Recipe for Crispy Juicy Results | 13

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Pan Fried Pork Chops Recipe for Crispy Juicy Results | 15

Cooking Method:[Stovetop Frying](#)



Pan Fried Pork Chops Recipe for Crispy Juicy Results | 16

Cuisine:[American](#)



Courses:[Dinner Main](#)



Pan Fried Pork Chops Recipe for Crispy Juicy Results | 18

Difficulty: **Beginner**

Prep time: **10 minutes**



Pan Fried Pork Chops Recipe for Crispy Juicy Results | 20

Cook time: **15 minutes**

Rest time:



Pan Fried Pork Chops Recipe for Crispy Juicy Results | 22

Total time: **25 minutes**



Pan Fried Pork Chops Recipe for Crispy Juicy Results | 23

Servings: **4 servings**



Pan Fried Pork Chops Recipe for Crispy Juicy Results | 24

Calories: **459 kcal**

Best Season:**Summer**

Description

Pan fried pork chops are crispy on the outside and juicy on the inside,

making them a family favorite. This easy recipe cooks in under thirty minutes and pairs perfectly with simple, delicious sides.

Ingredients

- ▢ 1 cup all-purpose flour
- ▢ 1 tsp coarse sea salt
- ▢ ½ tsp coarse black pepper
- ▢ ½ tsp paprika
- ▢ ¼ tsp garlic powder
- ▢ ¼ tsp onion powder
- ▢ 2 eggs
- ▢ 4 to 6 boneless pork chops
- ▢ 1 cup vegetable oil

Instructions

1. Whisk together flour, salt, pepper, paprika, garlic powder, and onion powder in a shallow bowl.
2. Beat eggs in a separate shallow bowl.
3. Place pork chops between two sheets of plastic wrap or parchment paper and pound with a meat mallet to thin them to about ½ to ¾ inch thick.
4. Heat oil about ¾ inch deep over medium-high in a cast iron skillet. Heat oil to 375°F.
5. Dip each pork chop in the flour mixture, coating both sides. Then dunk each side into the beaten eggs and back into the flour mixture.
6. Carefully drop pork chop into heated oil and fry on both sides until cooked through (Cooking for about 3 minutes on one side, flip, and then about 2 minutes on the other side, making sure no pink juices

remain). The pork chops should reach an internal temperature of 165°F. Maintain an oil temperature between 350°F and 375°F for best results.

7. Place cooked pork chops on paper towels or brown paper bags to soak up excess oil.
8. Continue dredging (dipping in flour, egg, flour mixtures) the remaining pork chops and cooking, taking care not to overcrowd the pan.
9. Serve immediately.

Notes

For best results, ensure the oil is at the correct temperature before adding the pork chops. Use a meat thermometer to check the internal temperature of 165°F for food safety.

Keywords:Pork Chops, Pan Fried, Crispy, Juicy, Dinner