

Country Fried Bacon-Wrapped Pork Chops: Southern Comfort Food at Its Best

For lovers of southern comfort food, these



TIME
5-7 min

TEMP
145°F

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Recipe Card

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INGREDIENTS

4 boneless pork chops

8 strips bacon

1 cup flour

1 tsp garlic powder

1 tsp paprika

Salt and pepper to taste

1 cup buttermilk

Oil for frying

Instructions:

Prepare the Pork Chops: Wrap each pork chop with 2 strips of bacon, securing the ends with toothpicks.

Set Up the Dredging Station: In one bowl, mix the flour, garlic powder, paprika, salt, and pepper. In another bowl, pour the buttermilk.

Coat the Pork Chops: Dip each bacon-wrapped pork chop into the buttermilk, then dredge it in the flour mixture, pressing to ensure an even coating.

Fry the Pork Chops: Heat oil in a large skillet over medium heat. Carefully place the pork chops into the skillet and fry for 5-7 minutes per side, or until the bacon is crispy and the chops are golden brown.

Drain and Serve: Transfer the fried pork chops to a plate lined with paper towels to drain excess oil. Remove the toothpicks and serve hot with your favorite sides.

Tips for Perfect Bacon-Wrapped Pork Chops:

Use a Meat Thermometer: Ensure the internal temperature of the pork chops reaches 145°F (63°C) for safe consumption.

Double-Coat for Extra Crunch: For an even crispier crust, repeat the buttermilk dip and flour dredge.

Oil Temperature Matters: Use medium heat to avoid burning the coating while ensuring the pork cooks through.

Why This Recipe Stands Out:

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8. **Oil : Temperature Matters:** Use medium heat to avoid burning the coating while ensuring the pork cooks through.
9. **Why This Recipe Stands Out:** These Country Fried Bacon-Wrapped Pork Chops are a southern classic with a gourmet twist. The crispy bacon pairs beautifully with the seasoned crust, making each bite a flavorful experience. Whether for a special dinner or a casual family meal, this dish is sure to impress.

10. Try it for yourself and let me know how it turns out! Don't forget to explore more southern-inspired recipes on I Wuv Cooking.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/country-fried-bacon-wrapped-pork-chops-southern-comfort-food-at-its-best/>