

Easy Pan-Fried Scrapple: A Classic Breakfast Treat

in transforming a humble block of scrapple into a



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3 min

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INGREDIENTS

- 1 Lb (16oz) Original Scrapple
- 1/2 Cup Vegetable Oil (or other frying oil)
- 1/4 Cup All-Purpose Flour
- 1/4 Tsp Garlic Powder
- 1/4 Tsp Black Pepper
- 1/8 Tsp Salt

DIRECTIONS

1. Let's get this delicious : Crispy Breakfast Scrapple cooking!
2. Prepare : Seasoned Flour: In a medium-sized mixing bowl, add the 1/4 cup all-purpose flour. Then, add in the 1/4 teaspoon garlic powder, 1/4 teaspoon black pepper, and 1/8 teaspoon salt. Stir all the seasonings well with the flour until thoroughly combined.
3. Slice : Scrapple: Carefully slice the 1 Lb block of original scrapple into twelve 1/8-inch thick pieces. Aim for even thickness for consistent cooking.
4. Coat : Scrapple: Take each slice of scrapple and coat both sides thoroughly with the seasoned flour mixture. Gently shake off any excess flour, ensuring just a thin, even layer remains. Set the coated scrapple slices aside on a plate.
5. Heat : Skillet: Place a large skillet (cast iron or heavy-bottomed stainless steel works great) over medium-high heat (around a '7' on most stovetops). Add in the 1/2 cup of vegetable oil.
6. Add : Scrapple: Allow the oil to heat for about 3 minutes. You want it hot enough to sizzle immediately when the scrapple is added, but not smoking. Carefully add the coated slices of scrapple to the hot skillet in a single layer, ensuring not to overcrowd the pan. Cook in batches if necessary.
7. Fry until : Golden & Crispy: Fry the scrapple for 3-4 minutes on the first side, or until it's deeply golden brown and crispy. Flip the slices carefully with a spatula. Fry for another 2-3 minutes on the second side, or until that side is also golden brown and crispy.

8. **Drain & Serve:** Remove the crispy scrapple slices from the skillet and place them on a plate lined with paper towels to drain any excess oil. Serve immediately.

SWAPS & NOTES

Scrapple: This recipe is designed for original pork scrapple. Brands vary slightly in texture and seasoning, so use your favorite.

Vegetable Oil: A neutral oil with a high smoke point like vegetable oil, canola oil, or corn oil is ideal for frying.

You can also use a blend of oil and a tablespoon or two of butter for extra flavor, but be mindful of butter's lower smoke point.

TIPS FOR SUCCESS

Even Slices: Slice the scrapple as evenly as possible.

This ensures consistent cooking and browning.

Don't Overcrowd the Pan: Frying in batches allows the oil temperature to remain consistent, leading to crispier results.

Overcrowding can steam the scrapple instead of frying it.

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