

Southern Pork Chop Sandwich: Your New Favorite Hearty Meal

satisfying and flavorful meal



TIME
3-5 min

TEMP
145°F

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 (1/2-inch thick) boneless pork chops
1/2 cup all-purpose flour
1 teaspoon smoked paprika
1/2 teaspoon garlic powder
1/4 teaspoon cayenne pepper (optional, for a kick)
Salt and freshly ground black pepper to taste
2 tablespoons vegetable oil or lard, plus more if needed
4 soft hamburger buns or brioche buns, toasted
Optional toppings: sliced pickles, sliced tomatoes, shredded lettuce, mayonnaise, mustard, or hot sauce

DIRECTIONS

- 1. Prepare : Pork Chops:** Pat the boneless pork chops thoroughly dry with paper towels. This helps the coating adhere and ensures a crispier fry.
- 2. Season : Flour:** In a shallow dish or plate, combine the all-purpose flour, smoked paprika, garlic powder, cayenne pepper (if using), salt, and black pepper. Stir well to combine.
- 3. Dredge : Pork Chops:** Dredge each pork chop in the seasoned flour mixture, ensuring it's evenly coated on all sides. Shake off any excess flour.
- 4. Heat : Oil:** In a large skillet (cast iron works wonderfully here), heat 2 tablespoons of vegetable oil (or lard) over medium-high heat until shimmering.
- 5. Fry : Pork Chops:** Carefully place the breaded pork chops in the hot skillet. Cook for 3-5 minutes per side, or until golden brown, crispy, and cooked through (internal temperature should reach 145°F or 63°C). Do not overcrowd the pan; cook in batches if necessary, adding more oil if needed.
- 6. Rest : Pork Chops:** Remove the cooked pork chops from the skillet and place them on a wire rack set over a plate or paper towels to drain excess oil. Let them rest for 2-3 minutes; this helps keep them juicy.
- 7. Toast : Buns:** While the pork chops rest, lightly toast your hamburger or brioche buns in the same skillet (if space allows), or in a toaster.
- 8. Assemble : Sandwiches:** Spread your desired condiments (mayonnaise, mustard) on the toasted buns. Place a cooked pork chop on the bottom bun. Top with pickles, tomatoes, lettuce, or any other desired toppings. Place the top bun to complete the sandwich.

9. ~~Serve:~~ Serve immediately while hot and the pork chop is juicy.

SWAPS & NOTES

Pork Chops: Boneless pork chops are easier to eat in a sandwich.

Aim for about 1/2-inch thickness for quick and even cooking.

Thicker chops will require more cooking time.

Seasoning: Adjust the spices to your liking.

TIPS FOR SUCCESS

Pat Dry: Always pat your pork chops thoroughly dry before seasoning and breading.

This is essential for a crispy crust.

Don't Overcook: Pork chops, especially thin ones, cook very quickly.

Overcooking will make them dry and tough.

