

Southern Fried Pork Dippers

Ingredients:

- 2 lbs pork loin (or 4 boneless pork chops, 3/4 in. thick)
- 1 tsp baking soda
- 1/4 tsp cream of tartar
- 2 tbsp neutral cooking oil
- 2 cups all-purpose flour
- 1/4 cup corn starch
- 2 tsp onion powder
- 2 tsp garlic powder
- 3 tsp seasoned salt
- 2 tsp sweet paprika
- 2 tsp smoked paprika
- 2 eggs

Preparation:

1. Trim the pork of fat and slice into thin strips, and place in a bowl.
2. Combine the baking soda, cream of tartar, and oil, and stir into a slurry. Add the 2-tbsp. water and stir into the pork strips. Let this sit for 20 minutes - no longer!
3. While the pork is velveting, mix the flour, corn starch, onion powder, garlic powder, seasoned salt, sweet paprika, and smoked paprika in a shallow dish.
4. Whisk the eggs with 2-3 tbsp. of water and pour it into a separate shallow dish.
5. When the pork is ready, dip each strip into the flour mixture, shake off any excess, then immediately into the egg, and then back into the flour mixture again. Place each strip aside in a single layer to rest for 15 minutes. This will adhere the coating to the meat during frying. Discard any remaining egg mixture.
6. While the pork rests, heat 3-4 c. neutral oil in a heavy-bottom pan to 350°-365°.
7. When the pork is ready, dredge each strip again in the flour mixture and place directly in the preheated oil, making sure not to splash and burn yourself.

8. Repeat for each pork strip and fry in batches for 4-5 minutes.
9. Remove the pork from the oil and place on a baking rack over a pan so that any extra oil can drip off.

Notes & Substitutions:

- If you are preparing this ahead of time, you can stop after Step 5 and refrigerate the coated pork, uncovered, for up to 24 hours in advance.
- You can hold the fried pork on the baking rack in a 200° oven before serving.