

# Deep Fried Pork Chops with Sweet and Spicy Red Pepper Jelly

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		Jelly
1 1/2	cups	sugar
3/4	cup	pepper vinegar
1/2	cup	pineapple juice
6		red bell pepper - roasted, peeled and chopped
1		jalapeno - chopped with seeds
2	tablespoons	pectin
1/4	cup	diced bell pepper (red or yellow) frozen
		Pork Chops
4		thick center cut rib pork chops
1	tablespoon	blackening seasoning
1	tablespoon	kosher salt
1/2	tablespoon	black pepper
2	cups	all-purpose flour
2	cups	buttermilk
		canola oil

Combine sugar, vinegar, pineapple juice, roasted bell peppers and jalapeno. Blend using a food processor. Place the puree in a 2 qt saucepan and bring to a roiling boil. Add the pectin and continue to boil for 60 seconds, at which point add the frozen peppers to stop cooking process. Pout into metal container and chill in an ice bath for about an hour until it sets.

Using toothy side of tenderizer, pound chops to about 1/2" Add the blackening seasoning, salt and pepper to the flour and mix thouroughly. Dredge the chops in seasoned flour, dip in buttermilk then back in flour. Allow to rest for 1 minute.

Heat oil in deep, heavy pot to 355.

Fry chops one or two at a time for about 7 minutes. Serve with jelly.