

## Five Spice Deep-Fried Pork Chops Recipe

### Ingredients:

3 pork loin chops (center cut) with bones  
3 cloves garlic  
1/2 cup yam flour (to make pork chops crispier)

### Seasonings:

1 tablespoon cooking wine  
2 tablespoons soy sauce  
1 teaspoon sugar  
1/2 teaspoon five spice powder  
4 tablespoons water

### Method:

Rinse pork chops well, tenderize the pork with flat side of the knife or a meat tenderizer until loose. Remove skin from garlic cloves and crush. Marinate pork chops in Seasoning ingredients with garlic added for 30 minutes. Add yam flour to the marinated pork chops and mix well. Be sure to mix well with the seasonings first, then coat with yam flour to make it stick better. The skin will fall off easily if the pork chops are coated with dry yam flour. Heat 5 cups of oil until smoking, deep-fry pork chops in oil until coating sets. Then reduce heat to low and deep-fry until done or crispy and brown. Then remove from oil and increase the temperature of the oil. Return the pork chops to the oil to push out the oil inside, so the chops will be crispier and not greasy. Serve.

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