



# AF German Pork Chops

Author: Bob and Robin Young

Categories: Brunch, German, Main Dish - Air Fryer

Servings: 2

Description: Easy way to do center thick cut pork chops.

Preparation Time: 5 minutes

Start to Finish Time: 20 minutes

Serving Ideas: Serve with sauteed apple and cabbage and mashed potatoes.

## Ingredients

2 6 oz Thick Center Cut  
Bone-In Pork Chops,  
rinsed and patted dry

2 t Vegetable Oil

Celtic Sea Salt to taste

fresh ground Tellicherry

Black Pepper to taste

1 T CS German Seasoning

## Directions

1) Lightly coat the pork chops with vegetable oil. Season both sides with the CS German Seasoning.

2) Place in the AirFryer basket and cook at 380 degrees F for 12-16 minutes, turning halfway through.

3) Test for doneness and cook a little more if necessary.