

Our State eats

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Fried Pork Tenderloin Biscuit

Yield: 4 to 6 biscuits.

For the biscuits:

- 2 cups self-rising flour
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 3 tablespoons unsalted butter, very cold, cut into small cubes
- 1¼ cups buttermilk, divided

Preheat oven to 475°. In a large bowl, whisk together flour, salt, and pepper. Using a pastry blender or fork, cut butter into flour until the mixture resembles coarse sand. Make a well in the center of the flour and pour in 1 cup of buttermilk. Turning the edge of the bowl, add flour to buttermilk until all liquid has been absorbed. Do not overmix.

Place dough onto a clean, floured surface and knead 3 or 4 times, folding the dough over each time. Use hands to spread dough out to ½-inch thickness. Using a 3- to 4-inch biscuit cutter, cut out biscuits, dipping the cutter in flour between each biscuit.

Place biscuits on a large baking sheet. Brush the tops with remaining buttermilk. Bake for 12 to 15 minutes or until tops are lightly browned. Remove from oven and tear or slice open.

For the fried pork tenderloin:

- 2 pounds center-cut boneless pork loin
- 2 large eggs
- 2 cups buttermilk
- 1 teaspoon onion powder
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- ¼ teaspoon cayenne pepper
- 2 cups cornflakes, crushed
- 2 cups instant flour
- Peanut oil, for frying
- Heirloom tomato, sliced (for serving)
- Texas Pete (for serving)



Cut the pork crosswise into 4 equal pieces. Without cutting all the way through, slice each piece horizontally until 1 inch of pork remains. Open pork pieces. Place between 2 sheets of plastic wrap. Using a mallet or heavy skillet, pound until ¼-inch thick.

Whisk eggs, buttermilk, onion powder, salt, black pepper, and cayenne in a shallow bowl. Add pork, cover, and refrigerate at least 4 hours or overnight.

Pour crushed cornflakes into a shallow dish. Put flour in another shallow dish. Remove each piece of pork from marinade, letting excess liquid drip off. Dredge both sides in flour, dip into buttermilk marinade again, then coat with crushed cornflakes.

Heat ¼ to ½ inch of peanut oil in a large, heavy-bottom skillet over medium-high heat until a deep-fry thermometer registers 360°. Fry pork in batches until golden and cooked through or until internal temperature reaches 145°, about 3 minutes per side. Drain on paper towels.

Place pork inside biscuits and serve with hot sauce and heirloom tomato slices.

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