

Pan-Fried Pork Chops with Milk Gravy

Serves 4

Notes: Not as difficult as it may look from the long instructions. Simply double the recipe to serve eight. A digital thermometer is a big help for both monitoring the temperature of the oil and the doneness of the chops. The original recipe used twice the pepper in the gravy. The pork chops shouldn't be much more than ½" thick. Southern style hash browns (small-diced potatoes) made in the left-over oil, are great with the chops and gravy. If you have some bacon fat around feel free to use that instead of the oil from the chops to make the gravy ahead and just warm it before serving (also can use the bacon fat instead of the oil, if you have enough)

Ingredients

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| 1 cup plus 2 tablespoons all-purpose flour | 2 large eggs |
| 2 teaspoons garlic powder | 4 (5-7 ounce) bone-in pork rib chops, ~½" thick, trimmed |
| Salt and pepper | 1 cup vegetable oil or bacon fat (preferred) |
| ½ teaspoon cayenne pepper | |
| 2 tablespoons + 1½ cups whole milk | |

Directions

1. Heat oven to 200° (to keep chops warm after cooking while making hash browns and/or gravy)
2. Whisk 1 cup flour, garlic powder, 1½ teaspoons salt, 1 teaspoon pepper, and cayenne together in a shallow dish (or mix in a bowl and transfer to the dish)
3. Add 2 tablespoons milk to the flour mixture
4. Using your fingers, rub flour and milk together until milk is fully incorporated and shaggy pieces of dough form
5. Whisk eggs together in a second shallow dish (or in a bowl and transfer to the dish)
6. Set wire rack in rimmed baking sheet
7. Pat chops dry with paper towels
8. Season chops with salt and pepper
9. Working with 1 chop at a time until all chops have been processed:
 - Dredge chops in the flour mixture, shaking off any excess
 - Dip chops into the eggs, shaking off any extra, and then,
 - Dredge chops again in the flour mixture, pressing gently to adhere thick coating
 - Transfer chops to prepared wire rack
10. Refrigerated coated chops for 15-120 minutes (30 minutes is recommended – longer may result in longer cook time)
11. Line a large plate (or a second wire rack in a rimmed baking pan if using the oven to keep the chops warm after cooking) with a triple layer of paper towels

12. Heat oil (or bacon fat) in a 12-inch nonstick skillet over medium-high heat to ~375°
13. Add 2 chops and cook until golden brown and meat registers ~140° (~3 minutes per side)
14. Transfer to prepared plate or rack
15. Repeat cooking directions for the other 2 chops
16. If desired put chops in oven to keep warm
17. Pour off the oil and fat in the pan leaving 2 tablespoons in the pan
18. Set burner to medium heat and return pan to the burner
19. Add 2 tablespoons flour, ½ teaspoon pepper and ½ teaspoon salt to the pan and cook until bubbly and fragrant (30-60 seconds)
20. Whisk in remaining 1½ cups milk a bit at a time, whisking until smooth and slightly thickened (~2 minutes)
21. Serve gravy with chops