

Country Fried Pork Chops with Bacon Gravy



Ingredients:

4 Boneless Pork Chops
1 Cup Buttermilk
1 Cup All-Purpose Flour
1 Teaspoon Garlic Powder
1 Teaspoon Onion Powder
Salt and Pepper, To Taste
4 Slices Bacon, Diced
2 Tablespoons All-Purpose Flour, for Gravy
2 Cups Milk
1/4 Teaspoon Black Pepper
1/4 Teaspoon Cayenne Pepper, Optional

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Prep Time: 10 Min. / Cooking Time: 30 Min. / Servings:  
4

## Instructions:

In a shallow bowl, soak the pork chops in buttermilk for at least 30 minutes to tenderize the meat.

In another bowl, mix 1 cup of flour, garlic powder, onion powder, salt, and pepper.

Heat a large skillet over medium heat and add the diced bacon. Cook until crispy, then transfer to a paper towel-lined plate, leaving the drippings in the skillet.

Remove the pork chops from the buttermilk and coat them in the seasoned flour mixture, shaking off excess flour.

In the same skillet with bacon drippings, add the breaded pork chops and cook for 4-5 minutes on each side, or until golden brown and cooked through. Remove the pork chops and place them on a plate.

For the gravy, use the drippings in the skillet and sprinkle in 2 tablespoons of flour, stirring to form a roux. Cook for 1-2 minutes until golden.

Gradually whisk in 2 cups of milk, stirring constantly until the gravy thickens. Season with black pepper and optional cayenne pepper.

Serve the pork chops drizzled with the bacon gravy on top.