

# Smothered Pork Chops

## Ingredients:

1 cup flour

2 Tbsp onion  
powder

2 Tbsp garlic  
powder

1 tsp red pepper

1 tsp salt

1/2 tsp black  
pepper

4 thin pork chops

2 Tbsp bacon fat

2 Tbsp olive oil

2 cups buttermilk

Chopped fresh  
parsley or green onions, for garnish, optional

## Directions:

Mix together  
flour, onion powder, garlic powder, red pepper, salt, and  
black pepper in a pie  
plate. Coat pork chops in flour mixture; shaking off the  
excess.

Over medium heat  
in cast iron skillet, melt bacon fat and oil together well.  
Gently lay pork

chops in skillet; fry about 5 minutes on each side until golden brown. Remove pork chops from skillet.

Mix  $\frac{1}{2}$  cup flour mixture and buttermilk together well; pour into skillet, stir into hot fat; bring gravy to boil then reduce heat to simmer until nice and thick, stirring often.

Return pork chops to skillet; cover with gravy. Simmer for 5 minutes or so until pork chops are cooked through.

Season with salt and pepper; garnish with chopped parsley or green onions if using, before serving.