

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

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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.