

Southern Country Fried Pork Chops with Gravy: Crispy, Juicy, and Classic

When it comes to soul-satisfying comfort food, nothing hits the spot quite like



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 4 bone-in pork chops
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 2 eggs
- 1/4 cup milk
- 1/4 cup vegetable oil
- 2 cups chicken broth

DIRECTIONS

1. Set up dredging stations: In a shallow dish, combine the flour, salt, pepper, garlic powder, and paprika. In a second dish, whisk together eggs and milk.
2. Dredge the pork chops: Coat each chop in the seasoned flour, dip in the egg mixture, then back into the flour for an extra-crispy coating.
3. Heat oil: Add vegetable oil to a large skillet over medium-high heat. Once shimmering, it's ready for frying.
4. Fry the pork chops: Add the pork chops to the skillet and cook for 4-5 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate and set aside.
5. Make the gravy: In the same skillet, whisk in a few tablespoons of the remaining seasoned flour to create a roux. Cook for 1-2 minutes, then slowly whisk in chicken broth. Stir until the gravy thickens and becomes smooth.
6. Serve: Pour that creamy gravy over your crispy chops and serve hot!

SWAPS & NOTES

Pork chops: Boneless chops work too, just reduce cooking time slightly.

Paprika: Smoked paprika adds a deeper, earthy flavor if you want to elevate the seasoning.

Milk: Buttermilk can be used instead for extra richness in the dredge.

Oil: Use canola or peanut oil if preferred for higher smoke points.

TIPS FOR SUCCESS

Use a thermometer to make sure the oil is hot enough (about 350°F) before adding the pork chops.

Don't overcrowd the skillet, or the temperature will drop and you'll lose the crisp.

Let the chops rest on a rack before serving to maintain their crunch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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