

How to Make Perfect Southern Fried Pork Chops with Homemade Gravy

Southern Country Fried Pork Chops with Gravy



OVEN
350°F

TIME
7 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 4 bone-in pork chops
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- Salt and pepper to taste
- 1 cup buttermilk
- Oil for frying (vegetable or canola)
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups chicken broth

DIRECTIONS

1. Season the : PorkPat pork chops dry. Mix garlic powder, onion powder, paprika, salt, and pepper. Rub seasoning evenly over both sides of the chops.
2. Dredge and : DipSet up two shallow bowls-one with the flour, one with buttermilk. Dredge each chop in flour, dip in buttermilk, then coat again in flour for a crispy crust.
3. Fry : Until GoldenHeat about 1/2 inch of oil in a large skillet over medium-high heat. Once hot, fry pork chops 5-7 minutes per side until golden brown and internal temp reaches 145°F. Remove and set on a paper towel-lined plate.
4. Make the : GravyDrain excess oil, leaving 2-3 tablespoons in the pan. Add butter, then whisk in 2 tablespoons of flour to make a roux. Cook for 1-2 minutes until light golden.
5. Add the : BrothGradually whisk in chicken broth until smooth and thickened. Season with salt and pepper to taste.
6. Serve: Spoon hot gravy over the crispy pork chops and serve immediately with classic sides.

SWAPS & NOTES

Use regular milk with a splash of lemon juice or vinegar (1 tbsp per cup) to create a quick substitute.
Reduce frying time to avoid overcooking.

Works great too-just watch your cook time.
Add cayenne or hot sauce to the buttermilk dip.

TIPS FOR SUCCESS

Don't skip the double dredge -it's what gives you that epic crunch.

Use a cast iron skillet if possible for even heat and perfect sear.

Let chops rest after frying to keep juices locked in.

Make extra gravy -you'll want to pour it over mashed potatoes or biscuits too! ?

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

Original recipe: <https://chefmaniac.com/how-to-make-perfect-southern-fried-pork-chops-with-homemade-gravy/>