

Classic Country Fried Pork Chops with Rich Gravy

Few meals deliver the satisfying comfort of home like perfectly crispy



OVEN
375°F

TIME
5 min

TEMP
145°F

METHOD
Air fryer

INGREDIENTS

4 bone-in pork chops (about 3/4- to 1-inch thick)
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika
1 large egg, beaten
1 cup buttermilk
Vegetable oil for frying (about 1/2 to 1 inch deep in your skillet)
2 tablespoons all-purpose flour (from the leftover dredging flour is fine)
1 cup chicken broth
1 cup milk (whole or 2% recommended)
Salt and black pepper to taste

DIRECTIONS

1. Let's get these delicious : Country Fried Pork Chops and Gravy cooking!
2. Prepare : Pork Chops: In a shallow dish or a wide bowl, combine the 1 cup all-purpose flour, 1 teaspoon salt, 1/2 teaspoon black pepper, and 1/2 teaspoon paprika. Whisk well to combine. In another shallow bowl, lightly beat the 1 large egg with the 1 cup buttermilk. Dip each pork chop first into the beaten egg and buttermilk mixture, ensuring it's fully coated. Let excess drip off. Then, dredge the wet pork chop into the seasoned flour mixture, pressing firmly to ensure it's completely coated on all sides. Shake off any excess flour. Place the coated chops on a plate or wire rack and let them sit for 5-10 minutes while you prepare the oil; this helps the coating adhere.
3. Fry : Pork Chops: Heat about 1/2 to 1 inch of vegetable oil in a large, heavy-bottomed skillet (like cast iron) over medium heat. You want the oil hot but not smoking. Carefully place the breaded pork chops into the hot oil. Do not overcrowd the pan; cook in batches if necessary (usually 2 chops at a time). Fry the pork chops for about 5-7 minutes per side, or until they are beautifully golden brown and cooked through. The internal temperature should reach 145°F (63°C) for medium-well, resting will bring it up a few degrees.
4. Drain & : Keep Warm: Once cooked, remove the fried pork chops from the skillet and place them on a plate lined with paper towels to drain any excess oil. Keep them warm while you prepare the gravy.
5. Make : Gravy: Carefully pour out most of the oil from the skillet, leaving about 2 tablespoons of pan drippings and any browned bits (fond).

6. Return the skillet to medium heat. Whisk in 2 tablespoons of all-purpose flour (you can use some of the seasoned flour from earlier). Cook for 1 minute, stirring constantly, to create a light roux.
7. Gradually whisk in the 1 cup chicken broth, constantly stirring to prevent lumps. Once smooth, gradually whisk in the 1 cup milk, continuing to whisk until the gravy thickens to your desired consistency (about 3-5 minutes of simmering).
8. Season the gravy with salt and pepper to taste.
9. Serve: Plate the crispy fried pork chops alongside your favorite side dishes. Ladle the rich, creamy gravy generously over the pork chops and enjoy immediately!

SWAPS & NOTES

Pork Chops: Bone-in pork chops tend to stay juicier.

You can use boneless pork chops, but they may cook faster, so adjust frying time.

Ensure they are pounded to an even thickness for uniform cooking if they vary.

Buttermilk: This is crucial for tenderizing the pork and helping the coating adhere well.

TIPS FOR SUCCESS

Pound Chops (Optional): If your pork chops are uneven or very thick, pound them slightly to an even 3/4-inch thickness for more consistent cooking.

Don't Overcook Pork: Pork chops can dry out quickly.

Use a meat thermometer to ensure they reach 145°F (63°C) and then remove them, as they will continue to cook slightly while

resting.

Maintain Oil Temperature: Keep an eye on your oil temperature.

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

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