

## Easy Country Fried Pork Chops Recipe with Rich Bacon Gravy

Country Fried Pork Chops with Bacon Gravy

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

Country Fried Pork Chops:

- 4 bone-in pork chops
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 cup vegetable oil for frying

Bacon Gravy:

- 4 slices bacon, chopped
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 1/2 cups milk
- 1/2 teaspoon salt

### DIRECTIONS

- 1. Soak the pork chops:** Place the pork chops in a shallow dish and pour the buttermilk over them. Let them soak for about 30 minutes.
- 2. Prepare the flour mixture:** In a bowl, combine flour, salt, black pepper, paprika, garlic powder, and onion powder.
- 3. Heat the oil:** Heat vegetable oil in a large skillet over medium heat.
- 4. Coat the pork chops:** Remove each pork chop from the buttermilk and dredge in the flour mixture, shaking off excess.
- 5. Fry the pork chops:** Cook the pork chops for 4-5 minutes per side until golden brown and cooked through. Transfer them to a paper towel-lined plate.

### SWAPS & NOTES

This recipe is flexible and can be adjusted based on what you have available.

**Pork chop cuts** Bone-in chops offer the best flavor, but boneless pork chops can also be used.

**Buttermilk substitute** If you don't have buttermilk, mix 1 cup milk with 1 tablespoon lemon juice or vinegar.

**Seasoning variations** Add cayenne pepper for a little Southern heat.

### TIPS FOR SUCCESS

**Let the pork soak in buttermilk** This tenderizes the meat and improves the flavor.

**Use medium heat for frying** Too hot and the coating burns before the pork cooks through.

**Whisk the gravy constantly** This prevents lumps and keeps the sauce smooth.

**Rest the pork chops briefly** Allowing them to rest keeps the juices inside the meat.

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

Original recipe: <https://chefmaniac.com/easy-country-fried-pork-chops-recipe-with-rich-bacon-gravy/>