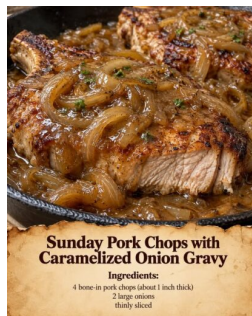


Sunday Pork Chops with Caramelized Onion Gravy

Bone-in pork chops with a golden sear and a savory caramelized onion gravy made with beef broth and Worcestershire sauce.



PREP

10 minutes

COOK

1 hour 5 minutes

TOTAL

1 hour 20 minutes

SERVES

4 servings

INGREDIENTS

4 bone-in pork chops, about 1 inch thick
 2 large onions, thinly sliced
 2 tablespoons olive oil, divided
 1 cup low-sodium beef broth, plus a splash more if needed
 1 tablespoon Worcestershire sauce
 Salt and black pepper, to taste
 Small splashes of water, as needed while cooking the onions
 Optional: 1 teaspoon cornstarch mixed with 1 tablespoon cold water, for a slightly thicker gravy
 Chopped fresh parsley, optional, for garnish

DIRECTIONS

1. Caramelize the onions first: Heat 1 tablespoon olive oil in a large heavy skillet over medium-low heat. Add the sliced onions and a small pinch of salt. Cook for about 30 to 45 minutes, stirring occasionally and more often toward the end, until deeply golden and soft. If browned bits begin to stick or the onions threaten to scorch, add a small splash of water and scrape gently. Lower the heat as needed. Transfer the onions to a bowl.
2. Season and sear the pork: Pat the pork chops dry and season both sides with salt and pepper. Heat the remaining tablespoon oil in the skillet over medium-high heat. Sear the chops for about 3 to 4 minutes per side, until browned, working in batches if necessary. Check their internal temperature and transfer to a clean plate. If any chop has already reached 145 degrees F, let it rest at least 3 minutes and do not simmer it further just to follow the timer.
3. Build the onion gravy: Reduce the heat to medium. Pour in the beef broth and Worcestershire sauce, scraping up the brown pan drippings. Return the onions and simmer for 3 to 5 minutes. For a lightly thickened gravy, stir the optional cornstarch and cold water together again, add to the simmering liquid, and stir for 1 to 2 minutes. Add a splash of broth if it gets too thick.
4. Finish the chops gently: Return any chops that still need cooking, along with their plate juices, to the skillet. Spoon onions and gravy over them. Cover and cook at a gentle simmer, checking after 3 to 5 minutes and continuing only as needed until each chop reaches 145 degrees F in the thickest part, away from the bone. Depending on thickness and the sear, finishing

may take about 3 to 8 minutes or longer. Avoid a hard boil.

5. Rest and serve: Move the finished chops to a clean serving plate and rest for at least 3 minutes, preferably about 5 minutes. Keep the onion gravy warm, taste it, and adjust salt and pepper. Spoon over the rested chops and garnish with parsley if desired.

SWAPS & NOTES

Timing is approximate and includes a 5-minute rest. True caramelization takes longer than simply softening onions; allow 30 to 45 minutes for that stage, sometimes longer depending on the pan and onions.

The onions are cooked first so the pork does not sit or overcook during the longer onion stage.

Cook pork chops to 145 degrees F and rest for at least 3 minutes. Use a thermometer rather than relying on color or a fixed simmer time.

The sauce is naturally a loose onion pan gravy. The optional cornstarch slurry gives it a little extra body without adding flour.

TIPS FOR SUCCESS

Slice the onions evenly and keep the heat low enough to brown them gradually.

Pat the chops dry for better browning and avoid crowding the skillet.

Scrape up golden-brown drippings for flavor; if any residue has burned black, remove it before making the gravy.

Taste the finished gravy before adding more salt, especially if the chops are brined or enhanced.

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

Original recipe: <https://chefmaniac.com/sunday-pork-chops-with-caramelized-onion-gravy/>