



## THE MEAT HOUSE: 30 Minute Recipe

*Your Neighborhood Butcher*

### **PORK CHOPS SOUTHERN FRIED WITH HOT SKILLET GRAVY**

*Yields: 4 Servings*

- 4 boneless pork chops - ½ inch thick

For the bread crumb/flour mix:

- ¾ teaspoon salt for the flour mix
- ¾ teaspoon freshly ground pepper
- 1 cup bread crumbs (seasoned or not)
- 1 cup all purpose flour
- ¾ teaspoon baking powder
- 1 teaspoon Meat House BBQ seasoning

For seasoning the chops:

- Liberal amount of Kosher salt
- Liberal amount of fresh ground pepper

For wet dipping the chops:

- 3 large eggs
- ½ cup milk
- 2 to 2 ½ cups vegetable oil

### **Instructions**

Dry the pork chops with paper towels and then liberally season them all over with kosher salt and ground black pepper. Heat the oil to 375 degrees in a large heavy skillet with deep sides, cast iron is perfect because it'll retain more heat. Pour enough oil to fill the bottom to about a ¼ inch deep. Use 2 separate shallow bowls: Combine the dry goods in one and whisk the eggs and ½ cup milk in the other. Dredge the chops, one at a time, with the flour mixture and then dip them in the egg mixture. Place the chops back in the flour mixture and press the flour in to the meat in order to coat the meat. Remove the chops while gently shaking off the excess flour. Put on a plate until you're ready to fry. When the oil is hot, add the chops and make sure they have room. Fry the chops for 3 minutes, they should start to brown up nicely. Turn the chops and cook an additional 3 minutes, or until golden brown and fully cooked. Remove the cooked chops and put them on a drainage rack for 3 minutes then plate them. Top with rich gravy or make your own! To make your own, pour off nearly all of the oil, leaving small amount and all the browned bits in the



### *Options*

- Use thicker chops and simply increase the cooking time.
- Try different seasonings in the dry goods.
- While you can use 2% milk, remember you are deep frying these chops... go with buttermilk if you really want to!
- If making the gravy yourself, try adding one link of sweet Italian sausage. Before you start adding the flour and milk, just open the casing and crumble the loose sausage into the skillet and brown the meat.

*NOTE: If making the gravy you'll need additional 3 cups of milk.*

skillet. Return the skillet to the stove and put the heat on medium, add 2 tablespoons of flour and stir constantly for 2 minutes. Add 3 cups milk, ½ cup at a time, whisking constantly to bring the gravy to a simmer. Cook 10 minutes and season with salt and pepper to taste. Serve over the chops or in a gravy boat.

*For store locations, recipe ideas or to shop online visit:*

[www.TheMeatHouse.com](http://www.TheMeatHouse.com)