

Chicken-Fried Pork Cutlets with Milk Gravy

From the Kitchen of [Deep South Dish](#)

Ingredients

- 4 to 6 (6 ounce) boneless pork chops (I used pork ribeye)
- 2 teaspoons seasoned salt, divided
- 2 to 3 cups whole milk, more or less, divided use
- 1 tablespoon hot sauce
- 1-1/2 cups self-rising flour
- 1/4 cup cooking oil (light olive oil, vegetable, corn, canola)
- 1/4 cup water
- Freshly ground black pepper, as desired, to taste
- Prepared mashed potatoes

Instructions

1. For batch cooking, preheat oven to 200 degrees F to hold pork chops.
2. Season pork chops on both sides with half of the seasoned salt. Add rest of seasoned salt to the flour.
3. Use a meat mallet or blade tenderizer to pound pork chops into thin cutlets.
4. Add one cup of the milk and hot sauce to a pie plate.
5. Add flour and remaining seasoned salt to another pie plate.
6. Heat the oil in a large skillet over medium to medium-high heat.
7. Dredge cutlets in flour first, then dip in the milk, and dredge cutlets in the flour again. Reserve any remaining flour for the gravy.
8. Add the breaded cutlets to the hot oil and cook until browned, about 3 to 4 minutes per side, or to an internal temperature of 145 degrees F on an instant read thermometer when inserted into the side of the chop.
9. Remove to a wire rack to drain and transfer pan to oven to keep warm if desired.
10. Add 1/4 cup of the remaining dredge flour to the oil in the skillet and stir until incorporated, cooking for about a minute.
11. Stir in the remaining milk a little at the time until blended.
12. Reduce to a simmer and stir until thickened, about 5 minutes, adding additional milk as needed for desired consistency.
13. Season the gravy to taste with black pepper.
14. Plate the pork chops over mashed potatoes. Spoon the gravy over the top and serve immediately.