

Country Style Pork Chops in Gravy

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6 bone-in pork chops, about 1/4 to 1/2 inch thick

Cajun seasoning (like [Slap Ya Mama](#)), *to taste, optional*

About 1-1/2 cups of flour

1 teaspoon of garlic salt

1/4 to 1/2 teaspoon of freshly cracked black pepper, or to taste

Cooking oil (vegetable, canola, etc) for the frying pan

2 to 2-1/2 cups of water

Rinse pork chops and set on a paper towel to drain. Sprinkle the chops lightly with Cajun seasoning on both sides. Whisk together the flour, garlic powder and pepper; remove 2 tablespoons of the seasoned flour and set aside. Coat the chops in the remaining flour mixture, shaking off the excess. Allow to rest on a rack at room temperature for about 15 minutes.

Warm the water and set aside. Meanwhile, heat about 1/4 inch of canola oil in a large skillet over medium high heat. Once hot, brown the chops on both sides, about 4 minutes per side. Do in batches to avoid overcrowding the skillet. Remove the chops and set aside.

For the gravy, very carefully remove all but 3 tablespoons of oil from the skillet. Over medium heat, stir in the 2 tablespoons of reserved seasoned flour into the hot oil; cook and stir over medium heat until browned, about 3 minutes.

Slowly stir in the warm water, adding only enough water to create a gravy. You may not need all of the water. Bring the gravy to a boil, cooking and stirring about 2-3 minutes, or until nicely thickened. Reduce heat to medium low, return the chops to skillet, cover and simmer (do not boil) for about 8 minutes, or until chops are cooked through.

Serve with [hot rice](#) or mashed potatoes and a green vegetable or mixed garden salad.

Cook's Notes: Stock, broth, meat drippings, even milk may be substituted for water to make the gravy.

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