

# Our State eats

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## Fried Pork Chops *with* Onion Gravy

Yield: 4 servings.

- 1 teaspoon poultry seasoning
- ½ teaspoon dried thyme
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 4 large bone-in pork chops, about 1 inch thick, patted dry
- 2 tablespoons vegetable oil
- 1 tablespoon butter
- 1 large yellow onion, sliced
- 1½ tablespoons all-purpose flour
- 1½ cups chicken broth
- ¼ cup buttermilk
- ¼ cup water

Mix together poultry seasoning, thyme, salt, and pepper. Rub seasoning mix on both sides of pork chops. Heat vegetable oil in a large skillet over medium-high heat. Brown pork chops for about 4 minutes; turn chops over and cook for 2 minutes. Cover skillet and reduce heat to low. Simmer pork chops for 5 minutes, then transfer to a plate.

Using the same skillet, melt butter on low heat. Stir in onions and cook on medium heat until onions are translucent, about 8 minutes. Stir in flour and cook until flour starts to brown. Pour chicken broth into skillet and stir. Be sure to scrape up any bits from the pork chops. Add buttermilk and stir until smooth. Add water. Bring to a simmer, reduce heat to low, and cook until onions begin to break down and gravy is thickened, about 15 to 20 minutes.



Place pork chops back into the skillet with the gravy, spooning over meat to coat. Turn heat to low and simmer until chops are tender and cooked through (to an internal temperature of 145°), about 8 to 10 minutes. Add salt and pepper to taste, and serve chops with gravy on top.

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