

Smothered Pork Chops and Gravy

Ingredients:

- 2 lbs pork chops
- 1 1/2 tsp salt
- 1 tsp freshly cracked black pepper
- 3/4 cup all purpose flour
- 2/3 cup vegetable oil
- 1 large onion chopped
- 4 cups chicken broth
- 1 cup half & half
- 1 tbsp minced garlic
- 1 tbsp celery flakes



Instructions:

Season the pork chops with 1/4 tsp freshly cracked black pepper, 1/2 tsp of salt. Toss the all purpose flour into a large freezer bag, then toss in the pork chops. Shake the bag until the pork chops are well coated. Remove the chops from the bag, and shake off the excess flour.

DO NOT THROW AWAY THE EXCESS FLOUR.

Pour the vegetable oil into a skillet, and warm it up over medium heat. Once the oil is hot, start adding in the pork chops. Fry each side of the chops for about 30 seconds, then remove from the oil, and set to the side.

Once all the chops are down, toss in the onions, and fry until they are translucent. Sprinkle in the flour, and stir until the onions are coated with flour. Cook until the flour turns golden brown.

Pour in the chicken broth, and stir to prevent lumps. Next, pour in the half & half, and stir. Add in the minced garlic, celery flakes, and remaining salt & pepper. Stir, until everything is well incorporated, and turn the heat off.

Slow cooker instructions

Place the pork chops into the slow cooker. Pour the gravy all over the pork chops. Place the lid on the slow cooker, and cook on high for 3 hours.

Oven instructions

Place the pork chops into a 9 x 15 bake dish. Pour the gravy all over the pork chops. Cover the dish with a lid or aluminum foil. Bake on 350 F for 1 hour and 25 minutes.