

Smothered Pork Chops

Copyright © 2016 by Carolyn Flemister
Cooking With Carolyn

Ingredients

Yield: 6 Servings

- 6 Pork Chops, choice of cut, bone-in or boneless, rinsed and pat dry
- 2 Teaspoons Grand Diamond All Purpose Seasoning
- 1½ Teaspoons Poultry Seasoning, preferably unsalted
- 1½ Teaspoons Garlic Powder
- 1½ Teaspoons Smoked Paprika
- 1 Teaspoon Kosher Salt
- 1 Teaspoons Black Pepper
- 1 Teaspoon Cayenne or 1 Teaspoon Red Pepper Flakes
- ½ Cup plus 1/3 Cup All Purpose Flour
- 1/3 Cup Chopped Celery
- 1/3 Cup Chopped Onion
- 1/4 Cup Chopped Green Bell Pepper
- 2 Cloves Garlic, finely minced
- 4½ Cups Low Sodium Chicken Stock/Broth
- Vegetable Oil for frying

Directions

Preheat oven to 375 degrees

Mix all of the seasonings together in a small bowl. Reserve 1 teaspoon of seasoning for the gravy, set aside. Combine ½ cup of flour and 1 or 2 teaspoons of the seasoning mixture in a medium bowl or plate. Mix well. Season the chops with the remaining seasoning.

(Note: As an option, the chops can be seared, or browned, in a skillet over medium-high heat in 2 to 3 tablespoons of oil on both sides without using flour.) Dredge the chops in the seasoned flour and tap off the excess flour, the coating should be thin. Set aside. Preheat about ½ inch of vegetable oil in a large skillet over medium-high heat. Brown all of the chops on both sides, about 3 to 5 minutes. (**Note:** Just brown the chops, the goal is NOT to cook them all the way through.) Once done drain on a paper towel or rack.

Drain all of the oil from the skillet except ¼ cup, keep the heat on medium-high heat. Add and sauté the celery, onions, and bell pepper for about 3 to 4 minutes. Stir in 1/3 cup of flour. Continue to cook the roux until it's a golden brown color, about 5 minutes. (**Tip:** The longer the roux is cooked the browner it will become and that will determine the color of the entire dish.) Add the garlic and sauté for another 30

seconds or so. Whisk in the chicken stock/broth until there are no lumps. Season the gravy to taste with the reserved seasoning. Allow the gravy to come up to a boil and whisk to ensure there are no lumps then turn off the heat. Add the chops to the gravy, you may need to shingle them. Cover and bake at 375 degrees for 1½ to 2 hours or to the desired tenderness. Serve over rice or mashed potatoes.