

Southern Fried Pork Chops and Gravy

Yield: 4 min
Total Time: 32 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-fried-peek-chips-and-gravy-recipe>

Ingredients:

- 4 pork chops large, I used thicker, bone-in chops
- 3 tablespoons buttermilk
- 2 eggs
- 1/2 cup flour
- 2 teaspoons salt
- 1 teaspoon cayenne pepper
- 1/2 teaspoon chili powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon ground pepper coarse
- 1 teaspoon red pepper flakes optional
- 1/2 cup vegetable oil
- 5 tablespoons butter divided
- 1/4 cup chicken broth
- 1 teaspoon Creole seasoning or Cajun seasoning
- 1 teaspoon onion powder
- 1 teaspoon garlic powder

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 220 milligrams
4. Fat: 51 grams
5. Fiber: 1 grams
6. Protein: 39 grams
7. SaturatedFat: 13 grams
8. Sodium: 1690 milligrams
9. Sugar: 1 grams

10. TransFat: 1 grams

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