

Pan-Fried Pork Chops with Milk Gravy

From Cook's Country August/September 2017

Ingredients

1 cup plus 2 tablespoons all-purpose flour
2 teaspoons garlic powder
Salt and pepper
½ teaspoon cayenne pepper
2 tablespoons plus 1 1/2 cups whole milk
2 large eggs
4 (5- to 7-ounce) bone-in pork rib chops, 1/2 inch thick, trimmed
1 cup vegetable oil

Before You Begin:

Use pork chops no more than 1/2 inch thick to ensure that the meat cooks through before the breading begins to burn. If you can find only chops that are slightly thicker than 1/2 inch, thin them with a meat pounder.

Instructions

1. Whisk 1 cup flour, garlic powder, 1 1/2 teaspoons salt, 1 teaspoon pepper, and cayenne together in a shallow dish. Add 2 tablespoons milk to flour mixture; using your fingers, rub flour and milk until milk is fully incorporated and shaggy pieces of dough form. Whisk eggs together in a second shallow dish.
2. Set a wire rack on a rimmed baking sheet. Pat chops dry with paper towels and season with salt and pepper. Working with 1 chop at a time, dredge chops in flour mixture, shaking off any excess; dip into eggs to thoroughly coat, letting excess drip back into dish; and dredge again in flour mixture, pressing gently to adhere. Transfer to the prepared wire rack. Refrigerate coated chops for at least 15 minutes or up to 2 hours.
3. Line a large plate with a triple layer of paper towels. Heat oil in a 12-inch nonstick skillet over medium-high heat to 375 degrees. Add 2 chops and cook until golden brown and meat registers 140 degrees, 2 to 3 minutes per side. Transfer to the prepared plate. Repeat with remaining 2 chops.
4. Carefully pour off all but 2 tablespoons oil from the skillet and place the skillet over medium heat. Whisk in remaining 2 tablespoons flour, 1 teaspoon pepper, and 1/2 teaspoon salt and cook until bubbly and fragrant, about 30 seconds. Whisk in remaining 1 1/2 cups milk, bring to boil, and cook until slightly thickened, about 2 minutes. Serve gravy with the chops.