

PORK CHOPS and GRAVY

Serve with Egg Noodles or Mashed Potatoes www.DoreensKitchen.com

1 pork chop (see note)

1/2 cup flour

1 tablespoon butter

1 cup whole milk

salt and pepper

whisk and spatula (see note)

NOTE: Preferably get the pork chop WITH the bone in as this imparts more flavor.

If using a metal pan use a metal spatula and whisk. If using a non stick pan, use plastic.

DIRECTIONS: Melt butter in pan. LIBERALLY salt and pepper both sides of Pork Chop. Fry for a few minutes on each side till browned on both sides (till white on the inside). Remove & plate. With spatula scrap the drippings around in pan, add flour and whisk all together. Add milk and whisk on low flame to prevent lumps and until thickened. Add more salt and pepper to the gravy to taste. Pour gravy over Pork Chops and Noodles or Mashed Potatoes.