

Pork Chops - Best Ever

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Recipe type: Main

Cuisine: American

Serves: 4 servings

Onions and dredged pork chops fried until browned and then slow-baked in an oven. Best. Ever.

Ingredients

- 4 bone-in pork chops
- ¼ - ½ cup flour
- ¼ cup milk
- 1 sliced onion
- 2 Tbsp. butter or margarine
- Salt and Pepper
- 1 cup water



Instructions

1. Heat butter in a heavy skillet
2. Dredge pork chops in half the flour
3. Fry pork chops on one side, then flip
4. Add sliced onions to skillet with the pork chops
5. Season with Salt and Pepper
6. Remove Pork Chops and Onions to a platter
7. Add water to the skillet and stir
8. Mix 1-2 Tbsp flour with ¼+ cup milk, making a smooth paste
9. Bring water to a boil
10. Slowly add the flour/milk paste, stirring until thickened
11. Add more water or milk if gravy becomes too thick
12. Put pork chops, onions, and gravy into ovenware.
13. Bake at 250 for 3-4 hours