

Smothered Pork Chop Recipe

- Prep time 20 mins
- Cook time 50 mins
- Total time 1 hour 10 mins

- 3 pieces Pork Chops (about 6 ounces each), thick cut
- 1 large yellow onion, sliced
- 2 teaspoons minced garlic
- 1 tablespoon all purpose flour
- 1¼ cup beef broth
- ¼ cup heavy cream
- ½ cup water
- 1 teaspoon garlic powder
- salt and pepper to taste
- 1 tablespoon unsalted butter
- 2 tablespoons cooking oil



1. Sprinkle salt, pepper, and garlic powder on each pork chop. Rub and let stay for 15 minutes.
2. Heat oil in a pan.
3. Pan fry the pork chops in medium heat for about 6 to 8 minutes per side or until the color turns medium brown.
4. Remove from the pork chops from the pan, set aside.
5. On the same pan, melt-in butter.
6. Put-in the onions and cook until caramelized (about 6 to 8 minutes).
7. Put-in garlic. Cook for 2 minutes.
8. Sprinkle-in flour. Stir and cook for 3 minutes.
9. Pour-in beef broth, water, and heavy cream. Bring to a boil. Simmer for 12 minutes.
10. Place the fried pork chops in the pan. Cook for 5 more minutes or until the sauce reduces.
11. Transfer to a serving plate. Serve with rice.
12. Share and enjoy!