

# Betty's Oven-Baked Pork Chops with Homestyle Gravy Recipe



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In this video, Betty demonstrates how to make her Southern Oven-Baked Pork Chops with Homestyle Gravy recipe. The pork chops are super tasty and the gravy is smooth and velvety--a heart, filling entree!

## Ingredients:

1.25 pounds of boneless pork chops (about 3 or 4)  
meat tenderizer, to taste  
1 cup flour (for dredging)  
ground black pepper, to taste  
1/4 cup peanut oil  
1/2 cup flour (leftover from the dredging)  
2 cups water  
1 cup milk  
salt, to taste

Sprinkle meat tenderizer on top and bottom of all of the boneless pork chops (to taste). Put 1 cup of flour in a zip lock bag for coating the pork chops. Now, put 1/4 cup peanut oil in an oven-proof skillet and begin heating it. Watch it carefully, and make sure it does not burn or smoke. Now take one pork chop at a time, place them in the flour in the zip lock bag, shake the bag to coat the pork chops with flour, and place the pork chops in the heated peanut oil. Use a fork to turn the pork chops once, when they are beginning to brown, and then place the skillet in an oven that has been preheated to 400 degrees. Bake for 20 to 25 minutes, checking occasionally, and turning when it seems appropriate. When the pork chops are done, remove the skillet from the oven and place it back on the cooktop. Remove the pork chops to a serving dish. (You may want to drain any excess oil on paper toweling.) Before making your gravy, discard all of the grease from the skillet, saving only the crumbs that stick. Now, combine 1/2 cup of flour (leftover from the zip lock bag), and 2 cups of water in the skillet of crumbs. Stir and scrape the mixture in the skillet before you turn on the heat. Add 1 cup of milk and salt to taste, and then place the skillet over medium heat. After a bit, turn the heat to low. Continue to cook and stir, removing all lumps of flour before it gets too hot. Keep cooking the gravy until it is brown and bubbly, and add more water if it thickens too much. When it is done, pour it into a serving bowl, and serve along with the oven baked pork chops. A super entree!!!