

Southern Smothered Pork Chops in Brown Gravy

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

4

Description

These Southern pork chops in brown gravy are comfort food at its easiest. Pork chops smothered in onion, garlic, baby bella mushrooms, and a brown gravy sauce. The gravy tastes great on mashed potatoes too.

Ingredients

- - ¼ cup butter - 1 onion
- thinly sliced and quartered - 4 cloves garlic
- minced - ¼ cup all-purpose flour - 2 cups beef broth - 1 ½ cups sliced baby bella mushrooms
- or more to taste - 1 tablespoon chopped fresh parsley - cooking spray - 4 center-cut pork chops - ½ teaspoon salt
- or to taste - ¼ teaspoon ground black pepper
- or to taste

Instructions

1. Make gravy: Melt butter in a 3-quart saucepan over medium-low heat. Sauté onion and garlic in hot butter until onion is browned
2. 7 to 10 minutes. Use a slotted spoon to remove onion and garlic to a plate. Stir flour slowly into remaining butter in the pan. Cook and stir over low heat until flour is deep brown
3. 7 to 10 minutes. Remove from heat. Gradually stir in broth. Return sautéed onion and garlic to the pan. Stir in mushrooms and parsley. Bring to a boil
4. stirring constantly. Remove gravy from heat. Cook pork chops: Coat a large skillet with cooking spray and heat over medium-high heat. Season pork chops with salt and pepper. Cook in the hot skillet until browned
5. 5 to 7 minutes per side. Pour in gravy from the saucepan. Cover and cook over low heat until pork chops are tender and no longer pink in the centers
6. 30 to 40 minutes. An instant-read thermometer inserted into the centers should read 145 degrees F (63 degrees C). Recipe Tips Make sure to use 3/4-inch-thick pork chops. You can use margarine instead of butter.