



## *Garden Fresh Farm Recipes*

# Smothered Pork Chops

A delicious rendition of a smothered pork chop that is a mandatory addition to the recipe box of any cook below the Mason-Dixon Line. We have been making this for years. It really makes its own gravy, and the meat falls off the bone. You don't need a knife to cut these chops. Serve with biscuits or creamy mashed potatoes. Recipe from the AJC - October 16, 2003

### Ingredients:

6 center-cut loin pork chops, trimmed of excess fat  
1 to 2 teaspoons seasoned salt  
1 tablespoon vegetable oil  
2 tablespoons butter  
1 large onion, finely chopped  
3 tablespoons all-purpose flour  
2 cups whole milk  
1/4 teaspoon salt  
1/2 teaspoon dried oregano  
1/4 teaspoon dried marjoram

### Directions:

Preheat oven to 300 degrees.

Sprinkle chops well with seasoned salt. In a skillet over medium-high heat, add oil. Add chops and brown quickly on both sides. Remove chops and set aside.

In the same skillet, melt butter. Sauté onion until it begins to brown. Stir in flour. Add milk and whisk to combine. When smooth and creamy, add salt, oregano, marjoram and parsley and stir to combine. Return chops to pan and stir to combine.

Cover and bake for 2 hours or until very tender, stirring gravy 2 or 3 times to combine.

