

CAFÈ THOMPSON



Celebrating Food, Art & Culture

Chef Spotlight
Celebrating Foods of the World



SMOTHERED PORK CHOPS

Servings: 6

Ingredients

- Six 6-ounce bone-in pork chops
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1 cup all-purpose flour
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1/4 teaspoon chili powder
- 1/4 cup plus 3 tablespoons vegetable or canola oil, divided
- 2 cups onions, sliced thin
- 2 tablespoons butter
- 1 1/2 cups chicken stock, low sodium
- 1/2 cup heavy cream
- 1 tablespoon chopped fresh parsley, for garnish

Directions

Season the pork chops with the salt and pepper on both sides.

In a shallow dish, mix together the flour with onion powder, garlic powder and chili powder. Coat the pork chops in the flour, shaking off the excess. Reserve 2 tablespoons of the flour.

1/4 cup oil until it shimmers. In batches, cook the pork chops until they are golden, 4 to 5 minutes per side. Transfer to a plate. Wipe out the skillet.

Reduce the heat to medium low, pour in the remaining oil and then add the onions. Let cook until very soft and slightly caramelized, 10 to 15 minutes, stirring occasionally. Add the butter and let melt, and then sprinkle in the reserved flour. Cook for 2 minutes. Increase the heat to medium, stir in the chicken stock and heavy cream and bring to a simmer. Reduce the heat to low.

Return the pork chops to the skillet and cook until the chops are cooked through, about 10 minutes more. Garnish with parsley and serve immediately.

Side dishes

Cinnamon-Roasted Sweet Potatoes
Braised Collard Greens