

Fried Chops in Zesty Brown Gravy

Ingredients:

Four ½ - ¾ inch thick chops; lightly flatten with a metal or wooden tenderizer
1 cup flour for batter bag
Pork seasoning
1 medium yellow onion, sliced
1 large green pepper, sliced; any color will do well.

Instructions 1:

1. Pre-heat deep fryer to 375 degrees with timer set to 7 ½ minutes
2. While deep fryer is heating, seasoned chops, and then batter in sealable plastic bag
3. Set aside
4. Prep onion and green pepper. Place in bowl and set aside.

Instructions 2:

- When deep fryer is hot, add chops and cook for the recommended time, then remove and set aside

While chops are still frying make ‘Zesty Brown Gravy’

Ingredients:

3-4 tablespoons cooking oil
3 semi-rounded tablespoons flour
1 ½ teaspoon Salt
¼ teaspoon, plus a pinch or two more if desired of Shichimi Togarashi seasoning
¼ teaspoon Pepper
¼ teaspoon garlic powder
¼ teaspoon sweet paprika
3 cups warm water

Instructions 3:

1. Heat cooking oil in skillet over medium low heat.
2. Blend in flour, Shichimi Togarashi, garlic, sweet paprika, salt and pepper; cook until bubbly.
3. Stir in 2/3 of water. Add onions and green pepper. Cook and boil 3 minutes, stirring constantly
4. Add chops and mix well to cover with gravy. Cook for 1 minute
5. Reduce to low heat
6. Add more water as needed, stir occasionally.
7. Cover skillet and simmer for 10 minutes or until desire thickness is reached.

Serve over rice and *Enjoy!!!*

[Widescreen Online Review](#)