

Mom's White Gravy with Pork Chops

Ingredients

4 thin boneless pork chops (cut into small pieces about 1/4 inches thick) 1 tbsp olive oil
1/2 tsp. garlic
1 1/2 tsp. salt
1/2 c. flour
5 cups water

Directions

- Cut pork chops in small pieces about a 1/4 inch thick
- Place a large pan on medium high heat (6) and add olive oil
- Once oil is heated add cut pork chops (sprinkle with a little bit of salt) and stir and cook until golden brown
- turn temp. down to a low heat and add 1/2 c. flour and stir until well combined with pork chops.
- Slowly add 1 cup of water and continuously stir until the flour is well dissolved. Then gradually add the remainder of cups continuously stirring.
- add salt and garlic
- Return medium heat 6 until simmering
- Return to low heat level 1 or 2 until desired consistency. Gravy should be creamy but not too thick.

Enjoy with flour tortillas! Yum