

Tim Farmer's Country Kitchen

PORK CHOPS W/ WHITE GRAVY

Lard

Pork chops

Salt and Pepper

¼ cup half and half

½ cup half and half

½ teaspoon corn starch

½ teaspoon flour



Melt lard in skillet. Salt and pepper pork chops and place in hot skillet. Brown on both sides until cooked through. Remove and set aside. Add ¼ cup half and half to pan. In separate small bowl, mix half and half, corn starch and flour until smooth. Stir into skillet until gravy thickens. Pour over pork chops and serve.

www.timfarmerscountrykitchen.com