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Pan Fried Pork Chops with Sage & Maola Milk Gravy

by Chef Jason Alley

Thin pork loin chops	4	each	Rubbed sage	1	Tbs
Vegetable oil	1/2	cup	Smoked paprika	1	Tbs
All-purpose flour	1 1/2	cup	Kosher salt	1 1/2	Tbs
Onion powder	1/2	Tbs	Black pepper	1	Tbs
Garlic powder	1/2	Tbs	Fresh Sage, Chopped	2	Tbs
Fresh <i>Maola</i> Milk (Any Variety)			3	cups	

1. Combine 1 cup of the flour, the onion powder, garlic powder, rubbed sage, paprika, 1 Tbs Kosher salt, and 1/2 Tbs black pepper in a wide bowl
2. Heat the Vegetable oil over medium high heat in a cast iron or other heavy frying pan
3. Pat the pork chops dry with a paper towel, then dredge through the flour mixture
4. Fry the pork chops 2 at a time until golden brown (about 4-6 minutes) on the first side
5. Flip the chops and cook another 4 minutes, or until golden brown. Adjust the heat as necessary to avoid burning the chops
6. Remove the chops to a sheet tray lined with paper towels and allow to rest loosely covered with aluminum foil
7. Once the last chops are removed, add in the remaining flour, and whisk to create a roux
8. Once the roux is smooth, add the Maola milk, stirring constantly, as well as the fresh sage, and the remaining salt and pepper
9. Allow the gravy to simmer for about fifteen minutes, stirring frequently
10. Serve the rested chops with a good amount of milk gravy on top



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