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## Pork Chops with Blue Cheese Gravy

Prep Cook Time: 30 minutes

SERVES : 4

### Ingredients:

2 tablespoons butter  
4 thick cut pork chops  
½ teaspoon ground black pepper, or to taste  
½ teaspoon garlic powder, or to taste  
1 cup Barber's Dairy Whipping Cream  
2 ounces blue cheese, crumbled

### STEPS

1. Melt butter in a large skillet, over medium heat.
2. Season the pork chops with black pepper and garlic powder.
3. Fry the chops in butter until no longer pink and the juices run clear, about 20 to 25 minutes. Turn occasionally to brown evenly.
4. Remove chops to a plate and keep warm.
5. Stir the Barber's Dairy Whipping Cream into the skillet, loosening any bits of meat stuck to the bottom.
6. Stir in blue cheese.
7. Cook, stirring constantly until sauce thickens, about 5 minutes.
8. Pour sauce over warm pork chops.