

Mississippi Pot Roast (Our tweaked Version)

Ingredients –

4lb chuck roast
1 packet of Ranch dressing mix
1 packet of au jus gravy mix (McCormicks)
1 stick of unsalted butter
15- 20 pickled pepperoncicnis, stem caps cut off, brine drained

Directions –

Put chuck in crock pot
Spread Ranch powder on top
Spread au jus gravy powder on top
Put one stick of butter on top
Put pepperoncicnis on top
Cook on low for 7-8 hours (check to see if pullable)
Easy-peasy

Notes –

- It's better if you sear the meat before placing into pot.
- This recipe tends to be salty. You might want to use McCormick's low sodium brown gravy mix. Also, cut the pepperoncini stem caps off to remove the brine inside.
- The pepperoncicnis lose their heat and are delicious.

The back story - <https://www.southernliving.com/dish/classic-mississippi-roast>

Great pulled beef for on mashed, rice, or in a bun with other stuff – ideas and views -

https://www.google.com/search?q=mississippi+pot+roast&biw=1152&bih=500&source=lnms&tbm=isch&sa=X&sqi=2&ved=0ahUKEwjbr7nJp8LRAhWpIIQKHYgTAacQ_AUIBygC&dpr=1.67