



# MISSISSIPPI ROAST

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## INGREDIENTS

- 1 Roast or Portioned Chuck
- 1 packet of Ranch seasoning
- 1 packet of Au jus gravy mix
- 2T unsalted butter (optional)
- 4-5 jarred Pepperoncini peppers (or more if you really like Pepperoncini's)
- Favorite Barbecue Sauce

## DIRECTIONS

1. Put your roast in a slow cooker (I add the roast either frozen or thawed)
2. Sprinkle with ranch and au jus packets
3. Top with pieces of butter, peppers, and juice.
4. Cover and cook on Low for 8 hours or on High for about half the time.
5. When cooking time is finished remove roast and shred the beef. Strain the liquid from the crockpot. Return the meat and pour some of the liquid over to moisten it.
6. Serve the meat over buns with a slice provolone cheese and some mayo. Add some of your favorite barbecue sauce if you want to, although no necessary. Or serve over rice, noodles or mashed potatoes.

Other tips- Add some chopped onion to the slow cooker if you like onion flavor. Serve it with the roast along with the pepperoncini peppers if you like. If you are worried about the pepperoncini spice try adding a 1/2C of jarred juice.

Cook it in your Instant Pot by adding your ingredients to the Instant Pot, add about 1C of beef broth, then cook over manual high pressure for one hour. Let the pressure release naturally and you're ready to eat!



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## SHOPPING LIST

1 packet of Ranch seasoning  
1 packet of Au jus gravy mix  
unsalted butter (optional)  
4-5 jarred Pepperoncini  
peppers  
Favorite Barbecue Sauce

## SIDE OPTIONS

Garlic Mashed Potatoes  
Corn on the Cob  
Broccoli Salad