

SLOW COOKER RECIPE

Mississippi Roast

| Serves | Prep Time | Cook Time |
|--------|-----------|------------------------------|
| 6 – 8 | 5 min | 8 hrs (low) / 4–5 hrs (high) |

Ingredients

- 3 – 4 lb chuck roast
- 1 packet ranch seasoning mix
- 1 packet au jus gravy mix
- 1 stick (1/2 cup) butter
- 5 – 8 pepperoncini peppers
- 1/4 cup pepperoncini juice (optional but recommended)

Instructions (Crockpot)

- 1 Place the Roast**
Place the chuck roast in the slow cooker.
- 2 Season**
Sprinkle the ranch packet and au jus packet evenly over the top.
- 3 Add Butter**
Lay the stick of butter on top of the roast.
- 4 Add Peppers**
Add the pepperoncini peppers and a splash of the juice.
- 5 Cover & Cook**
Cover and cook on Low for 8 hours (best option) or High for 4 – 5 hours.
- 6 Shred & Serve**
Once fall-apart tender, shred with two forks and mix into the juices.

Tips & Variations

Serve over mashed potatoes, rice, or on hoagie rolls for Mississippi Roast sandwiches.

Do not add water – the butter and juices create their own incredible sauce.

Leftovers taste even better the next day – great for meal prep!

"The simplest meals made with love are always enough."