

## A recipe from: Crock-tober Fest—A Slow Cooker Feast

### Mississippi Pot Roast

**Serves:** 8

#### **Ingredients:**

- 3 lb. chuck roast (boneless preferred)
- 1 packet of ranch seasoning mix
- 1 packet of au jus mix or brown gravy mix
- 1/4 cup (1/2 stick) butter or margarine
- 6-10 pepperoncini peppers
- 1/4 cup of juice from the pepperoncini jar



#### **Directions:**

Place the roast into slow cooker(roast can be seared first, if desired). Place butter and peppers on top of the roast, then evenly sprinkle the ranch and au jus packets on top. Pour the pepper juice along the side of the roast.

Cover and cook on low for 8-10 hours

Traditionally, the roast is removed and shredded with two forks added back into the gravy and served. Or you can choose to serve it without shredding.



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