

Let's "roast" for a job well done

Mississippi Roast

Ingredients:

- 1 (4 pound beef chuck roast)
- 1 stick of butter
- ½ 8 ounce jar of pepperoncini pepper juice
- 5 pepperoncinis (may slice or leave whole)
- 1 packet ranch dressing mix
- 1 packet dry au jus mix

Directions:

Place roast in to a slow cooker.

Pour the au jus and ranch mix packet over the top of the roast

Pour pepperoncini juice and pepperoncinis on top

Place stick of butter in the middle of the roast

DO NOT STIR OR MIX

Cook on low for 8 hours or high for 6 hours

Gravy from the juices is perfect for mashed potatoes.

Submitted by Moniqueca Helms