**Mississippi Pot Roast**

(Recipe serves 2 – 4)

Ingredients:

1. **[Chuck Roast](https://www.certifiedangusbeef.com/cuts/Detail.aspx?ckey=101" \t "_blank)** – This is a highly marbled beef roast that is the key to this recipe.
2. **[Brown Gravy Mix](https://www.mccormick.com/spices-and-flavors/recipe-mixes/gravies-and-sauces/brown-gravy-mix%22%20%5Ct%20%22_blank)** – This little packet thickens the sauce a bit and adds a great beefy flavor. If you want to use a different kind of packet such as an au jus packet or onion soup mix packet, see my info below on sodium content.
3. **[Ranch Dressing Mix](https://www.hiddenvalley.com/products/ranch-seasonings/seasoning-mix-packets/%22%20%5Ct%20%22_blank)**– Why ranch mix? This has great onion and garlic flavor. You can use any one-ounce packet, even the packet labeled “dip”. There is also a spicy version that works great in this recipe.
4. **Usalted Butter** – Adds a butter flavor and makes it ultra decadent. Use your favorite brand. You can use salted, but it may make the dish even saltier.
5. **[Peperoncini Peppers and Juice](https://www.mezzetta.com/collections/all-products/products/golden-greek-peperoncini%22%20%5Ct%20%22_blank)**– the peppers and juice add a vinegary tang to the roast, don’t skip on this! Paste

Preparation:

**Step One –** Add the chuck roast to the slow cooker—no need to brown with my easy version.

**Step Two** – Sprinkle over the dry Ranch dressing Mix

**Step Three** – Sprinkle over the Brown Gravy. Add the jarred pepperoncini peppers and juices.

**Step Four**– Add the stick of cold butter to the top of the roast.

**Step Five** – Cover and cook on LOW for 8-10 hours or on HIGH for 6-7 hours.

**Step Six** – Shred the meat with two forks and serve.