

# Mississippi Pot Roast

Makes a nice pot roast

## Ingredients

- 1 3-4 pound chuck roast
- 1 packet ranch dressing mix
- 1 packet au jus gravy mix
- 1/4 cup butter (probably not needed)
- 4+ pepperoncini peppers

## Instructions

1. Place roast in the slow cooker and sprinkle the top with the ranch dressing mix and the au jus mix.

*Do not add any water or broth, plenty of liquid will come out of the roast while it cooks.*

2. Place peppers on top of the mixes, and add the butter.
3. Cook over low heat for 8 hours.
4. Serve with noodles, rice or mashed potatoes.

## Source

[https://www.reddit.com/r/MealPrepSunday/comments/debtre/hated\\_seeing\\_mississippi\\_pot\\_roast\\_on\\_here\\_so/](https://www.reddit.com/r/MealPrepSunday/comments/debtre/hated_seeing_mississippi_pot_roast_on_here_so/)

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